



GREATER MIAMI CONVENTION & VISITORS BUREAU

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WHET YOUR APPETITE YEAR ROUND IN MIAMI

(MIAMI) – Vacationers flock to Greater Miami and the Beaches for glorious weather, sizzling nightlife and the dynamic fusion of cultures that fuels the metropolis. A sexy, modern city as well as an international resort destination, Miami is ascending quickly as serious culinary destination thanks to cultural diversity and sophistication.

Attracting the attention of acclaimed restaurateurs, chefs and critics, Miami is home to a breathtaking array of serious and see-and-be-seen restaurants featuring cutting-edge design and innovative cuisine. Over 6,000 dining spots cater to an increasingly sophisticated resident population as well as more than 12 million annual visitors. From casual alfresco cafés perfect for people watching to palaces of haute cuisine, Miami is a full-fledged culinary hot spot, with a flavor-packed menu filled with spicy and delicious options.

Fabulous Festivals and Events

Miami also plays host to a year-round slate of prestigious wine and food events. The **Food Network South Beach Wine & Food Festival** (February 25-28, 2010) is a must-attend forum for serious foodies. The celebrity meter is always dialed on high, as the most prominent figures in the culinary and wine and spirits industries travel to Miami for a jam-packed weekend of tastings, star-studded dinners and culinary seminars.

Other not-to-be-missed events with a strong culinary component include:

Redland Natural Art Festival (January) at the Fruit and Spice Park; **Carnaval Miami** (March) showcasing Miami's Latin flavor; **Miami Wine & Food Festival** (April/May) at downtown's Intercontinental Miami; **Miami/Bahamas Goombay Festival** (May/June) where Goombay transforms Coconut Grove into Nassau's Bay Street; and **International Mango Festival** (July) featuring a series of delightful mango events at Fairchild Tropical Botanic Garden.

Every August and September, the city's top restaurants take part in **Miami Spice Restaurant Month**. More than 100 of the city's finest dining destinations entice culinary visitors and residents with incredible savings on three-course meals. For more information, visit www.ILoveMiamiSpice.com.

New World Cuisine: The Birth of a Culinary Philosophy

The idea of Miami as a culinary destination was born more than 15 years ago, along with a new style of cooking -- "New World" cuisine (also known as Floribbean, Tropical Fusion and Nuevo Latino). A quartet of star chefs dubbed the "Mango Gang," a.k.a. Mark Militello (**of the former Mark's South Beach**), Allen Susser (**Chef Allen's**), Doug Rodriguez and Norman Van Aken, pioneered this contemporary cuisine, which combines the freshest local ingredients and influences from the Caribbean and Latin America with time-honored European cooking techniques. High in flavor and low in fat, Floribbean cuisine showcases clean flavors derived from ingenious combinations of fresh seafood and tropical fruits and vegetables.

The Next Generation

The next generation of culinary stars is taking center stage in Miami. Chef Clay Conley dazzles diners at **Azul** in the Mandarin Oriental, Miami with a blend of Latin, Asian and Caribbean flavors, mixed with classic French influences. The Zagat Survey named the restaurant one of the top 100 hotel restaurants in America in April 2006. Tim Andriola, who trained with both Chef Allen and Mark Militello and helped Mark's South Beach garner a best new restaurant nod from *Bon Appetit*, opened his highly successful Sunny Isles solo venture, **Timo**, in 2004.

Visitors and residents alike are abuzz about Philippe Pinon cuisine at the Ritz-Carlton Coconut Grove's **Bizcaya Grill**, while **The Blue Door** at the Delano is a regular haunt for visiting celebrities including Robert De Niro and Jennifer Lopez. **Nobu** at the ultra-chic Shore Club is one of Miami's most exemplary dining experiences. The new **Restaurant at The Setai** and the hotel's **Champagne, Crustacean and Caviar Bar** are also drawing rave reviews. Opened in December 2006, **Table 8 South Beach** features the acclaimed California-style cuisine of celebrity chef Govind Armstrong in a glamorous beachside setting at the new Hotel de Soleil South Beach. Bistro-like restaurants are also sprouting up; including the Mediterranean-inspired **Brosia Miami Pacific Time**, as well as **Michael's Genuine Food & Drink** in the Miami Design District.

Important Imports

Miami's rising star has attracted restaurateurs from around the world, drawn to the city's hip and diverse dining scene. The perfect market for outposts of restaurants that have enjoyed success in other cities, Miami has its fair share of thriving imports. The strip along Collins Avenue between 16th and 18th streets boasts restaurants by **Emeril Lagasse** at the Loews Miami Beach Hotel and **Carlos Barillas** at the Raleigh.

New York's acclaimed **Il Mulino** opened in 2006 in the lush new Acqualina Resort in Sunny Isles. New York chef Christian Delouvrier of Lespinasse and Alain Ducasse at Essex House partnered with local restaurateurs to open his first bistro concept, **La Goulue Christian Delouvrier**, in the upscale Bal Harbour Shops. Actor Danny DeVito partnered with New York restaurateur David Manero to create the new Italian eatery, **DeVito's South Beach**, which opened in June 2007.

Jim Dunn and Dave Terry, the men behind Smith & Wollensky and Hard Rock Café, brought **Prime Blue Grille** to Miami in March 2007 as their flagship and now plan to expand the upscale steak and seafood house nationwide.

Miami's import mix also includes New York sensations such as Japanese/Peruvian/ Brazilian hybrid **SUSHISamba dromo**, locals' favorite **Joe Allen**, the groovy **Bond St. Lounge**, the ever-popular **China Grill** and a new **Rosa Mexicana**. New York's premiere kosher steak house, **Prime Grill**, identified Aventura for its only offshoot, while a Los Angeles import, the cheerfully hip 24-hour mega eatery, **Jerry's Famous Deli**, serves up massive bowls of matzo ball soup to hungry South Beach patrons at 2 a.m.

Downtown Dining Scene Heats Up

Miami's downtown/Brickell area is also emerging quickly as a serious culinary destination. **The Oceanaire Seafood Room**, a 290-seat restaurant with an ocean liner décor, fish-driven menu and well-stocked raw bar, opened in 2007. That same year, both **Rosa Mexicana**, which set a new standard for Mexican cuisine first in New York and now in Miami, and **Grimpa**, a trend-setting steakhouse in Brazil, opened in Mary Brickell Village. With a sophisticated, yet laid-back atmosphere, Grimpa specializes in Churrasco – a culinary tradition of roasting meat that hails from South America. Another downtown newcomer, **Andu Restaurant and Lounge**, is located on the ground floor of the hip Neo Vertika building on the Miami River. It's all urban glam, with white leather banquettes, silver curtains framing floor-to-ceiling windows and a semi-private dining area bedecked with hundreds of multi-colored, hand-blown glass bumbles created by Norwegian glass artist Terge Lundaas. The Mediterranean fare at Andu is

equally seductive. For spectacular views and fresh local seafood, Area 31 Restaurant at the EPIC Hotel boasts a stunning setting on the 16th floor, along with poolside and al fresco dining at its finest. Supporting the sustainable development of its namesake region, Area 31 is a culinary experience that is true Miami style. **Segafredo**, an Italian café with spacious indoor and outdoor dining areas and a boutique nightclub called Spazio Nero, and **Blue Martini**, with its tapas menu, signature drinks and stunning décor, also enliven the downtown dining scene into the wee hours.

Eat, Drink and Be Merry

With its legendary nightlife driven by the fashion and entertainment industries, Miami is at the forefront of the culinary trend towards blending dining and entertainment experiences. As music pulses and celebrities flit from banquettes to banquettes, it is extraordinary cuisine that takes center stage at white-hot spots like **Tantra**, **Nikki Beach** and **Meat Market**, and a more recent entry to the fray, **Loffin at Casa Casuarina**, in the mansion owned by the late fashion designer Gianni Versace. By the time diners are enjoying coconut crème brûlée or guava cheesecake, the music begins to pick up and the cocktails flow with more regularity. Meanwhile, at **B.E.D.** diners recline on beds while supping on gourmet cuisine. Miami's party planner extraordinaire, **Barton G.**, has opened his own eponymous restaurant, employing the same extreme attention to detail that has powered his successful special event business.

Almost every cuisine under the sun can be found in Miami -- Cuban, Haitian, Vietnamese, Colombian, Peruvian, Thai, Japanese, Italian, German, Greek, Irish, Argentine, Russian, Indian, Honduran, Brazilian, Jamaican, the list goes on. In the mood for meat? Top-rated steakhouses like **Christy's**, **BOURBON Steak**, **Kobe Club**, **Smith and Wollensky's**, **Mortons**, **Prime 112**, **Flemings**, **Texas de Brazil**, **Manny's Steaks** the **Palm** and **Capital Grille** dot the dining landscape.

Feel like enjoying a cappuccino and watching rollerbladers whiz by? Alfresco cafes are a quintessential part of any Miami dining experience, from Ocean Drive's famed **News Café** to Coconut Grove's legendary **Greenstreet Café**. An even more casual option is **Dogma Grill**, a hip hot dog stand that now offers creative concoctions in four Miami locations. Meanwhile, there's still a two-hour wait for a table most nights at **Joe's Stone Crab**, a Miami institution that opened its doors in 1913. Miami's culinary scene presents an ever-expanding cornucopia of delectable choices.

The Greater Miami Convention & Visitors Bureau (GMCVB) is an independent not-for-profit sales and marketing organization whose mission is to attract visitors to Greater Miami and the Beaches for leisure, business and conventions. For a vacation guide, visit our website at www.MiamiAndBeaches.com or call 1-888-76-Miami (US/Canada only) or 305-447-7777. To reach the GMCVB offices dial 305-539-3000. Meeting planners may call 1-800-933-8448 (US/Canada only) or 305-539-3071 or visit www.MiamiMeetings.com.

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