

## Miami's new heat

### Five reasons to get excited right now

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#### Because the Design District is becoming the dining district.

Yes, there's Prada and Christian Louboutin and Louis Vuitton. But the hottest brands in the Design District are chefs Michael Schwartz, Dena Marino and David Bracha. Schwartz and his pastry chef, Hedy Goldsmith, are, of course, the pioneers in the neighborhood, where Michael's Genuine Food and Drink remains a dinner and Sunday brunch must (the kimchi benedict and house-made pop-tarts are great every time) and where Harry's Pizzeria is ideal for those days when you crave meatballs.

What many are craving at the moment, though, is Marino's oven-roasted head-on langoustines, one of the numerous satisfying modern Italian dishes at the new MC Kitchen. And for those of you who still think that Miami doesn't know how to eat, try the much buzzed-about garganelli bolognese with ground veal, venison, pork, porcini mushrooms and parmesan.

Over at the new Oak Tavern, Bracha has created a neighborhood joint that's all about ordering a bunch of food and sharing, without the preciousness and annoyingness of small-plates spots. The sausage pizza and smoked lamb ribs with arugula mint-pesto and lemon yogurt are good reasons to visit, and the shellfish options (both raw and cooked) impress as well.

