

FRIDAY, JANUARY 17, 2014 SECTION 6
WEEKEND

ART DECO

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FIRST LOOK **Seasalt and Pepper**

422 NW North River Dr., Miami; 305-440-4200
 The *Miami* Hospitality and Stephanie Dupoux (Mills Beach), Pearl Kadtha (Bar Seaside) team up with Carlos Mendez and chef Adriano Alamo (Cassero) to open Seasalt and Pepper, an upscale spot on the Miami River.

The Space: A two-building complex on the Miami River with warehouse-like windows that give the dining rooms an indoor-outdoor feel. The space has once-leveled Huggins' swan-like lounge and has original rigging (bricks). Indoors has an upscale nautical vibe with porthole windows, ropes, a navy and white color scheme and a dining chamber-style perch by artist Carlos Betancourt combining a copper 555 sign, a trophy, a chair and spars.

The Deck: Spans 250 feet with an additional space across the river. The restaurant plans to use a veteran gondolier to ferry guests who dock their rides on the other bank.

Celebs to watch: Jay-Z, Ryan Reynolds and the Kardashians have already stopped by.

The Dishes: Seafood-focused Mediterranean. Prices are high with starters \$20-\$30 and mains \$24-\$44. Dinner starts with soups, fresh seafood and progresses to small plates like octopus tentacles and sautéed stuffed with goat cheese. Larger dishes include capelito with bottarga, anchovies and white asparagus; lobster mussels and harissa; wood-fired Atlantic black cod and chicken caesar. Desserts include orange blossom pavlova with passion fruit curd and the Seasalt P&P with ricotta cheesecake and peanut butter crunch.

The Bottom Line: Go for the views and the sleeky setting, stay for the fresh seafood.

TIP SHEET IS COMPILED BY VALERIE SCHMEL, LESLEY ABBANAND, AND SARA LEE



SHAKE SHACK DEBUTS DARK HOT CHOCOLATE

The drink is indulgence in a cup — a blend of dark chocolate, milk and cream. \$3.99 per cup, available seasonally. Various locations, visit shakeshack.com for details.



PORK-CENTRIC CULINARY TOUR COCHON 555 ANNOUNCES CHEF LINEUP

This year's competing chefs are Jose Mendin (The Pubbelly Group), Conor Hanton (The Dutch), Bradley Herron (Michaels Genuine Food & Drink), Aaron Brooks (Edge) and Dena Marino (MC Kitchen). The five chefs will each prepare six dishes created from one heritage breed pig. \$25 general admission, Feb. 9. Info and tickets at cochon555.com



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Check age and 21+ status. Miami events: 305-440-2000

6. Supreme Raw Bar Grill: Miami's quintessential place for sharing delicious and robust tapas. 2252 NE First Ave., Miami. 786-369-0333

7. Zhang River House: Inspired Southeastern Asian street food with high-floor impact. 848 Mandarin Ave., Miami Beach. 305-853-8847

8. Pabellito: A food fun, elbow-to-elbow eating house. 140 20th St., Miami Beach. 305-532-7555

9. Orlanque on the Mile: The best place to Salsa the Caribbean in Miami. 279 Michelle Mile, Coral Gables. 305-444-7740

10. Le Bistro Moderne: Friendly French food with a twist of Miami flair. 215 Bracypark Blvd., Wynm. Miami. 305-428-8800