

Dining Scene around South Florida — By Susan Bryant



PALM BEACH MARRIOTT SINGER ISLAND/COURTESY

Braised Wagyu beef cheeks with roasted seasonal vegetables, thyme jus and gnocchì Romana is a new selection at 3800 Ocean on Singer Island.

3800 Ocean chef unveils new menu

3800 Ocean

Palm Beach Marriott Singer Island Beach Resort & Spa, 3800 N. Ocean Drive, Singer Island, 561-340-4795, Marriott.com/PBISG

Gustavo Calderon has released his first menus as the new executive chef at this 6-year-old, chic beachfront retreat specializing in modern American cuisine.

"The Middle East was definitely one of the best culinary journeys of my career," says Calderon, who started last summer after working at the Ritz-Carlton Bahrain. "There, I learned how to cook with different herbs and spices, such as za'atar and sumac. We now offer a few Middle Eastern touches, such as a mezze duo of traditional chickpea hummus and smoked pepper muhammara

with za'atar-dusted pita chips for lunch (\$12).

His Mexican upbringing influences dinner selections of seafood ceviche with guajillo-pepper-rubbed baby corn (\$16) and seared scallops with squid-ink risotto, octopus, veggies, chorizo and tangy tomatillo sauce (\$18).

"My grandma's tomatillo salsa is different in that it incorporates avocado to provide more consistency and creaminess," Calderon says. "The Florida seafood cioppino is another favorite (\$42). It has some great components such as achote and cilantro, which we add to the broth."

Seven new desserts for dinner include pina-colada croissant bread pudding and fizzy passionfruit and raspberry puffs (both \$9).



BENJAMIN RUSNAK/COURTESY

A metal chandelier featuring 1,000 bronze tubes hangs over a circular bar that echoes the room shape at the new Tatel Miami in Miami Beach.

Iglesias gives Tatel Miami star power

Tatel Miami

The Ritz-Carlton, South Beach, 1669 Collins Ave., Miami Beach, 305-604-0523, TatelRestaurants.com

The owners of this 2-year-old venture in Spain have unveiled their second location in the former David Bouley Evolution.

"Miami has been the door to America for Spain with similar culture and a mutual understanding," says Santiago Rodriguez, chief operating officer. "Secondly, it's the home of one of our partners, Enrique Iglesias. Enrique is proud of his Spanish heritage."

Other celebrity partners are Spanish athletes Rafael Nadal and Pau Gasol. Executive Chef Nicolas Mazier helmed the kitchen of Nobu Miami.

"Chef Nicolas has added locally in-

spired dishes to the menu that are exclusive to the Miami location, including sea-bream ceviche with mango dressing (\$20)," Rodriguez says.

Signatures of the traditional and modern cuisine include milk croquettes with Iberico ham (\$18), braised and charcoal-grilled Spanish octopus (\$20), Spanish omelet with confit potato and truffles (\$24) and veal Milanese topped with egg and black truffle (\$38). Brie flan (\$11) and caramelized milk-infused brioche (\$11) are finales.

The Roaring '20s inspired the elegant ambiance with blue Spanish chairs, black terrazzo floor and an opulent copper booth for DJs to spin every night.

Dinner is served nightly, and Sunday brunch is expected to launch by June.



NEAPOLITAN PIZZA COMPANY/COURTESY

The new MidiCi — The Neapolitan Pizza Company in Fort Lauderdale features a curved, sleek counter fronted with liquid metal, where pizzas are built in assembly-line fashion.

Neapolitan pizza (via California)

MidiCi — The Neapolitan Pizza Company

510 N. Federal Highway, Fort Lauderdale, 954-908-9938, MyMidiCi.com

This first South Florida location of the 2-year-old chain, founded in Los Angeles, upgrades the fast-casual pizza concept.

"Flagler Village is growing tremendously, and the area we are situated within is seeing home to so many new developments, residents and condos," managing partner John Davinos says. "MidiCi was designed to offer the community a place to connect, congregare, socialize and make new friends."

Appetizers include wood-fire-baked truffle cheese bread (\$7.50) and burrata plates with accompaniments such as

melon and prosciutto (\$8).

Thin-crust pizzas originating in Naples, Italy, cook at 1,000 degrees in 90 seconds in shimmering gold wood-burning ovens. You can build your own pizza in assembly-line fashion from 30-plus toppings or choose from 18 specialty selections (\$8.50-\$14), such as the Devil's Pizza with spicy sausage and spicy salami or margherita-style Prisoner's Pizza with ricotta hidden in half of the crust.

Save room for a Nutella calzone with berries, balsamic drizzle and coconut shavings (\$6).

Lunch and dinner are served under a 16-foot olive tree near an upscale condiment bar with potted basil to pluck off.

Restrooms are worthy of a resort. Up next: locations in West Palm Beach and Miami this summer.



NIKKI WALLEN/COURTESY

Fresh Kitchen in Boca Raton offers a range of ingredients, such as grilled citrus chicken and chia seed teriyaki tofu for proteins.

Build-your-own-bowl comes to Boca

Fresh Kitchen

5550 N. Military Trail, Boca Raton, 561-406-0400, EatFreshKitchen.com

This build-your-own-bowl mini chain, founded on Florida's west coast in 2014, has opened its first East Coast location in the new Park Place plaza.

"We are here to provide a healthy, on-the-go option at an affordable price. We have gluten-free offerings, hormone- and antibiotic-free grilled meats and vegan options," says chef Ryan Leto, who worked with celebrity chef Roy Yamaguchi for 14 years. "In addition to our freshly brewed teas and homemade frescos, we will be featuring a line of craft sodas."

An assembly line for bowls (\$7.95 or \$9.95) starts with bases, such as sweet

potato noodles, and ends with sauces, such as coconut sriracha.

"All of our locations feature individual art and contemporary decor," founder David Pullman says. "We have an original mural inspired by — and a tribute to — Boca Raton, featured on our wall as you approach the service line. We have incorporated our FK rose pattern in new and creative ways. We will also be partnering with a local artist to feature their original work on one of our walls."

Lunch and dinner are served daily amid teal seating and matching tile. A soaring ceiling covers an attractive patio with a lounge and fountain.

Email news to susan@editorguru.com.



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backyard flavor.

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