

Bespoke

MAGAZINE

Around the World in 10 PLATES

From Thai to Greek and everything in between,
take a global c

Miami's best
restaurants do
not just serve
great food, they
also offer a
distinct design



CONTEMPORARY ITALIAN

Everything about MC Kitchen, an Italian restaurant owned by "Iron Chef" alumna Dena Marino in the Design District, screams of modernity. Yet the eatery, decked out in sleek touches of chrome, glass and art installations, is home to an elevated rustic Italian classic, the only dish that remains on the menu year-round. The artichoke heart bruschetta uses grilled ciabatta bread brushed with olive oil as a foundation to a fresh braised artichoke heart. Inside the heart sits a soft-poached egg with a creamy Parmesan fonduta topped off with shaved black truffle. This Italian tour de force has a deep, personal meaning for the chef. "I remember being young and cleaning tons of artichokes with my grandmother and great-grandmother," Marino says. "We'd eat them whole, but I like to think this dish is an extension of that history." (305-456-9948; mckitchenmiami.com)

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Artichoke heart bruschetta at MC Kitchen



Seared black cod at Lipp features sweet and savory flavors.

EXOTIC MEDITERRANEAN

It's no wonder chef Filippo Lipp's culinary expertise has culminated in the perfectly cooked, lush, seared black cod that exudes exotic yet utterly palatable flavors. The Swiss-born, French-trained and Caribbean-polished star chef always has enthusiastically embraced ancient bakers of wildwinging flavors. After leaving the renowned Palma d'Or in Coral Gables, Lipp embarked on a new project at the recently opened Lipp in Brickell, an American restaurant influenced by the Mediterranean and a social dining concept. The secret to the seared black cod's success is the juxtaposition of textures, origin outside and moist inside. The perfectly executed combination is offset by international flavors of bell peppers, onions, tomatoes, garlic, herbs, spices and the sweetness of dried cranberry chutney finished off with the toasted flavor of pine nuts. (305-679-1888; lipprestaurant.com)