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WEEKEND

TipSheet 25G



Marion

1111 SW First Ave., Miami;
786-695-0101

The Who: Baoli owners Mathieu Massa and Michael Ridard have opened this grand café/market/bakery as well as the neighboring Latin cabaret club El Tucan. Chef Jean Paul Lourdes and pastry chef Christina Kaelberer head up the massive kitchen, which also includes a raw bar, charcuterie station and pastry counter.

The Space: The former Hoxton space has been French-ified and designed to imitate a traditional brasserie atmosphere. It has leather banquettes, brass oversize mirrors, terrazzo tile floors, large windows and antique lighting.

The Dishes: Mediterranean-inspired. The menu features raw-bar platters, homemade pastas, salads and fresh fish flown in from Veta La Palma, a sustainable aquaculture farm based in Seville, Spain. (Given that pedigree, prices for the fish can sometimes seem Milos-high, with some daurade going for \$130.) Prices for other dishes are average: starters \$11-\$17 and mains \$19-\$29.

Baskets of homemade sourdough start things off (other baked goods like olive tapenade rolls and baguettes can be ordered for an additional charge). Then it's on to sea bream crudo bathed in Seville orange juice and cumin or tuna belly ribbons with tomatoes and red onions. Vegetarian options abound, including an organic vegetable tart, watermelon gazpacho, heirloom tomato salad and bucatini pasta done cacio e pepe style.

The wild-caught local and Mediterranean fish can be grilled over wood fire or baked in Normandy sea salt, while Amish-raised chicken gets doused in lemon and cooked in a rotisserie. Octopus comes with chorizo, and milk-fed lamb is accompanied by white-bean cassoulet.

The dessert list abounds: 28 choices, including strawberry shortcake tart, profiteroles and homemade ice creams and sorbets in flavors of banana, hazelnut and passion fruit.

The Bottom Line: A flirty and cavernous cafe should bring some of the Med coast to the Brickell dining scene.

— EVAN S. BENN AND SARA LISS



Miami chef Cindy Hutson to receive Les Dames award

Miami chef-restaurateur Cindy Hutson of Ortanique on the Mile and the forthcoming Zest restaurant will receive the annual Achievement Award, presented by Les Dames d'Escoffier's Miami chapter. The organization will give Hutson the award at its black-tie gala, which begins at 6:30 p.m. Oct. 10 at the Mandarin Oriental Miami, 500 Brickell Key Dr. Tickets are \$250 and up and are available at lesdamesdinner.org. Hutson is the third Miami restaurateur to receive the Les Dames award, joining Michael Schwartz and Michelle Bernstein.



Relocated TiramesU opens next week

TiramesU, a longtime South Beach Italian restaurant that first opened in 1988, will make its public debut at its new address, 101 Washington Ave., on Tuesday. The restaurant will be open daily for dinner and plans to begin lunch service soon. For TiramesU's grand return to the South of Fifth 'hood, chef Fabrizio Pintus has created an all-new menu, including venison tartare with raspberries and mango, and beef tenderloin with smoked eggplant and rosemary.

The List: Bodega chef Bernie Matz's top picks

Chef Bernie Matz is slinging some of the beach's hottest tacos at Bodega Taqueria y Tequila (for more Miami taco tips, see Saturday's Tropical Life). Here are his 10 favorite things to eat around town:



- 1. Pita Hut**
Falafel & Shawarma, like in Jerusalem.
530 W. 41st St, Miami Beach;
305-531-6090.
- 2. Visa-O1**
You'll never see pizza the same! Life-altering.
1680 Michigan Ave., Miami Beach;
305-397-8189.
- 3. Miami Smokers**
World's Best Bacon.
306 NW 27th Ave., Miami; 786-520-5420.
- 4. Sabor a Peru**
Ceviche.
2923 Biscayne Blvd., Miami; 305-573-6736.
- 5. Flanigan's**
Best Ribs in Town.
2721 Bird Ave., Coconut Grove; 305-446-1114.
- 6. Prime 112**
Lunch: Lobster Roll and Steak Sandwich.
112 Ocean Dr., Miami Beach; 305-532-8112.
- 7. Finka**
Fried Rice. Best Miami restaurant concept in years.
14690 SW 26th St., Miami; 305-227-8818.
- 8. Bocce**
Steak Tartare, Grilled Octopus.
3252 NE First Ave., Miami; 786-245-6211.
- 9. Mandolin**
Everything.
4312 NE Second Ave., Miami; 305-576-6066.
- 10. La Camaronera**
I've been going there for fried shrimp since 1985.
1952 W. Flagler St., Miami; 305-642-3322.