

JCK

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MIAMI NICE!

Live It Up in
South Florida
While You Shop
LUXURY & JIS

DIAMOND LUST
Trendy New Designs Your
Customers Are Craving

What's In (Niche
Apps), What's Out
(Static Displays),
and What's Next

RETAIL REVAMPED



WHAT A TOOL!

10 Business-
Boosting,
Time-Saving
Downloads
That Store
Owners Love

MIAMI

WHERE TO EAT, DRINK, AND BLOW ON STAM.
BETWEEN ALL THE JEWELRY BUYING AT
OCTOBER'S LUXURY AND JIS SHOWS

RIHAPSODY

BY CINDI AVILA

So you're planning six gorgeous days in Miami for the inaugural JCK LUXURY Miami show—Oct. 13–16 (the first two days are invite-only, the last two are open to all registered buyers)—which conveniently overlaps with the always-anticipated JIS Miami show, Oct. 15–18, now in its first year under the JCK umbrella. But as the old adage goes: All work and no play makes Jack (the jeweler) a very dull boy. So we've rounded up a list of delicious lunch spots—most a stone's throw from the Convention Center—decadent dinner settings, spectacular nightlife adventures, and only-in-Miami activities to fill your downtime. And while you're at it, why stop at six days? Book an extra night at the SLS or Delano. The Delano Beach Club—site of the LUXURY opening night party on Tuesday, Oct. 14, incidentally!—is calling your name.

LUNCH

Joe's Stone Crab

Florida stone crab season officially begins Oct. 15, which means you could be one of the first to taste them—dunked in drawn butter or Joe's delicious mustard sauce—at South Beach's most iconic restaurant. Note: Joe's doesn't take reservations, so get there early to avoid a wait. (11 Washington Ave.; 305-673-0365; joesstonecrab.com)

The wait at Joe's Stone Crab is notorious—but the fresh-caught morsels are worth every minute.

Versailles

Step away from South Beach and visit true Miami with a trip to perhaps the most iconic Cuban restaurant on the planet. Versailles has been a staple of Calle Ocho (Eighth Street) since 1971. The *platanos maduros* (fried plantains) and *camarones enchiladas* (Creole shrimp) will transport you right to the island. Don't forget some café Cubano to end the meal. (3555 SW Eighth St.; 305-444-0240; versaillesrestaurant.com)

Bagatelle

The famous Sunday brunch party that has taken New York City by storm for years is now on South Beach. Somehow it seems more appropriate in sunny South Florida than in the city like a high-energy brunch, then get ready to dance while dining on dishes like spicy crab *à la carte* and *pain perdu*. (2000 Collins Ave.; 305-704-3900; bagatelle.com)

Bodega

We know Miami is renowned for Cuban food, but it's been lacking when it comes to Mexican cuisine *until now*. Drink a Mexican French kiss while feasting on barbecue carnitas or fried calamari tacos at this new spicy spot. (1220 16th St.; 305-704-2145; bodegasouthbeach.com)

le-watching—think gym and tans—head to at a short walk from the Convention Center). We particularly like A Fish Called Avalon (305-532-1727; afishcalledavalon.com), The (800 Ocean Drive; 786-230-8396; localhousesof.com), and Cafe (800 Ocean Drive; 305-538-6397). At restaurants line the street for blocks. Come with friends—you'll want to slurp down one of the beverages most establishments serve.



Bodega's menu features Mexican classics like BBQ carnitas and the Mezcal-infused Don Diablo cocktail.



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Ms. Cheezious

If you are a food truck connoisseur, this is the best one in South Florida. From the blue cheese and bacon to the barbecue pulled pork melt, there's an ooey-goey pressed sandwich here for every cheese lover in the world. (7418 Biscayne Blvd.; 305-989-4019; mscheezious.com)

DINNER

Drunken Dragon

The doors at this provocative spot don't even open until 6 p.m., so early birds need not enter. The Asian-inspired gastropub is especially fun for groups thanks to its Korean barbecue-style grilling tables. (1424 Alton Road; 305-397-8556; drunkendragon.com)

Prime 112

A steakhouse where the pretty people roam: Celebs can often be seen dining on the truffle mash with pinot noir sauce or the 48-ounce porterhouse for two. Not in the mood for meat? Try one of the inventive fish dishes like the jumbo lump crab-crusted grouper with wilted spinach and horseradish butter. (112 Ocean Drive; 305-532-8112; mylestaurantgroup.com)

PREVIOUS PAGE AND JOE'S STONE CRAB: ROLANDO DIAZ; ART DECO DISTRICT: TIM GRAHAM/CORBIS IMAGES