

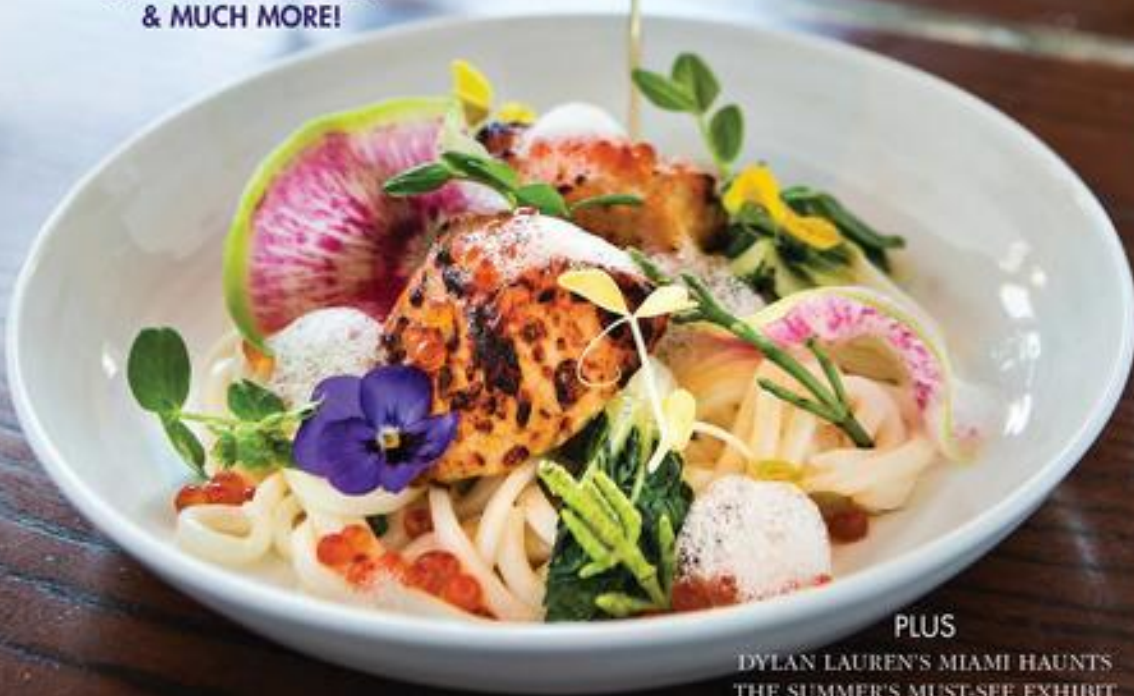
MODERNLUXURY

# MIAMI

RESTAURANT  
ISSUE 2014

*The 50 Finest*

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# FOOD & DRINK

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**SEACENTRIC SUSTENANCE**  
The Florida black grouper (\$24) with Parmesan risotto, spring vegetables and watercress puree is one of many seafood dishes at Orange Blossom.

## A Side of History

In 1890, the visionary Julia Tuttle petitioned Henry Flagler to extend his East Coast Railway from New York to Miami with the winter season train called The Orange Blossom Special, a locomotive that transported luxury comestibles picked up along the route to a Magic City that had yet to find its charm. This little piece of state history inspired nightlife veterans Tatanka Guerrero to conceptualize **Orange Blossom**, a bistro that takes its cues from traditional Old Florida influences and Miami's modern international flair. Marked by dark woods and cozy lighting, the neighborhood eatery is a far cry from its more glamorous neighbors—and that's the whole point. Executive Chef Nelson Maldonado's New American menu makes the most of locally

sourced ingredients in dishes like Florida black grouper with Parmesan risotto and watercress puree; New Zealand lamb rack with crushed paprika potatoes; and a New York strip topped with chimichurri. Guerrero's after-hours experience came in handy when devising the restaurant's mixology component, and Master Bartender Trevor Albert lets imbibers take the lead with a mix-and-match approach: Diners tell the server their spirit of choice and flavor preferences (sweet, sour, bitter or somewhere in between), and the masters behind the bar work their magic inside ice-filled shakers to deliver the perfect cocktail. We'd like to think that's the kind of DIY thinking the fearless Tuttle would have applauded. 2000 Collins Ave., Miami Beach, 305.763.8983, orangeblossommiami.com -Luis R. Figueroa