

# INDULGE

Miami Herald

DECEMBER 2013

## the life

In Miami, we don't just hang art on our walls or display it in our galleries and warehouses. We like to eat it. Some dishes just deserve to be

**MC Kitchen:** Some artists say so much with just a line. Chef Dena Marino has the same subtle touch, speaking volumes with simple symmetry in sublime dishes like osso bucco with citrus gremolata, roasted poussin or even her lunchtime piadena salad. Her modern Italian eatery with business partner Brandy Coletta is a new Design District favorite. 4141 NE Second Ave., Miami, 305-456-9948, [mckitchenmiami.com](http://mckitchenmiami.com). Entrees \$15-\$39.

**Michy's:** Miami native Michelle Bernstein modernizes Baked Alaska into mixed media, with a dense pistachio cake hidden inside a toasted swirl of sticky meringue, peppered with pistachio chips and flanked by puddles of tangy passion fruit salsa. The funky Upper East Side restaurant features a creative mix of Latin, Southern and comfort foods. 6927 Biscayne Blvd., Miami, 305-759-2001; [michysmiami.com](http://michysmiami.com). Entrees \$20-\$40.

**Copperbox Culinary Atelier:** Inside her vibrant gastronomic studio in a Wynwood warehouse, chef Gabriela Machado deftly interprets innovative dining installations with duck breast, foie gras, lobster and crème brûlée as her palate. 3328 N. Miami Ave., Miami, 305-392-0983; [copperbox.com](http://copperbox.com). \$125 six-course meal includes wine.

**Bartongher Restaurant:** Duck tarts served popping out of toasters and duck displayed in wooden decoys are performance art with a pop sensibility at this 10-year-old South Beach eatery. 1427 West Ave., Miami Beach, 305-672-8881; [bartongherrestaurant.com](http://bartongherrestaurant.com). Entrees \$21-\$53.

### the life

**The River Oyster Bar:** Aggressive and bold seafood doubles as sculpture made from nature's found objects at this hip oyster joint in the Brickell area, where financial analyst-turned-chef David Bracha also fashions creative small plates and steaks. 650 S. Miami Ave., Miami, 305-530-1915; [therivermiami.com](http://therivermiami.com). Entrees \$18-\$45.

**HaVen:** Like an abstract photograph



**Herbird Southern Table & Bar:** The derivative splendor of deviled eggs collared with caps of chive-fused whipped yolk, caviar and dill sprigs is a product of Herbird's sophisticated twist on southern roots, turning folk art to contemporary design. Golden fried chicken, buttery shrimp and its sweet tea ribs go down to

a bluesy soundtrack. 1600 Lenox Ave., Miami Beach, 305-538-5220; [runchickenrun.com](http://runchickenrun.com). Entrees \$17-\$39.

**MC Kitchen:** Some artists say so much with just a line. Chef Dena Marino has the same subtle touch, speaking volumes with simple symmetry in sublime dishes like osso bucco with citrus gremolata, roasted poussin or even her lunchtime piadena salad. Her modern Italian eatery with business partner Brandy Coletta is a new Design District favorite. 4141 NE Second Ave., Miami, 305-456-9948; [mckitchenmiami.com](http://mckitchenmiami.com). Entrees \$15-\$39.

**The Cypress Room:** Design District dynamo Michael Schwartz and chef de cuisine Roel Alcudia meld organic forms into striking expressionist displays, best represented by their beet salad, a tri-shaped dish of raw, roasted and smoked beets tossed with soft

Clockwise from left, beet salad at Cypress Room, grilled octopus at Toro Toro, lobster pop tart at Barton G. Bottom left, chef Juan Chipoco of CVI CHE 105 presents a tangine dish.

Italian robiola cheese and crunchy pistachios. In a charming dollhouse of a dining space, they defy convention with smoky lamb tartare, bone marrow and braised antelope. 3620 NE Second Ave., Miami, 305-520-5197; [theycypressroom.com](http://theycypressroom.com). Entrees \$24-\$49.

**Tuyo:** New World culinary force Norman Van Aken keeps it abstract and ever-changing with a menu that shifts monthly on the eighth floor of the Miami Culinary Institute at Miami Dade College, with quirky elegance and breathtaking panoramic views of downtown Miami. Yuca-stuffed crispy shrimp, Brazilian fritters pecked with crabmeat and rum and pepper-painted filefish with mango habanero mijo draw inspiration from South Florida flavors. 415 NE Second Ave., Miami, 305-237-3200; [tuyomiami.com](http://tuyomiami.com). Entrees \$29-\$44.

**Toro Toro:** Brushstrokes of gently grilled octopus tentacle and emerald-green cilantro sauce share the canvas with kicky Peruvian adobo at this casual eatery by restaurateur Richard Sandoval inside the upscale Hotel InterContinental in downtown Miami. Authentic Latin flavors and tapas make it a Miami experience. 100 Chopin Plaza, Miami, 305-372-4710; [torotoromiami.com](http://torotoromiami.com). Entrees \$22-\$39.

BY JOE WALKER/FARRELL