

38G | FRIDAY, FEBRUARY 14, 2014

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TOURISM

MIAMI-DADE SCHOOLS

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THE LIST: RESTAURANTS FOR VALENTINE'S DAY

1. 3030 Ocean.
A \$90 four-course feast in Fort Lauderdale. 3030 Holiday Dr., Fort Lauderdale; 954-765-3030

with a four-course Goose Island
cayne Blvd., Miami; 305-307-8300

ling wine, Florida lobster salad and
3330 Salzedo St., Coral Gables;

6. The Dutch.
À la carte whole roasted snapper for two and "Chocolate Lovers Grail." 2201 Collins Ave., Miami Beach; 305-938-3111

5. MC Kitchen.
Go big with a \$1,000 private dinner for two. 448 NE Second Ave., Miami; 305-456-9948

6. Radio Bar.
Aphrodisiac cocktails, heart-shaped pizza and love games. 894 First St., Miami Beach; 305-397-838

7. Seasalt and Pepper.
À la carte oysters, caviar and chocolate soufflé. 422 NW North River Dr., Miami; 305-440-4200

8. Sushi Samba Coral Gables.
À la carte Hotatagai scallops and chocolate fondue for two. 800 Aragon Ave., Coral Gables; 305-448-4900

9. Via Luna.
A four-course dinner with champagne toast. \$35 per person. 1 N. Fort Lauderdale Beach Blvd., Fort Lauderdale; 954-302-6460.

10. Bizcaya.
A four-course "cupid's dinner" with a champagne toast. \$220 per couple. 3300 SW 27th Ave., Coconut Grove; 305-644-6680

Dade road official throws out of office fire responsibly ignoring the financial disast...

In two recent speeches, Gaetz has called for the removal from office of people who willfully ignore the ethics laws, and both times he has referred to a specific scrollaw without identifying him.

The Herald/Times found him: He's Robert W. Holland, a Miami lawyer who has served on the Miami-Dade Expressway Au-

5. MC Kitchen.

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FIRST LOOK

15 Steps

4252 Collins Ave., Miami Beach; 305-674-5594

The Who: Chef Jeremy Ford presents a "farm-fresh" menu featuring dishes sourced from the Eden Roc's on-site organic gardens. Ford replaced 500° chef Paula DaSilva, who returned to 3030 Ocean at the Harbor Beach Marriott in Fort Lauderdale, and the restaurant was rebranded 15 Steps.

The Space: The sophisticated spot still mixes rustic elegance with the Deco hotel's Rat Pack-era vibe. The open kitchen is flanked by a long communal table, picnic benches and oversized Alice in Wonderland white leather chairs.

Valet: \$5 with restaurant validation.

The Dishes: American cuisine with an emphasis on farm-to-table ingredients. Portions are generous but prices have crept up: Starters average \$4, mains \$28-\$68 and sides \$9. There is a \$39 three-course chef's menu. The house-made charcuterie board combines smoked duck breast, guanciale, duck rillettes, crispy pork ears, Irish porter cheese, cranberry chutney and Hudson Valley foie torchon. Other starters include saltwater-poached Atlantic wahoo with Meyer lemon shishito vinaigrette; Swank Farm kale and roasted heirloom carrot salad; black truffle gnocchi with braised pork shank, and shrimp and grits with Benton's ham. Fish dishes include grilled branzino with charterelle mushroom risotto, radish and vincotto vinegar. Desserts include Florida grapefruit soup with taragon sorbet and orange ice cube.

The Bottom Line: The Eden Roc's 15 Steps carries on its predecessor's farm-to-table ethos.

Tip Sheet is compiled by Valerie Schimel, and mostly from *Business and Social*.

They say they are seeking asylum after escaping war and government repression in their native lands.

Prime Minister Benjamin Netanyahu calls them "infiltrators" who seek work in Israel, and he has argued that a continued influx of Africans could undermine Israel's character



BRUNCH
JAZZ BRUNCH WITH CAT SHELL

TONGUE & CHEEK HOSTS SATURDAY JAZZ BRUNCH WITH CAT SHELL

Available from noon to 3 p.m. Saturdays through March 15, the weekly series features bottomless bloodys, mimosas and belins and à la carte dishes like lemon ricotta pancakes and baked to order sticky-icky buns. 43 Washington Ave., Miami Beach; 305-704-2900



BY JOEL GREENBERG
Miami City Magazine Staff

BOLOT DETENTION CENTER, head — A spartan holding facility in Israel's southern Negev desert has become the latest front in a debate over government policy toward more than 50,000 illegal African migrants, whose presence has posed a challenge to a system founded as a