

AVE **VENTURA**™

Extra Special:

Maria Menounos

Is doing it all

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Dining Guide

Drink, eat and repeat.
There are plenty of
places to choose from.



LA MAR BY GASTON ACURIO Here, at the 40th restaurant that Chef Gaston Acurio has opened in his illustrious career—the first being Astrid y Gaston, which he opened with his wife 20 years ago in Lima, Peru—you will learn the meaning of a man's expertise with fish. Ceviche is one of the biggest stars on the menu here, and for good reason: the variety is almost overwhelming, and all are just-caught fresh. There are mild and spicy variations, and even Asian-influenced (behold the Tiraditos list), but this menu is distinctly Peruvian, as evidenced by the presence in a number of dishes with ingredients such as *chocolo*, *causa* and *chalaca*, which refers to a special hot salsa made with lime, onions, tomatoes and Peruvian peppers. Skewers from the Anticucho Grill, hearty soups like Parihuela, chock full of shellfish, tomatoes, cilantro and lime, and Chupe, with prawns, potato, poached egg, fava beans and chocolo, are meals in themselves, but then there are the "Peruvian Specialties," which you don't want to miss, including a Whole Fish Nikei in Peruvian-Japanese spicy sauce and the Adobo slow-cooked beef cheeks, a rich, stewy concoction. Save room for dessert, though—the Chocolate Mousse made with Peruvian cocoa and topped with toasted quinoa will have you swallowing your pride along with it, and possibly looking both ways before scraping the bowl with your fingers. *In the Mandarin Oriental, 500 Brickell Key Drive, Miami, 305.913.8358; mandarinoriental.com.*

American & Continental

BARTON G. — 1427 West Ave., Miami Beach, 305.672.8881; bartongtherestaurant.com. If you've ever been to BGR, you know that this restaurant promises more than delicious fare, with an exciting and dramatic dining experience that canalizes all your senses. Jaw-dropping appetizers, over-the-top entrees, and a dessert menu that literally sparkles and shines—firecrackers included.

BOURBON STEAK — At Turnberry Isle Resort, 19999 W. Country Club Drive, Aventura; 786.279.6600. Michael Mina's contemporary American steakhouse serving top-notch cuts of

meat as well as delectable lobster pot pie, truffle mac and cheese and barbecue pork short ribs, along with outstanding desserts.

BIG CITY TAVERN — 609 E. Las Olas Blvd., Fort Lauderdale; 954.727.0307; bigcimerestaurants.com. Smack in the heart of Downtown Fort Lauderdale, Big City Tavern is one of those places where you love to hang out and watch the world—and people—go by while indulging in some good food.

CASCATA GRILL — 19999 West Country Club Drive, Aventura; 786.279.6800. This gem located inside Turnberry Isle focuses on Mediterranean-style cuisine with island influences infusing fresh herbs,

fruits and vegetables from the resort's on-site chef's garden. Picturesque views of the property's golf course and cascading waterfall are an added bonus.

EATING HOUSE — 804 Ponce De Leon Blvd., Coral Gables; 305.448.6524; eatinghousemiami.com. The permanent answer to the pop-up restaurant's popularity, this brunch and dinner spot redefines inventiveness with Cap'n Crunch pancakes, General Tso's Oxtail, and desserts like the Dirt Cup, containing whipped Nutella, pretzels, salted caramel, chocolate crumbs and vanilla ice cream.

FISH FISH — 13488 Biscayne Blvd., Miami; 786.732.3124; fishfishmiami.com. Chef Oscar Quezada



Orange You Glad

ORANGE BLOSSOM Named after the Orange Blossom Special, the super luxe train that connected New York to Miami during the winter season of 1890, Think Hotel Group's latest addition at the Boulton South Beach hotel weaves together traditional Floridian fare with Miami's melting pot of current international influences. Hotel guests take advantage of the restaurant's breakfast and lunch offerings, but the dinner menu is most impressive and includes standouts like salmon tartare spiced with Vadouvan curry; fava and fennel soup; garlic shrimp spiked with Piquillo peppers; three-cheese mac & cheese broiled 'til crispy; Florida black grouper served with Parnesan risotto, and Café con Leche panna cotta topped with a shot of dark rum and espresso whipped cream, aka the dessert you've been dreaming of, well, always. Cocktails are equally engaging with a handful of original sips, like the namesake Orange Blossom Julep and Rye Swizzle, as well as a choose-your-own-adventure program called Bartenders Choice. Pick your spirit, sensation and strength, and leave the rest up to fate. 2000 Collins Ave., Miami Beach, 305.763.8983; orangeblossommiami.com.

MICHY'S — 6927 Biscayne Blvd, Miami, 305.759.2001; michysmiami.com. Upscale bistro from celebrated chef Michelle Bernstein who serves what she calls "luxurious comfort food" including crispy fried poussin, ceviche, and braised short ribs using local, seasonal ingredients.

PILAR — 20475 Biscayne Blvd, Aventura, 305.937.2777; pilarrestaurant.com. Brasserie comfort classics and fresh seafood take center stage at this modern American resto. Stop by for brunch, lunch or dinner and enjoy dishes like Mahi a la Plancha, Nanny's Brisket and Linguine & Shrimp.

PRIME 112 — 112 Ocean Dr, Miami Beach, 305.532.8112; mylesrestaurantgroup.com. Myles Chefetz's famed steakhouse has been around for eight years, a lifetime for any South Beach restaurant, and it's still always packed. Locals, tourists and celebrities alike come for the famed chopped salad, truffled lobster mac 'n cheese, rum-baked sweet plantains and even the chopped salad. But beef is the star here, from an 8-oz. filet mignon to a 48-oz. Porterhouse, served with

savory sauces and butters to drive up the crazy-good meter a notch.

RED, THE STEAKHOUSE — 119 Washington Ave., Miami Beach, 305.534.3688; redthesteakhouse.com. Top-of-the-line steaks and chops so tender you can cut them with your fork come with sauces and toppings like Horseradish Crème Fraiche and seared foie gras and black truffle demi; sides stand out, particularly green beans with pepper flakes, pancetta and pine nuts. And that's barely scratching the surface.

RESTAURANT MICHAEL SCHWARTZ AT THE RALEIGH — 1775 Collins Ave., Miami Beach, 305.612.1163; sbe.com. James Beard-winning Schwartz does it again. expect high-quality ingredients whipped into pleasures such as Harvey Cedars Fish Stew, Pan-Roasted Indian-Spiced Tenderloin with mango chutney, grilled local swordfish, sides like braised greens with pine nuts and currants, and snacks such as crispy hominy with chili and lime. Five-star cocktails and Hedy Goldsmith's desserts.

SANTA FE NEWS & ESPRESSO — 9700 Collins Ave., Bal Harbour, 305.861.0938; santafebalharbour.com. Specializing in appetizers, delicious continental meals, paninis, salads and sandwiches. Relax with a glass of wine or an acclaimed espresso while reading from the selection of international newspapers and magazines available. A great open-air terrace is ideal for breakfast, lunch or dinner.

SWINE SOUTHERN TABLE & BAR — 2415 Ponce De Leon Blvd, Coral Gables, 786.360.6433; runpigrun.com. Food and fun go hand in hand in this rustic spot in the heart of Coral Gables where pork is the star. Items of note include a Pulled Pork Caesar, Smoked Brisket Sliders, and on the side, Crispy Brussels Sprouts with green apple and bacon vinaigrette.

THE CHEESE COURSE — 19575 Biscayne Blvd. in Aventura Mall, 305.466.2223; thecheesecourse.com. Bistro that doubles as a cheese shop, offering 100+ varieties of cheese as well as salads and sandwiches modeled after Europe's popular bistros.