

A Season for New Beginnings

Written by Geoffrey Anderson Jr. and Dianne Rubin, BT Contributors
April 2017

Food news we know you can use



Spring is finally in the air, and you know what that means: we've got a small window of time during which we can dine outdoors without breaking a sweat. The weather isn't too hot or too cold -- it's just right for discovering (and rediscovering) some of South Florida's outdoor dining destinations.

At the **Wynwood Yard** (56 NW 29th St., 305-351-0366), the all-outdoor culinary incubator, early risers can take advantage of the nicer weather and a brand-new breakfast menu. Vendors

Yoko Matcha

and

Koba Bowls

are now opening sooner in the day to serve up items like matcha cereal bowls, blended fruit bowls, and other healthy fare for the morning people among us.

Head a little further north and you'll stumble upon **Cream Parlor** (8224 Biscayne Blvd., 786-534-4180) and its whimsical back patio. If you missed the patio during your first visit, we won't blame you: The minute you step through the door, you'll get lost admiring all the childhood tchotchkes on the walls. Once you're done reminiscing, though, head back to the patio with one of Cream Parlor's lunch offerings or latest dessert creations.

Spring isn't just known for its agreeable temperatures. It's also a time for beginnings, and many area restaurants will get their starts in the coming months. One of them is **Tap 42** (3252 NE 1st

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Ave.), the popular gastropub with locations in Coral Gables and Fort Lauderdale, and which continues construction on its Midtown Miami location. The local favorite is taking over the former **Apeiro** space and is slated to open later this season.

Meanwhile, Wynwood Arcade (50 NW 24th St.) -- the retail and restaurant project that's home to the **Salty Donut** -- is set to welcome several more culinary tenants this year and next, such as **In the Kitchen with Norman van Aken**. This new restaurant and cooking school from the original Mango Gang member will mark the chef's return to South Florida; he's been busy with restaurants in Orlando and Mount Dora.

Also making a return is **S&S Diner**. For almost eight decades, hungry Edgewater locals turned out to enjoy simple, home-style cooking served fast and with friendly service. That all changed suddenly just a few months back, when the iconic spot closed after a long legal battle. Thankfully, the diner will reopen in a strip mall off 27th Street and Biscayne Boulevard, not far from its original location.

OPENINGS

Among the biggest names to open in Miami in the past month was **La Petite Maison** (1300 Brickell Bay Dr., 305-403-9133). The long-awaited first U.S. outpost of the renowned French restaurant has already taken Brickell by storm. That should come as no surprise, considering the Michelin three-star pedigree leading the kitchen: chef partner Raphael Duntoye, who worked at the famed La Tante Claire in London.

La Petite's French-Mediterranean menu features selections from the original location in Nice, along with a number of reinterpreted recipes and new creations by chef Duntoye.

Speaking of local big names, Miami power couple Emilio and Gloria Estefan have brought Cuban fare to the Design District in the form of **Estefan Kitchen** (140 NE 39th St.,

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786-843-3880). Located in the district's Palm Court, the eatery is cooking up fun takes on traditional dishes like vaca frita, paella, and more. Of course, an Estefan concept isn't complete unless it includes live entertainment, and the new restaurant promises plenty of that with a stacked calendar of concert performances.

Dashi (401 SW 3rd Ave., 786-870-5304) recently made its debut at River Yacht Club, the scenic multilevel venue along the Miami River. The new Japanese concept operates as a stand-alone restaurant within RYC, serving a variety of hot and cold items, such as hamachi ponzu and beef tataki, alongside signature soups and udon.

CLOSINGS

Last month, locals bade a sad farewell to **Japanese Market/Sushi Deli** in North Bay Village. After 37 years in business, owner Michio Kushi finally decided to close up shop and enjoy retirement. Patrons used to wait hours for a bite of some of the freshest sushi in town. Sunny Isles Beach has also suffered a big loss in the closing of

Epicure Market

, which shuttered on March 26. The abrupt closure leaves the Miami Beach location as the only remaining store.

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Send us your tips and alerts: restaurants@biscaynetimes.com.

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