

Bon Appétit!

Social Affair's gourmet guide to South Florida's top restaurants.



A Fish Called Avalon on Ocean Drive

A Fish Called Avalon

700 Ocean Dr., Miami Beach (305) 532-1727 www.afishcalledavalon.com

A people-watching paradise, this Art Deco gem is celebrating 20 years on Ocean Drive, and has become, like a good vintage, better with time. Chef Brian Cantrell keeps the cuisine simple and fresh incorporating a wide range of styles, ingredients and cooking techniques. By introducing culinary elements from the sub-tropics, the food becomes the main attraction to this historic landmark.

Gotham Steak

4441 Collins Ave., Miami Beach
(305) 674-4780

www.fontainebleau.com

Located adjacent to the lobby of the freshly renovated Fontainebleau Resort, Gotham Steak has secured its place with the international jet set. Chef Alfred Portale combines his Italian heritage, French technique and admiration for Asian simplicity into plates that appeal to those looking for bold, dramatic flavors. The space is sleek and serves as a creative reinterpretation of the traditional steakhouse in this spectacular resort wonderland.



Gotham at the Fontainebleau Resort

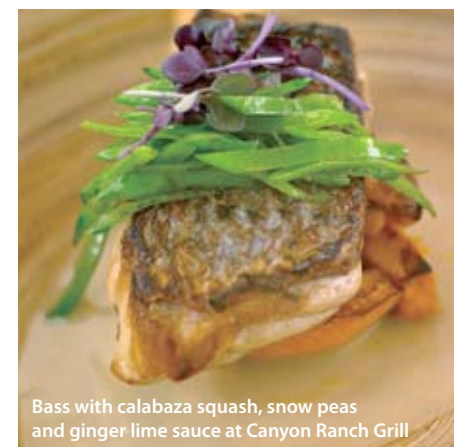


Area 31

270 Biscayne Blvd. Way, Miami
(305) 424-5234

www.area31restaurant.com

Breathtaking views of the Miami skyline from the 16th floor of the EPIC Hotel, dishes prepared with a Mediterranean flare, and second-to-none service will make you look at the moon over Miami from a different perspective. The pristine seafood comes mainly from the eco-friendly fishing area known as Area 31 in the Caribbean. Crudos, grilled fish and fresh pastas will leave your palate satisfied and your spirit renewed.



Bass with calabaza squash, snow peas and ginger lime sauce at Canyon Ranch Grill

Canyon Ranch Grill

6801 Collins Ave., Miami Beach
(305) 514-7474

www.canyonranch.com

If Turkish dates stuffed with berkshire bleu cheese, wrapped in veal bacon and served on endive stirs the appetite, then Canyon Ranch Grill is the place for you. This health conscious choice offers the greatest selection of spa cuisine, which is no longer a low fat version of restaurant fare. A complete list of sustainable, organic and biodynamic wines are the perfect complement to sumptuous plates. At Canyon Ranch Grills every flavor is a gift for the body and spirit.

Hed Kandi

1200 Washington Ave., Miami Beach
(305) 695-1998

www.hedkandiloungemiami.com

The sexy European music label brings a concept that is at the forefront of fashion, music and food. This lounge, of the modern vogue set, is edgy and bold and has introduced the 'molecular gastronomy' culinary trend to South Florida's gastronomes and epicures. Executive Chef Brian Aaron's menu flaunts creative variations and techniques to create unexpected contrasts in flavor, temperature and texture enticing all the senses in a unique dining experience.



Mini Kobe beef gourmet burger at Hed Kandi

From fresh seafood to 'molecular gastronomy', these culinary establishments offer diverse options for the discerning dining crowd.

Hot Tuna

764 Washington Ave., Miami Beach (305) 455-0341
www.hottunamiami.com

Asian fusion and a little rock and roll make Hot Tuna a theatrical restaurant experience that combines decadent food, live entertainment and an endless amount of energy. The restaurant's focal point is a two sided projection screen featuring Japanese cultural scenes, which along with the refined red, black and gold color palette create the perfect mood for fun. The menu is divided into seven sections: chilled, salads, dim sum, tempura, yakatori grill, accompaniments and Hot Tuna tastes; all revealing a culinary philosophy that emphasizes simple ingredients and vibrant flavors to deliver refined and balanced dishes.



Hot Tuna in Miami Beach



Lobster salad at
Maison d'Azur.

Maison d'Azur

956 Washington Ave., Miami Beach
(305) 403-1062
www.maisondazur.net

This culinary enclave is nestled in Miami Beach's Astor Hotel, bringing together French and Mediterranean cuisine and one of the most glamorous dining rooms in South Florida. The plates are simple and unpretentious, yet delicate and sophisticated. Rare ingredients are flown daily from around the globe and flavors speak for themselves. Seafood towers, an exquisite selection of caviar and exclusive cuts of meats and poultry place this hidden gem among the best of the beach.



Asia de Cuba at the
Mondrian Hotel.

Asia de Cuba

1100 West Ave., Miami Beach 305.514.1940

Latin meets Asian in Sleeping Beauty's Castle to entice your appetite and sense of fantasy and adventure. This fusion travels the spice route from Tokyo to Havana in ways Marco Polo could only dream of. Enjoy the Tropical Hoisin Roasted Duck with Asian micro greens, sweet plantains, papaya salsa and tropical duck jus or the Lobster Mait Tai and rub shoulders with other Miami's A-listers and power players in this posh new eatery.



Rib eye steak at
The Grill on the Alley.

The Grill on the Alley

19501 Biscayne Blvd.,
Aventura
(305) 466-7195
www.thegrill.com

The Grill on the Alley's menu stays traditional offering the finest available USDA Prime steaks and chops, fresh seafood and soups and desserts made from scratch. Take a break after a long day of shopping to savor the delectable lobster martini appetizer, fresh crab Louie or the braised short ribs complemented by a comprehensive and moderately priced wine list that includes boutique wineries from California, South America and Europe.



Ahi tuna tartar at
Ocean Prime.

Ocean Prime

19501 Biscayne Blvd., Aventura
(305) 931-5400
www.ocean-prime.com

This swanky eatery will take you back to the glamour of the Supper Club era and has become the place to see and be seen. Live piano music, fresh seafood and handcrafted cocktails set the electric vibe that makes this trendy oasis a delight for foodies. Enjoy the sinful white truffle caviar deviled eggs or the ginger salmon with stir fried snap peas and soy butter sauce in the main dining room or al fresco in the spacious outdoor terrace.