

# WHAT'S HAPPENING

February 2010

AT W SOUTH BEACH

SOUTH BEACH WINE & FOOD FESTIVAL

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**THE PATRÓN GREAT DEBATE**

BLISS SPA

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**SCHEDULE SOME YOU-TIME**



SOUTH BEACH

# WELCOME



*Living Room at W South Beach*

Welcome to South Beach and the Wonderful Word of W!

Now that you've slipped behind the velvet rope, let our dream weavers make your wishes come true. Stay a while. Enjoy the fashion show. Take in the art. Drop into the Living Room Bar. Let our bar chefs enchant you with a sip or two or three. Let the hottest DJ's take you to places you've never been. Tempt your taste buds with the most amazing creations by critically acclaimed chef Mark Vidal, who presents the authentic cuisine of his native Spain or by the one and only Mr Chow.

Discover the Grove, our secret garden! Look for the unexpected, the whimsical. Let the trees and the bird cages and the lanterns flirt with you. Escape for a while. Go farther; past the green hedges. Find yourself by Wet – the hottest sunning spot around. Sit, lie down, enjoy the sun. Take a dip. Or keep going. Past the dunes. Onto the white sand. Where more chairs await you. Lie down and relax. Order a sip and a snack from the Sand Wagon. We'll bring it right to your chair. Close your eyes. Listen to the waves.

The pages that follow will fill you in on what's happening at the W South Beach and around town during South Beach Food & Wine Festival. Take a moment to find out about the resort amenities and offerings that we hope will make your visit with us memorable.

Have a wonderful stay!

George Cozonis  
*General Manager*

Center of the style universe, heart of the action laced with edgy cool and an eclectic mix of personalities that push the boundaries. Welcome to W South Beach, where you can walk out of the Atlantic Ocean and cross pristine white sands into a world of sizzling nightlife, world-class dining and hip shopping. Just a short walk away is Lincoln Road, lined with chic boutiques, retro-fabulous antique stores, funky galleries and cozy cafés, a low-vibe/high-art complement to Ocean Drive. Venture further and lose yourself in Miami's diverse cultural assemblage of neighborhoods, finding yourself with a delicious café con leche in Little Havana, an avant-garde art piece in the Bohemian cool Design District or fully immersed in retail therapy.

## MR CHOW

Collins Avenue just got a lot more glamorous. Provocateur, renegade and legendary restaurateur Michael Chow - Mr. Chow to all gourmets and followers of fine dining - has brought his art-fictionado ways to South Beach, the hottest epicurean extravaganza in a city known for sizzling cuisine.

Sunday - Wednesday 6:00 PM - 12:00 AM

Thursday - Saturday 6:00 PM - 1:00 AM

## SOLEÀ

With gastronomical inspiration from the many regions and rich culture of Spain, Soleà offers a menu that will wow the senses and take you on a journey through the Iberian Peninsula. True to Spanish tradition, Soleà has generous offerings from the sea that remind you of the country's deep maritime roots. In contrast, Meats and vegetable dishes from inland complement this great culinary diversity.

Breakfast 7:00 am - 11:30 am (Mon - Fri)

7:30 am - 11:30 am (Weekends)

Lunch 11:30 am - 4:00 pm

Dinner 6:00 pm - 11:00 pm (Sun - Wed)

6:00 pm - 12:00 am (Thu - Sat)

## LIVING ROOM BAR

Not your average lobby. Meet, greet, flirt, play, sip and savor in this modern playground that is Caribbean cool perfected. Toast with gorgeous cocktails in the velvety setting or mingle on the terrace, a prime people watching spot.

Sunday - Wednesday 11:30 am - Midnight

Thursday - Saturday 11:30 am - 2:00 am

## GROVE

Chill out at Grove bar while we concoct a cool cocktail for your pleasure. There's no better watering hole in South Beach.

11:00 am - Midnight

## WET POOLSIDE LOUNGE

Ready to get wet? Our pool and beach offer a luxurious tropical lounge complimented by first class service. Refreshing all natural cocktails, light fare, spa treatments and private cabanas are also available poolside. Soothing lounge music plays in the background as you lounge the day away in our serene water lounge and enjoy inventive cocktails under the moonlight.

Sunday - Wednesday 9:00 am - Midnight

Thursday - Saturday 9:00 am - 2:00 am



Living Room at W South Beach

## WHATEVER/WHENEVER®

Everything at W has been masterfully orchestrated to surround you with style, service, and comfort. The Whatever/Whenever® team is dedicated and is on hand to provide you with whatever you want, whenever you want it.

## POOLSIDE CABANAS

If sitting back in luxury is your thing, our private cabanas are equipped with flat screen TV's, high speed Internet access and other indulgent amenities. Feeling a snack attack or need a sip fix? We'll bring you natural cocktails and delectable light fare from the WET® Bar and Grille, for when the going gets hot. Please contact the concierge for cabana rates and reservations.

## BEACH

Life's a beach when we give you full and seamless access from the hotel or WET® pools to the oceanfront. Beach Ambassadors make certain you have everything for R&R by the seashore and more, from umbrellas, chaise lounges and towels to gourmet beverage and food service for a glorious picnic. Go for spills and thrills in the water with our full range of water sports and activities.

## SWEAT (FITNESS CENTER)

Work out with body-toning weights and heart-pounding cardiovascular equipment. Then rejuvenate with a massage and soothe those muscles in the privacy of your guest room. Who says exercise can't be fun? Sweat is located on the fourth level and is available for complimentary guest use 24/7.

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## W FOR WOW



### ELITE TRAVELER – NOV/DEC 2009

Revitalizing Miami's beachfront is the flashy new 408-room W South Beach, ingeniously positioned at a 25-degree angle to guarantee each room a coveted ocean view. Designed by Anna Busta of Studio B Design, the hotel's decor stays true to Miami's Art Deco roots but infuses W's edgy aesthetic - a highlight being Danny Clinch's rock-and-roll photographs gracing the walls of the public spaces, guest rooms and suites. Along with the usual W-branded room categories the hotel added eight over-3,000 square foot "Penthouse Extreme Wow Suites" and five three level Bungalows with private plunge pools and backyards to expand their residential offerings. A draw for both locals and guests, the hotel also features Miami's first outpost of Mr Chow, Mediterranean-style signature restaurant Soleà and exclusive VIP lounge Wall.

## W SOUTH BEACH IS THE EPICENTER OF ACTION



### HAUTE LIVING – DECEMBER 2009

David Edelstein and Aby Rosen's new W South Beach, which opened in July 2009, is a manifestation of all of the characteristics of the current Miami Beach - it's chic, sophisticated, buzzing, beachfront, and, perhaps most importantly, culturally relevant. "That was our goal," explains Edelstein. "Miami Beach, being as vibrant and important as it is, both from a tourist point of view and on a cultural scale, has been given a clean slate, and we thought it was important to build something that was world-class." Both Edelstein and Rosen cite the decision to fly the W's flag as a natural one. "W is a brand that fits with Miami. It's hip, it's cool, it's known for design. And aside from being a very trendy boutique hotel, it is known for its Whatever/Whenever® service. The combination was compelling to Aby and I - this is the right brand. It fits like a glove."

## BEACH BALL – THE FUN TIMES AND HIGH PRICES ARE FAR FROM OVER IN MIAMI



### NEWYORK POST – DECEMBER 3, 2009

The Miami winter social season started in earnest at last month's Art Basel, Art Miami and dozens of satellite events over much of the city. According to developer David Edelstein, the W South Beach hotel-condo building that opened in June has recently closed sales at some staggering prices. And with a slew of high profile Art Basel events at W South Beach - including the dinner and after-party hosted by Aby Rosen and a performance by Glen Matlock of the Sex Pistols - Edelstein expects to lure more buyers to his 408-unit building at 22nd Street and Collins Avenue. "We think it will be a huge year for Art Basel," says Edelstein, who notes that his hotel was sold out all week. "W South Beach is no doubt making a huge splash, it's a very popular spot."

## CHECKING IN AT W SOUTH BEACH



### SOUTH FLORIDA SUN-SENTINEL – NOVEMBER 8, 2009

Every room in the 20-story building has a balcony set at a 25-degree angle with an ocean view. The rooftop basketball court is known as Swoosh and the mini bar is a Munchie Box. In the Living Room (aka the Lobby), you'll find several pieces of art from the owner's personal collection. Yes, that's a Damien Hirst. The W is an adult destination where you might indulge in a hot salt scrub at Bliss Spa, hire a personal trainer or pay a personal chef to prepare dinner en-suite. Call the front desk and the person on the other end will ask: "What is your wish?" Each suite has nine-foot ceilings, plasma TV's, CD and DVD players, and docking stations for MP3 players, along with goose down duvets and 350 thread-count sheets. Rooms are decorated with photographs of popular musicians taken by Grammy-nominated Danny Clinch.

## THERE WAS A LOT TO SEE AT LAST MONTH'S ART BASEL MIAMI BEACH



### VOGUE – DECEMBER 2009

- Soleà was the site of the dinner hosted by Aby Rosen, Peter Brant, and Alberto Mugrabi, with an after-party hosted by Vito Schnabel, Stavros Niarchos, and Alex Della.
- Larry Gagosian had a small private dinner at the W's Mr Chow with a brand-new menu just for the evening.
- The "Art Is Rock" event showcased a fusion of classical, jazz, funk, and soul music. Featured artists included Glen Matlock of the Sex Pistols, Jesse Yusef Murphy of the Brazilian Girls and HykCast. Guests of the W South Beach were granted Insider Access to their private poolside performance.



## THURSDAY | FEBRUARY 25, 2010

PRELUDE DINNER PRESENTED BY THE CERTIFIED ANGUS BEEF® BRAND AND BUCKHEAD BEEF OF FLORIDA, HOSTED BY MICHAEL SYMON AND PETER VAUTHY

7-10pm Red The Steakhouse, 119 Washington Avenue, Miami Beach.

**FEATURE EVENT:** AMSTEL LIGHT BURGER BASH PRESENTED BY ALLEN BROTHERS HOSTED BY RACHAEL RAY

This annual competition takes the humble patty – beef, of course, plus a few non-traditional entries sure to please – and elevates it to an art form. Then end the night with the number one chocolate chip cookie in the world and other assorted to-die-for desserts from Levain Bakery and a cold, comforting confection from Jeni's Ice Creams, artisanal goodness borne from the freshest ingredients.

7-10pm Ritz-Carlton South Beach, One Lincoln Road, Miami Beach.

**FEATURE EVENT:** PATRÓN'S GREAT DEBATE, PRESENTED BY MIAMI MAGAZINE, HOSTED BY AARON SANCHEZ AND TODD ENGLISH  
Patrón and chefs Aaron Sanchez and Todd English open up the Food Network South Beach Wine & Food Festival, and the floor, to some hotly contested debates, as created for Patrón by Tasting Table. It's up to you to settle the argument once and for all, at least until the next party. Margarita: rocks or frozen? Cocktails: classic vs modern? BBQ: Texas vs Carolina? Raw: sushi vs crudo? Or the ultimate, blonde or brunette? Come on in, the water will be warm at W South Beach – and the music even hotter. DJ Irie will be doctoring the debate and taking your temperature on East Coast vs West Coast rap, rock or pop, and much, much more. Step up. Get down. Be heard. Live Patrón. Drink Responsibly.

10pm-2am WET at W South Beach, 2201 Collins Ave, Miami Beach.

## FRIDAY | FEBRUARY 26, 2010

WINE SPECTATOR TRADE DAY

1-4pm 13th Street & Ocean Drive, Miami Beach.

HAPPY HOUR SOBE STYLE: COCKTAILS AND CLAWS

5-6:30pm Betsy Hotel, 1440 Ocean Drive, Miami Beach.

## WHAT'S HAPPENING AT THE SOUTH BEACH WINE & FOOD FESTIVAL

FONTAINEBLEAU MIAMI BEACH PRESENTS WINE SPECTATOR'S BEST OF BEST SPONSORED BY BANK OF AMERICA

7:30-11pm Fontainebleau Miami Beach, 4441 Collins Avenue, Miami Beach.

**FEATURE EVENT:** PERRIER-JOUËT BUBBLEQ PRESENTED BY ALLEN BROTHERS HOSTED BY EMERIL LAGASSE AND FRIENDS

This signature party beckons with non-stop temptations: serving station after serving station of juicy grilled meats and succulent seared seafood, fire-roasted vegetables, and all manner of spicy, creamy, crunchy side dishes and daring, decadent desserts, including specialties from eCreamery, not to mention endlessly flowing Perrier-Jouët Champagne.

7:30-11pm Delano, Beachside, 1685 Collins Avenue, Miami Beach.

MISCHIEVE IN THE GARDEN OF AGAVE PRESENTED BY HORNITOS

10pm-2am Sagamore, 1671 Collins Avenue, Miami Beach.

## SATURDAY | FEBRUARY 27, 2010

WINE SPECTATOR WINE SEMINAR SERIES A

10am-12:40pm Gansevoort South, Ballroom North, 2377 Collins Ave, Miami Beach.

SOUTH BEACH DIET PRESENTS FUN & FIT AS A FAMILY FEATURING KELLOGG'S KIDZ KITCHEN

10am-5pm Jungle Island, 1111 Parrot Jungle Trail, Miami.

**FEATURE EVENT:** BANK OF AMERICA LIFESTYLE WINE SEMINARS: 8 WINES, 1 MEAL: WHAT WORKS AND WHAT DOESN'T HOSTED BY GARY VAYNERCHUK AND MICHAEL GILLIGAN

11am-12noon W South Beach, 2201 Collins Avenue, Miami Beach.

**FEATURE EVENT:** DOLCE BRUNCH PRESENTED BY TIFFANY & CO. HOSTED BY MICHELLE BERSTEIN WITH HEDY GOLDSMITH

Michelle Bernstein and Hedy Goldsmith play the perfect hostesses at this elegant brunch, an exquisitely orchestrated celebration of refined mid-day dining with a featured menu guaranteed to leave you wanting more.

11am-1pm Blue Door at Delano, 1685 Collins Avenue, Miami Beach.

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**FEATURE EVENT: WHOLE FOODS MARKET GRAND TASTING VILLAGE**

This one-day "holiday" will have you enjoying a refreshing stroll upon a white-sand beach beneath welcoming white canopies and within earshot of gently lapping Atlantic waves as you encounter a seemingly unending array of sublime tastes, the non-stop action of your favorite chefs holding forth on kitchen stage, and unrelenting fun from start to finish.

*11am-6pm 13th Street & Ocean Drive, Miami Beach.*

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**BARILLA INTERACTIVE LUNCH HOSTED BY SCOTT CONANT**

*12noon-2:30pm Country Club Ballroom at Biltmore, 1200 Anastasia Ave, Coral Gables.*

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**WINE SPECTATOR WINE SEMINAR SERIES B**

*12:50-3:30pm Gansevoort South, Ballroom South, 2377 Collins Ave, Miami Beach.*

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**FEATURE EVENT: ONE-HOUR WINE EXPERT HOSTED BY KEVIN ZRALY. BANK OF AMERICA LIFESTYLE WINE SEMINARS**

In this fast-paced and entertaining session, Kevin will guide participants through a tasting of six wines from six major grape varieties: Riesling, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, and Cabernet Sauvignon.

*1-2pm W South Beach, 2201 Collins Avenue, Miami Beach.*

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**TASTE WINE LIKE A MASTER SOMMELIER**

*1:15-3:15pm Gansevoort South, Greenwich Room, 2377 Collins Ave, Miami Beach.*

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**FEATURE EVENT: SUSHI AND SPARKLING SUBSTITUTES HOSTED BY MARK OLDMAN AND THOMAS BUCKLEY. BANK OF AMERICA LIFESTYLE WINE SEMINARS**

*3-4pm W South Beach, 2201 Collins Avenue, Miami Beach.*

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**SWEET DREAMS WINE SEMINAR**

*4:15-5:15pm Gansevoort South, Greenwich Room, 2377 Collins Ave, Miami Beach.*

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**COCKTAIL TIME WITH SANDRA LEE!**

*5-7pm The Villa by Barton G., 1116 Ocean Drive, Miami Beach.*

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**THE NEW YORK TIMES DINNER SERIES: TRIBUTE DINNER SPONSORED BY BANK OF AMERICA HONORING DANIEL BOULUD**

*7pm Loews Miami Beach Hotel, 1601 Collins Avenue, Miami Beach.*

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**THE NEW YORK TIMES DINNER SERIES: HAUTE HOLISTIC DINNER**

*7pm Eos at Viceroy Miami, 485 Brickell Avenue, Miami.*

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**BARILLA INTERACTIVE DINNER HOSTED BY LIDIA BASTIANICH & JOE BASTIANICH**

*7pm Granada Ballroom at Biltmore, 1200 Anastasia Avenue, Coral Gables.*

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**THE NEW YORK TIMES DINNER SERIES: WINE + DINE + DESIGN SPONSORED BY BERTOLLI, CARBONELL AND CARAPELLI OLIVE OIL BRANDS**

*7pm Design District*

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**THE NEW YORK TIMES DINNER SERIES: A DINNER TO REMEMBER HOSTED BY CLAY CONLEY WITH VISITING CHEF MICHAEL LOMONACO AND KEVIN ZRALY**

*7pm Azul at the Mandarin Oriental, 500 Brickell Key Drive, Miami.*

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**MIDNIGHT AMORE HOSTED BY SCOTT CONANT, ROCCO DISPIRITO AND ALEX GUARNASCHELLI**

*11pm-1am Scarpetta at Fontainebleau, 4441 Collins Avenue, Miami Beach.*

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**WINE + DINE + DESIGN POST-DINNER LOUNGE PARTY PRESENTED BY THRILLIST AND ORNARE**

*11pm-1am 3930 NE 2nd Avenue, Miami.*

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**DIM SUM & DISCO AT THE SETAI HOSTED BY MING TSAI AND JONATHAN WRIGHT**

*11pm-2am Setai Hotel, 2001 Collins Avenue, Miami Beach.*

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**SUNDAY | FEBRUARY 28, 2010****SOUTH BEACH DIET PRESENTS FUN & FIT AS A FAMILY FEATURING KELLOGG'S KIDZ KITCHEN**

*10am-5pm Jungle Island, 1111 Parrot Jungle Trail, Miami.*

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**FEATURE EVENT: UNCORKED: LESSONS LEARNED IN A LIFE OF WINE HOSTED BY JOE BASTIANICH. BANK OF AMERICA LIFESTYLE WINE SEMINARS**

*11am-12noon W South Beach, 2201 Collins Avenue, Miami Beach.*

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**FEATURE EVENT: WHOLE FOODS MARKET GRAND TASTING VILLAGE**

Start the day off at the Whole Foods Market Grand Tasting Village, where Emeril Lagasse, Paula Deen, Guy Fieri, Sandra Lee, Anne Burrell and many others will host cooking demos and book signings in between a jam-packed day of wine and food sampling from hundreds of vendors.

*11am-9:30pm 13th Street & Ocean Drive, Miami Beach.*

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**WINES FROM SPAIN WITH DOUG FROST M.S., M.W. - FAR FROM ORDINARY!**

*11:30am-12:30pm Gansevoort South, Ballroom South, 2377 Collins Ave, Miami Beach.*

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**JOE'S BIG CHILL**

*11:30am-1:30pm Joe's Stone Crab, 11 Washington Avenue, Miami Beach.*

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**PAULA'S KISS MY GRITS SUNDAY JAZZ BRUNCH PRESENTED BY PAULA DEEN SOUTHERN DISHES AND GOBO ENTERPRISES**

*11:30am-1:30pm Loews Miami Beach Hotel, 1601 Collins Avenue, Miami Beach.*

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**FEATURE EVENT: GUILTY PLEASURES AND THE WINES THAT LOVE THEM HOSTED BY MARK OLDMAN AND JOHNNY VINCZENCZ. BANK OF AMERICA LIFESTYLE WINE SEMINARS**

*12:30-1:30pm W South Beach, 2201 Collins Avenue, Miami Beach.*

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**WINE SPECTATOR WINE SEMINAR SERIES C**

*12:50-3:30pm Gansevoort South, Ballroom North, 2377 Collins Ave, Miami Beach.*

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**FEATURE EVENT: BANK OF AMERICA LIFESTYLE WINE SEMINARS: THE PULSE OF THE WINE WORLD WITH GARY VAYNERCHUK**

*2:30-3:30pm W South Beach, 2201 Collins Avenue, Miami Beach.*

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**FEATURE EVENT: BANK OF AMERICA LIFESTYLE WINE SEMINARS: ONE-HOUR ITALIAN WINE EXPERT HOSTED BY KEVIN ZRALY**

*4:30-5:30pm W South Beach, 2201 Collins Avenue, Miami Beach.*

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**GUY'S BEACH BACKYARD BISTRO CO-PRESENTED BY GNARLY HEAD WINES AND MIAMI NEW TIMES**

*6:30-9:30pm Gansevoort South, Beach Club, 2377 Collins Avenue, Miami Beach*

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# سوليا

CUISINE OF SPAIN



**W**ith gastronomical inspiration from the many regions and rich culture of Spain, Soleà offers a menu that will wow the senses and take you on a journey through the Iberian Peninsula. True to Spanish tradition, Soleà has generous offerings from the sea that remind you of the country's deep maritime roots. In contrast, meats and vegetable dishes from inland complement this great culinary diversity. With a focus on service and attention to detail that is unmatched, you will truly feel immersed in the culture and romance of Spain.



## MIAMI.COM



Soleà, the W Hotel's newly launched Spanish stunner, is as warm and welcoming as a cup of steaming chocolate on a cold winter night. Restaurateurs Karim Masri, Nicola Siervo and Rony Seikaly (Quattro Gastronomia Italiana, Sosta Pizzeria) lured talented executive chef Marc Vidal to give South Beach its first real taste of Spanish cuisine. Vidal, who came to Miami in 2007 to open Coral Gables' immensely popular Por Fin, focuses his efforts on Catalan and his cooking is deliberate, confident, relaxed and executed with such care that virtually everything is worth trying. Also notable is the consistently pristine quality of ingredients, from gorgeous oils and breads to sublime seafood and meats.



Chef Marc Vidal

**Ambiance:** Tucked behind the hotel lobby (and its flashier Chinese cousin, Mr Chow), Soleà is chicly understated with slate and hardwood floors, glittering floor-to-ceiling glass walls, a languorous outdoor dining space and staffers as good-looking as the celebrities who show up here like doves on a telephone wire. The pace is relaxed, with an abundance of enticing and well-balanced flavors to share.



## MR CHOW

### EXPANDING HIS CHINESE RESTAURANT EMPIRE, MICHAEL CHOW CONQUERS MIAMI AND BESTS THE COMPETITION WITH THE NEWEST OUTPOST OF HIS CELEBRITY PLAYGROUND

MIAMI MAGAZINE ★★★★★

Despite the older celebrities said to frequent the two New York City locations, it is clearly designed for the young and hip. The target generation is made pretty clear, first by the models gracing the host stand, so tall, thin and hot that they are the human equivalents of towering infernos, scorching the heads of the less-blessed of us as we are led to our tables.

The wait staff is so well versed in the dishes that they can guide you without either one of you having to refer to the menu. That means any menu – they seem to have it all memorized, or at least have the favorites down pat.

Ordering à la carte is suggested, especially when dishes are as exotically tempting as they are here. Why settle for the shrimp in the fried rice when you could have the most succulent prawns done in any number of colorful versions – green (herbs), white (egg whites), black (black beans) or pink (white wine, garlic and ginger) – or with nine seasonings and water chestnuts? Why cut your teeth on beef with oyster sauce when you could take it to the next level with fiery buffalo with Chinese leeks, which add a garlicky flavor to the sauce?

And really, try if you can to forget about plain old chicken breast, even if it is pan-fried and draped in an opulent wine sauce, when the “drunken” fillet of wine-poached sole is rich enough to mimic monkfish.

If you’re in a dim sum kind of mood, you could make a meal of the appetizers, which include such light pleasers as a half-dozen steamed Beijing oysters, or the tiny clams that come mixed with squares of thick, chewy rice noodles. If you’re in a really sea-going mood, take note that there is shark fin soup here, but that the shark fin itself is imitation – thus your appetite and your conscience can be satisfied simultaneously.

You can make a meal of the supple dumplings alone – there’s pork (or vegetarian, on request) pot stickers; elegant and toothsome sole-stuffed water dumplings “for celebration”; steamed vegetable dumplings; and classic beef dumplings called “The Box.” But my favorites are the “Little Shanghai Dragon” dumplings, twists of dough about the circumference of a quarter, filled with a bright burst of soup.

Only at Mr Chow glitter the guests as brilliantly as the 125-foot chandelier, comprising of gold leaf and Swarovski crystals, designed by Michael



Proprietor Michael Chow

Chow himself. If drinks are mainly what you’re after, try the house-infused jalapeño tequila cocktail, rimmed with sugar and cayenne pepper, known as a “Dragon’s Kiss.” Otherwise feel free to rest your platform pumps in the lounge with a bottle of wine. Though mostly prosaic with Bordeaux standards Petrus and Margaux leading the way, the wine list also has some pleasant surprises that provide intriguing aperitif experiences. Ladoucette, a Pouilly Fume from the Loire Valley, is lean and racy, and La Poussie, a rosé Sancerre with a floral quaff that never tires the palate, is also conveniently offered by the glass.

Posing archly with a crystal stem between reverse-French manicured fingertips at the bar may even be the best way of experiencing the scene while being seen. And that, like most South Beach restaurants, is the point of frequenting Mr Chow anyway.



SOUTH BEACH

WORLDWIDE WOW. NOW SOUTH BEACH