

Miami Herald

24G | FRIDAY, JUNE 26, 2015

H3

MiamiHerald.com | MIAMI HERALD

miami.com

tip sheet



Red Ginger

736 First St., Miami Beach; 305-433-6876

The Who: Menin Hospitality (Radio, Bodega, Pizza Bar) opens the first of its three new restaurants in the SoFi neighborhood. Former 'Top Chef Masters' contestant Herb Wilson serves as executive chef, while alums of Makoto and Sushi-Samba work the sushi bar.

The Space: The 136-seater is a polished temple-like space with bamboo/marble flooring, hand-carved wood panels, coral walls and a glowing onyx bar. Semi-circular booths add to the sceney surroundings while a tightly packed sushi bar showcases maki machinations.

The Dishes: Japanese izakaya-style, but loosened up to accommodate pan-Asian flavors and a little Western sway. The menu comprises a high-end sushi program, binchotan charcoal robata grill items and a chef's-tasting omakase menu. Prices are par for South Beach with small plates \$8-\$28 and larger mains \$18-\$42. Omakase runs \$30, \$60 or \$90.

Dive in with small plates of flash-fried kale blossoms, shishito peppers, hachi-machi crispy rice, fried rice with tiger prawns, Chinese sausage, Japanese mushrooms and sous-vide egg. The robata grill gets going with corn on the cob doused in togarashi and Parmigiano Reggiano; chicken meatballs; and short rib with truffle miso and micro chives. Larger plates: miso sea bass, seafood curry, pan-seared chicken and wagyu filet. Shrimp tempura and spicy tuna round out the maki rolls, while sashimi runs the gamut from fatty toro tuna to cured mackerel.

Dessert options are slimmer, like mochi ice cream or a Japanese-style cake roll stuffed with strawberry ice cream.

The Bottom Line: The place reminded us a bit of Makoto and Sushi-Samba, but in a fancier setting. And in South of Fifth, which makes it compelling.

— Compiled by Evan S. Benn and Sara Liss



LOBSTER SPECIAL AT MORTON'S TONIGHT

Lobster lovers will want to head to Morton's The Steakhouse (all locations) for dinner tonight, when the restaurant is offering a special on two-pound steamed Maine lobsters for \$35. A companion deal: Bottles of Stag's Leap Karia Chardonnay for \$49. Morton's asks guests to reserve their tables and lobsters before coming in; there are Morton's locations in Miami, Coral Gables, North Miami Beach and Fort Lauderdale.



IT'S RAINING BLACK TRUFFLES AT SCARPETTA

Scarpetta, 4441 Collins Ave. in Miami Beach, has rolled out a five-course menu showcasing winter black truffles, fresh from Australia. Chef de cuisine Marlon Rambaran loads truffles onto dishes like steak tartare, polenta, raviolini and more. The full tasting menu is \$195 with an optional \$115 wine pairing, or the truffle dishes can be ordered a la carte. In addition, Scarpetta will shave fresh truffles over any dish for an extra charge (although we wouldn't recommend it on dessert).

THE LIST:

PALME D'OR'S GREGORY PUGIN

Exec Pugin Palm cook earn star Chef natio Found ly up Cora look dine

1. Sw Pork 2415 Blvd 786-

2. Ma Bran 4312 Miam

3. Tw Lingu 13740 Miam

4. Th Andr Key l 1701 C

5. Ce Cevic 105 N

6. Mo 5 SW

7. Do Best 1246

8. Bo Best 1220

9. Lu Best 1930

10. To Pork 431 V

Executive chef Gregory Pugin of The Biltmore's Palme d'Or, whose cooking in New York earned him a Michelin star and a Rising Star Chef of the Year nomination from the Beard Foundation, has recently updated his menu in Coral Gables. Here's a look at where he likes to dine around town:



1. Swine

Pork Belly.
2415 Ponce de Leon Blvd., Coral Gables; 786-360-6433.

2. Mandolin

Branzino.
4312 NE Second Ave., Miami; 305-576-6066.

3. Two Brothers

Linguini Bangole.
13740 SW 84th St., Miami; 305-403-7552.

4. The Bazaar by Jose Andres

Key Lime Pie.
1701 Collins Ave., Miami Beach; 305-455-2999.

5. Ceviche 105

Ceviche!
105 NE Third Ave., Miami; 305-577-3454.

6. Momi Ramen

5 SW Tith St., Miami; 786-391-2392.

7. Doggis

Best Arepas.
1246 Coral Way, Miami; 305-854-6869.

8. Bodega Taqueria and Tequila

Best tacos.
1220 16th St., Miami Beach; 305-704-2145.

9. Lucali

Best Pizza.
1930 Bay Rd., Miami Beach; 305-695-4441.

10. Tongue & Cheek

Pork and Beef Cheek Meatball.
431 Washington Ave., Miami Beach; 305-704-2900.