

CELEBRATING  
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Chef Dena Marino

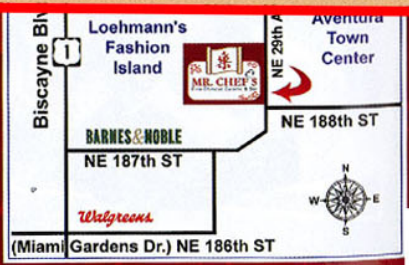
# MC Rocks

MC KITCHEN The *bella* chef is back: Dena Marino has just opened (in November) MC Kitchen in the heart of Miami's Design District on Northeast Second Avenue, her first outside of Colorado (where she helmed D19, Ellina and Ajax Tavern). The eatery showcases Marino's cooking approach; rustic and homey with refined and unique finishes—and a very chic décor that includes Brazilian IPE-wood adorned walls, upholstered chocolate leather bar stools, gray dining room chairs and royal blue mohair banquettes. A showcase-style exhibit kitchen and a stone oven are where the magic happens, like Heritage Breed Poulet Rouge with asparagus, wild mushroom and an over-easy farm egg, and her signature Piadenas, organic wheat-baked flatbreads piled high with a choice of different salad selections. Other draws: fresh pulled house-made mozzarella served warm and dressed with Marino's own label of EVOO made from the first cold press. Marino's rounded approach to the restaurant, with a strong focus not just on the food, but also on the beverage and overall experience, is reflective of her three years spent under the tutelage of acclaimed chef and restaurateur Michael Chiarello—and worth a trip. 4141 NE 2nd Ave., #101a, Miami, 305.456.9948; mckitchenmiami.com.

LeS  
PLU  
Louis  
open



(786) 787-9030  
(786) 787-9070  
18800 NE 29th AVE, Suite 10  
Aventura, FL 33180



www.aventurachef.com

