

MIAMI

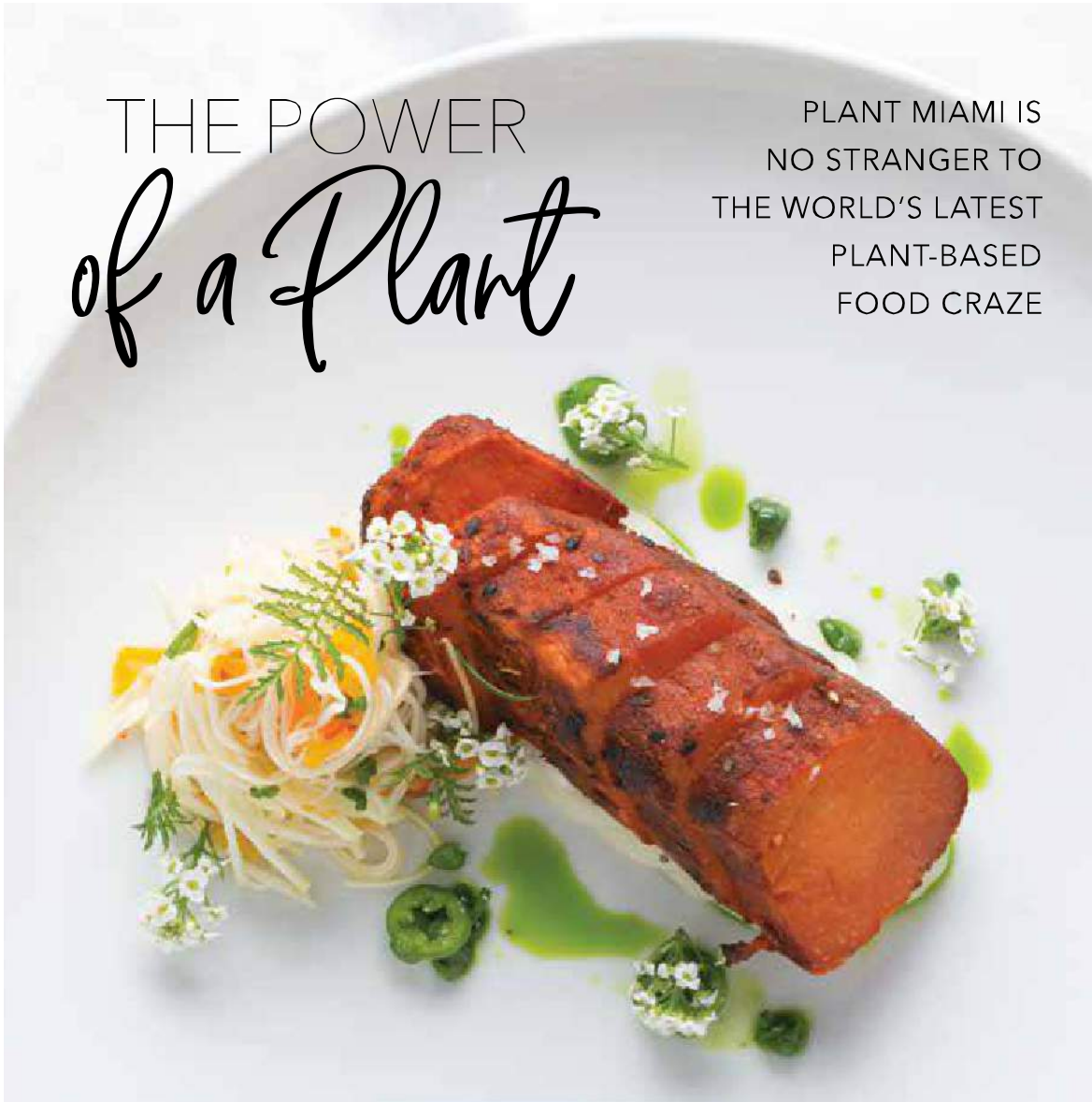
Spring 2019

DINING OUT

the great restaurants of miami

THE POWER *of a Plant*

PLANT MIAMI IS
NO STRANGER TO
THE WORLD'S LATEST
PLANT-BASED
FOOD CRAZE



YOUR GUIDE TO MIAMI'S FOOD CULTURE

20 Things We Love About Miami this Season **16** :: Sensational Steaks across Miami **36** :: Travel to the South of France with Gérard Bertrand **32**

\$4.95



DISPLAY UNTIL 7/7/19



Los Fuegos by
Francis Mallmann

MIAMI BEACH :: SOUTH BEACH

- 47 A Fish Called Avalon
- 48 Cibo Wine Bar South Beach
- 49 Dolce Italian
- 50 Hakkasan
- 51 Hosteria Romana
- 52 Jaya
- 53 Joe's Stone Crab
- 54 Lido Bayside Grill at The Standard Spa, Miami Beach
- 55 Lobster Bar Sea Grille
- 56 Los Fuegos by Francis Mallmann
- 57 Market at EDITION
- 58 MR CHOW
- 59 Nobu
- 60 Pao by Paul Qui
- 61 Pizza & Burger by Michael Mina
- 62 Sardinia Enoteca Ristorante
- 63 Scarpetta by Scott Conant
- 64 StripSteak by Michael Mina
- 65 Villa Azur

NORTH MIAMI AND BEYOND

- 67 BOURBON STEAK
- 68 Café Roval
- 69 CORSAIR kitchen & bar
- 75 La Placita

MIAMI :: BRICKELL :: WYNWOOD :: MIDTOWN

- 71 Boulud Sud
- 72 Casa Juancho
- 73 dōma
- 74 Kiki on the River
- 76 Morton's The Steakhouse
- 77 Novikov Miami
- 78 Old Lisbon
- 79 Palat
- 80 Plant Miami
- 81 R House
- 82 The River Seafood & Oyster Bar
- 83 Riviera Focacceria Italiana
- 84 Seaspice
- 85 Wolfgang's Steakhouse by Wolfgang Zwiener

KEY BISCAYNE :: COCONUT GROVE :: CORAL GABLES :: DORAL

- 87 The Biltmore Fontana
- 88 The Biltmore Palme d'Or
- 89 BLT Prime
- 90 Cibo Wine Bar Coral Gables
- 91 Costa Med Bistro + Wine
- 92 Isabelle's Grill Room & Garden
- 93 Kazumi
- 94 M House
- 95 Rusty Pelican
- 96 Sawa Restaurant & Lounge



BITES & FLIGHTS AT PAO BY PAUL QUI

5 Chef Paul Qui carved his own avenue for his signature cuisine. Raised in the Philippines and classically trained in French and Japanese cooking techniques, Qui curates a menu that effortlessly harmonizes his experiences, introducing diners to an exclusive spin on modern Asian fare. At Pao by Paul Qui, his concept tucked inside the luxurious Faena Hotel Miami Beach, guests aren't boxed in by the expected, but instead experience new and exotic flavors with each forkful. Chef Qui's latest culinary feat from inside the Pao kitchen is his Bites & Flights experience, a rotating spirit and tasting menu. Sample inspired Asian delicacies paired expertly with Japanese spirits, reflecting Qui's deep knowledge of the culture and deft mastery of the cuisine. Starting at \$6, prepare your taste buds for decadent

morsels such as Black Truffle Nigiri with portobello confit and yuzu kosho, Uni Toast with lobster aioli, or a Caviar Sandwich with Russian osserta and crème fraîche. Kick things up a notch when you add Japanese whisky pairings that spotlight flavors equally as exotic, like a Toki Highball Press with ginger and a lemon twist or the Nikka Coffey Grain Old Fashioned. Even the selection of sakes are set to wow; try the Sakura Emaki Rose boasting notes of cherry, cocoa, and honey blossom. Like with everything else at Pao by Paul Qui—the arching domed dining room, the dazzling unicorn centerpiece, the golden flatware—this latest offering is sure to go above and beyond the norm. FAENA.COM/MIAMI-BEACH