

*Gourmet*

GUIDE TO  
AMERICA'S BEST  
RESTAURANTS

## MIAMI

### BUSINESS

If there is power in being beautiful, AZUL has it. Streams of water rain down near the entrance, where oysters and crab claws glisten on beds of ice. Well-heeled couples, Armani-suited lawyers, and chic families fit right in with the elegant décor of cool marble, polished rosewood, and views of Biscayne Bay. Ex-ballerina Michelle Bernstein's food is a tango of inventive and earthy flavors with a light Caribbean touch. Salads sparkle, seafood is pristine and cuts of meat are top-notch. Mandarin Oriental, Miami  
500 Brickell Key Drive  
305-913-8254

### BUZZ

TAMBO is not some Rare Air superchef, but a hip, East Village New World restaurant near the Inca inns of the Andes. Sleek, clubby space has a sophisticated, sexy food, delivered by servers who never miss a beat. Peruvian-born chef Oscar Pizarro fuses the likes of wasabi, chili, cilantro syrup, and combinations of ginger and lemongrass with fresh greens, great seafood, and hearty meats. People come for the sashimi (tossed with ceviche sonings), hoisin-barbecued lamb chops, and seared beef rubbed in five-spice powder that they linger as the night wears on, eager for more.

1801 Purdy Avenue  
(Sunset Harbor Drive)  
Miami Beach  
305-531-2414

### PERSONAL FAVORITE

In the land where restaurants are lucky to survive their 15 minutes of fame, PACIFIC TIME just gets better. Jonathan Eismann's innovative Asian-edged food keeps the place packed. Luxurious crab wontons float in delicate dashi, and black grouper swims in green curry with coconut water and a splash of cream. Grilled slabs of moist

**ANOKHA** means "unique," and this small Indian gem breaks the same old Indian mold, adding South Indian, Goan, and other regional fare. Chef Meena Patel ignites your taste buds with her enticing masalas and molten vindaloos. Scoop up Kashmiri lamb curry with Peshawar naan stuffed with coconut sesame paste. You'll leave with an entire spice bazaar tingling pleasantly in your mouth.

3195 Commodore Plaza

Grove  
1030

## NEIGHBORHOOD GEMS

Located in one of Miami Beach's Deco hotels, the **ABBEY DINING ROOM** spotlights Rebecca Purro's carefully crafted Eastern Mediterranean and Maghreb-inspired menu. Dishes like mussels steamed in ouzo and stuffed grape leaves with *charmoula* sauce marry with za'atar-crusted filet mignon and baked monkfish with braised fennel. It's the perfect dining destination after the ballet or a visit to the nearby Bass Museum.

*Abbey Hotel*  
300 21st Street  
Miami Beach  
305-531-0033

stone hearths, honey-combs and wood beams, **PASCAL'S** is a luxurious dining room with Floridian, Caribbean and Asian ingredients. Chef Norman Van Aken can pull off anything. Thai made with ramen noodles and topped with soft-shell crab, or brioche French toast with foie gras.

3195 Commodore Plaza  
Miami Beach  
305-531-6767

Herbs sit on each table, and **PASCAL'S ON PONCE** is a gem. The food is as appealing. Pascal likes to put his own contemporary twist on classic food, but he never lets the food get in the way. Everywhere is good, from rich bisque to a satisfying duck, sharpened with mustard and served over

3000 Le Lion Blvd.

Miami Beach

305-531-2024

"Exceptional."  
Miami Herald

"Top Rated. Dishes delight the taste-  
buds with bold and brassy flavors."  
Miami.citysearch.com

"Price is right, Taste is better.  
All roads should be leading to the Abbey."  
Miami New Times

"Serves elegant Mediterranean cuisine,  
amid a sophisticated, serene scene."  
Ocean Drive Magazine



300 21st Street  
Miami Beach, FL 33139  
305-531-0031  
[www.abbeyhotel.com](http://www.abbeyhotel.com)