

New Seasonal Menus Pop Up Across Miami

Written by Geoffrey Anderson Jr. and Dianne Rubin, BT Contributors
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Food news we know you can use



Spring is well under way, and restaurants are rolling out new menus to celebrate the season. As a result, diners have been busy enjoying fresh seasonal bites throughout the 305. Before you know it, though, summer will be here, so make sure to rush in and try some of these great items before they may disappear.

Côte Gourmet in Miami Shores (9999 NE 2nd Ave., 305-754-9012) is one of the eateries that recently revamped its Italian and French offerings. Classic dishes like escargot in parsley butter and the croque madame are joined by spinach ravioli, lamb chops with goat cheese cream, and smoked salmon crêpes at this neighborhood spot. Whether you're in the mood for a light bite or a heavy meal, there's something for everyone.

If it's been a while since you visited **Pinch Kitchen** in MiMo (8601 Biscayne Blvd., 305-631-2018), the new menu can look daunting. Instead of focusing on individual entrées, Pinch has delved into the world of sharing plates and family-style cuisine; you're going to want to come with a large party to try delicious entrées like the Black Angus ribeye, octopus croquettes, and oxtail and polenta. Veggies abound, too: cauliflower, shishito peppers, and baby eggplant are just a few of the plant-based options available.

Up in North Miami Beach, **Duffy's Sports Grill** (3969 NE 163rd St., 305-760-2124) is trying its hand at healthier fare. The chicken wings and carbs that have defined the sports bar's menu are now featured alongside lighter bites like burrata salad, tequila lime shrimp tacos, and orange ginger mahi. You no longer have to worry about derailing your diet when catching the big game.

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When we think of **Sugar** (788 Brickell Plaza, floor 40, 786-805-4655) at East, Miami in Brickell, food is the last thing on our minds; we see it as more of a post-work watering hole. The new food menu at this rooftop bar is changing that perception, though. Sharing plates like bang bang shrimp and the Sugar sushi roll -- tempura shrimp, salmon, avocado, and carrot -- pair nicely with the array of new spring cocktails and the venue's signature skyline view.

New additions have also popped up at **Boulud Sud** (255 Biscayne Blvd. Way, 305-421-8800) just over the bridge. The downtown Mediterranean establishment has swapped in items like agnolotti with mushrooms, snap peas, bresaola, and parmesan fonduta; grouper with venere risotto; and an under-the-radar corn soup. Just wait until you see what pastry chef Saeko Nemoto has up her sleeves, as well.

OPENINGS

Seasonal menus aren't the only new things appearing across Miami's dining scene. South Florida also welcomed several eateries in recent months, including **222 Taco** (1624 79th St. Cswy., 833-222-8226). The North Bay Village taco shop comes from one of the founders of the wildly popular Coyo Taco, and as you'd expect, usual suspects like tacos and burritos make an appearance. What really caught our eye were the family-style options, which we haven't seen at other Mexican spots; the al pastor taco platter and "nacho friends" are designed for big groups (or appetites). Needless to say, we're already planning our next office party.

Carnivores can now head to **Fleming's Steakhouse** (600 Brickell Ave., Suite 150, 786-915-8790) in Brickell for hearty steaks and stiff drinks. We know what you're thinking: "Great, another steakhouse." That's an understandable comment, considering it's in a saturated area known for power lunches and big-money deals. But there's just something about that delectable prime bone-in ribeye and the miso glazed Chilean sea bass that has us hopeful about Fleming's future in a crowded field.

Over in Edgewater, **C Si Bon** (350 NE 24th St., 786-615-4820) is serving up tasty French cuisine. Although it's not exactly new to the scene, it's new to us: The restaurant opened at the tail end of last year, and it has since gained a loyal following. With varied offerings like sautéed

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lobster tail, old-style-mustard-crusted salmon steak, and roasted corn-fed chicken breast, it's not hard to see why.

CLOSINGS

Downtown Miami lost another great restaurant recently: **Downtown Bistro**. The French restaurant was a hotspot during lunch, but like other downtown eateries, it wasn't able to draw much of a dinner crowd. We're going to miss that French onion soup.

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