

...WITHOUT WHOM THIS ISSUE WOULD NOT HAVE BEEN POSSIBLE

DECEMBER 2013



▲ Brett Sokol

Whether you consider it New York City's sixth borough or Havana's northernmost suburb, Miami in all its surreal glory holds a long-standing fascination for Sokol. It's a subject he explores each month as *Ocean Drive*'s arts editor ("The Magic City," page 194), as well as in stories for *The New York Times*, *New York* magazine, and *Slate*. **What do you love about Art Basel?** For one week, the global art circus comes to town and pitches its tent right in my own backyard. **You cover the arts scene in Miami. What do you enjoy most about what's unfolding here?** The growing revulsion over postmodern theory and "artspeak." When I hear an artist talk about their work being a critical interrogation, it had better involve being tied to a chair.

Biana DeMarco ►

Fashion editor and stylist DeMarco is the founder of *fashionwhipped.com*, an online lifestyle publication dedicated to all things stylish. When she isn't writing, you can find her scoping out new restaurants, on the tennis court, or riding her bicycle around South Beach with her miniature Pom, Bella, in tote. **You wrote about sweet shops for our December issue (page 246). What was the favorite thing you tried?** Definitely the carrot cake cupcakes from Sweet Times Cupcakes & Coffee. They were fluffy and flavorful, and you could actually taste the crunch of the carrots, which was perfectly paired with their silky homemade Italian buttercream. Need I say more? **You just moved to Miami. What's been the biggest adjustment?** Trading in bulky sweaters and Uggs for bikinis and sandals was a tough job, but someone had to do it.



◀ Sean McCaughan

McCaughan is the Miami editor of *Curbed*, a national real estate, architecture, and neighborhoods blog. For this issue, the Miami native wrote about the revival of the city's Upper East Side on page 337. **You cover real estate in Miami—what would you say is the most exciting trend going on?** It's incredible that in the absence of mortgages so many people were and are still willing to pay cold, hard cash for their new apartment. **If you could live anywhere in town, where would it be?** I love the absolute center of downtown. It's getting better by the minute.

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you might find Hughes jamming with the live bands that play into the wee hours.

4600 NE Second Ave., Miami, 305-571-8446; theembassymiami.com

George's Kitchen & The Loft

Miami restaurateur George-Eric Farge teamed up with Michelin-starred chef Steven Rojas to bring French fare and a new concept to Midtown. Standouts include short-rib bourguignon with puréed and crisp parsnip and bacon lardon and a roasted rack of lamb with white beans. For dessert, indulge in the chocolate soufflé before continuing the night with cocktails and dancing upstairs at The Loft. Farge's restaurant-lounge hybrid was inspired by one of New York's hottest neighborhoods. "I've always been fascinated by the Meatpacking District," he says. "I wanted to bring a bit of that to Miami."

3404 N. Miami Ave., Miami, 305-438-9199; georgeskitchenmidtown.com

Lagniappe

Candle-lit and bohemian, with seating in an outside garden, Lagniappe would feel right at home in New Orleans, as this Midtown-adjacent wine house doubles as a tour stop for local Miami musicians. By stocking more than 250 bottles of wine, owner David Tunnel introduces new labels to his patrons. "There's a lot of talk about craft beer in Miami, and we have those, too," he says, "but these wines are from independent wineries turning out real craft wines." After selecting your wine or beer, choose a cheese to fit the flavor profile or, for something more substantial, a grilled mahi mahi or grass-fed filet sandwich.

3425 NE Second Ave., Miami, 305-576-0108; lagniappehouse.com OD



Beets from The Cypress Room.

A selection of colorful macarons.

Make Ends Sweet

THE LOWDOWN ON MIAMI'S NEW CROP OF SPECIALTY SWEET SHOPS. BY BIANA DEMARCO

Despite being a bikini-clad haven famous, in part, for Swim Week and the South Beach diet, Miami still revels in dessert. And with new specialty sweet spots emphasizing quality over quantity, the skinny-conscious can indulge with a smidgen less guilt. Nowhere is this more evident than at **Sweet Times Cupcakes** (8530 SW 124th Ave., Ste. 101, Miami, 305-270-0300; sweettimescupcakes.com), where a husband-and-wife duo carefully create deliciousness with high-end ingredients such as Madagascar Bourbon vanilla beans, Belgian chocolate, and seasonal fruits for their "midi"-size treats. Regulars flock to refuel on all-natural creations like the already famous carrot cupcake topped with homemade Italian white-chocolate buttercream.

Across town, Lincoln Road is set to feature the hyperluxe French macaronerie **Ladurée** (1108 Lincoln Road, Miami Beach; laduree.com), which first opened in Paris in 1862 and has been the go-to macaron shop in New York for years. Attracted to Miami for its unique blend of culture and vibrant attitude, this French purveyor of sweet sophistication ships the pillowy confections in from France. In honor of Art Basel, Ladurée has created limited-edition Art Deco packaging and collectible Art Basel/Will Cotton collaboration boxes replete with a custom flavor, Chantilly ginger, inspired by the artist's work.

Just north of the Design District, another French production is in the works. As the sweet smell of cocoa permeates the air, seventh-generation chef Claude Postel and his business partner, Corentin Finot, page through Postel's 1,000-plus treasured chocolate recipes. With history as rich as the chocolate itself, newly opened **Buena Vista Chocolate and Wine** (4557 NE Second Ave., Miami) boasts the finest truffles in town. Here you can find a variety of gourmet delights, among them chocolate recipes enjoyed by Marie Antoinette. To complement these tiny morsels of sugary goodness, the shop offers a unique selection of French wines, which you can conveniently uncork at its adjacent eatery, Buena Vista Bistro. And with a less-is-more motto that these places all share, you can happily savor every bite without worrying about your waistline.



PHOTOGRAPHY BY THE GENUINE (BEETS); SHUTTERS (MACARONS)