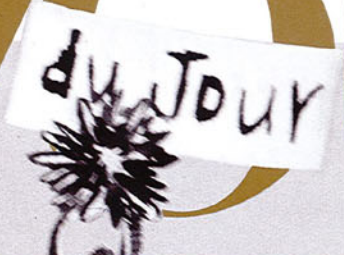


# DU/OUR

SEVEN DOLLARS



LOS ANGELES

MIA

## DU/OUR

Rabbit ragù with fresh pasta at MC Kitchen

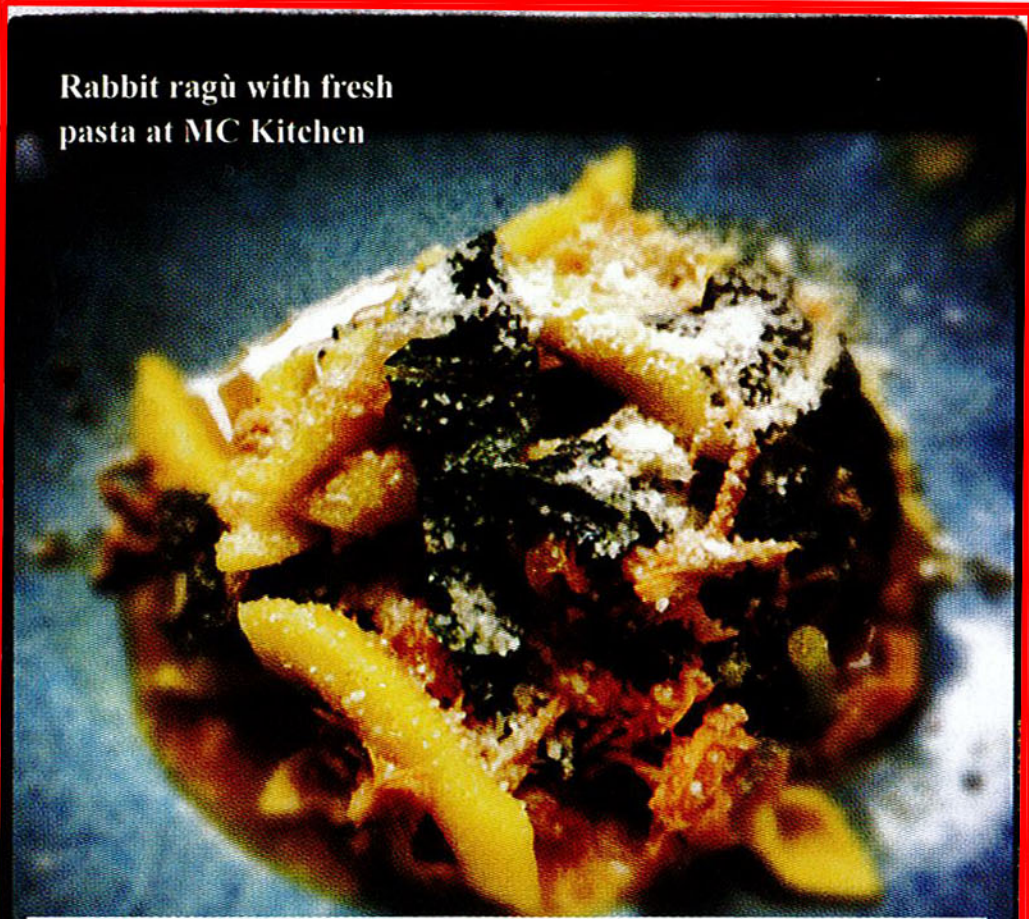


### MC KITCHEN

↑ This fall, chef Dena Marino opens MC Kitchen, her first Miami eatery, where she'll be serving up modern Italian cuisine influenced by the seasons. "We will be creating a lot of our ingredients in-house, from making our own cheeses, pastas and pastries to curing meats, pickling vegetables and canning fruits," says Marino. "We want to preserve the integrity of each product and plan on sourcing from as many local farms as possible." ([mckitchen-miami.com](http://mckitchen-miami.com)) —Liza Ghorbani

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Mediterranean sea bass in sea salt at Estiatorio Milos

### TIKL RAW BAR & GRILL

→ The team behind Miami Beach's Altamare has taken its talents over the bridge to Brickell's nightlife district with the new TIKL Raw Bar & Grill. Executive chef Simon Stojanovic has designed a shared-plates menu using locally-sourced ingredients influenced by global cuisines. "There will definitely be an element of surprise at play," says Stojanovic, "and our guests should expect surprising flavor combinations and textures. There will always be something to

FROM TOP LEFT: COURTESY OF MC KITCHEN; COURTESY OF TIKL RAW BAR & GRILL; COURTESY OF ESTIATORIO MILOS

RICHARD AYEDUN, ARIANNA HOFFINGTON, MARTIN STEINER, COURTNEY