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WOMAN ON TOP **Michelle Bernstein** proves she's still got it at Seagrape, the charming signature restaurant of the Thompson Miami Beach, where she's having a brasserie of a time with fresh small plates that cover land and sea. 4041 Collins Ave., Miami Beach, 786.605.1043, thompsonmiamibeach.com

2

AT THE FARM At Corsair, the views of the Turnberry's Miller golf course are indeed sublime, but it's the farmhouse cuisine that chef **Scott Conant** has created that's the main attraction. The Chopped star stole our hearts with Scarpetta some years back, and now he's done it again. 19999 W. Country Club Drive, Aventura, 786.279.6800, tumberryslemiami.com

3

WELL DONE True carnivores croon over **Michael Mina's** cuts, all of the highest standards, at StripSteak. But the chef's own suggestion is the sticky black-truffle bun roll, an indulgence that merits repeat visits. Fontainebleau, 4441 Collins Ave., Miami Beach, 305.674.4780, fontainebleau.com

4

EAST MEETS SOUTH BEACH The sushi is sublime. The steaks, heavenly. But for true innovation at Morimoto, from *Iron Chef* regular **Masaharu Morimoto**, try the Duck, Duck, Duck entree, a rice, egg, confit, soup and meatball combo that has no equal. The Shelborne Wyndham Grand, 1801 Collins Ave., Miami Beach, 305.341.1500, shelborne.com

5

LATIN LOVE **Jean-Georges Vongerichten** is having fun with his interpretation of Latin cuisine at Matador Room at The Miami Beach Edition. On the menu? Small plates of Spanish, Caribbean and South American dishes reimagined with his usual flair. 2901 Collins Ave., Miami Beach, 786.257.4500, edition-hotels.marriott.com

FLAVOR FORWARD

The seafood cocotte, \$38, served on a bread-rimmed dish at Morimoto, is a feast for the eyes and palate.

