

MIAMI NewTimes

▼ BEST OF MIAMI

MIAMI'S TOP TEN CHEFS

Chefs love talking about one another. They discuss talent. They obsess over who cooks better, who lacks integrity, who sold out, who travels looking for recipes to replicate. They talk about hype. They chat about expectations. They know what their colleagues are cooking. They have opinions about every chef-driven restaurant in town.

What follows is a list of the top ten chefs in Miami. Some are innovators; others are traditionalists. Some have been around for a while. One or two popped up within the past few years. Regardless of tenure, age, sex, or cuisine, this group features the people shaping our city's epicurean vista.

In a city where chefs are consistently competing, tattling, and judging, this is a ranking of the very best:

3. Dena Marino: At MC Kitchen, Marino excels at Italian cuisine. There are pastas, there is fish, and there is also great salad. No other chef in town can roast an octopus like Marino can. In her rendition, the sea creature's tentacles are dressed with Tuscan extra-virgin olive oil, red pepper, and garlic. The octopus is charred, tossed with sherry vinegar and pancetta, and served alongside black rice and frisée. It is an excellent dish. Marino also owns Mercato, a café that supplies the Design District with MC-level cuisine at affordable prices. Though Marino is a relative newcomer, she flies high on our ranking for offering the district high and low Italian fare.

PALM BEACH

