

OCEAN DRIVE

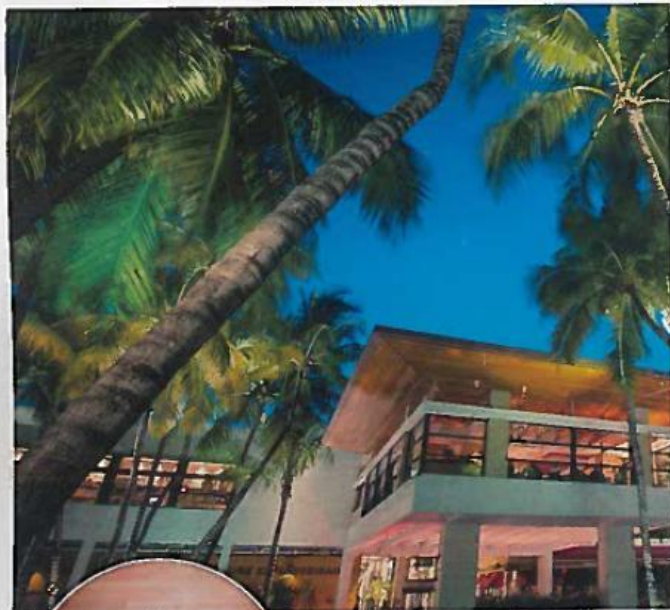


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#OCEANDRIVE

MARTHA HUNT

A Taste of Summer

AS TEMPERATURES RISE, *OCEAN DRIVE* IS CANVASSING THE SOUTH FLORIDA COAST FOR THE COOLEST PLACES TO EAT THIS SEASON, FROM FORT LAUDERDALE TO THE GABLES. **BY STEPHANIE DUNN**



THE GRILL AT BAL HARBOUR

The conveniently located Grill helps fashionistas refuel with dishes like oven-roasted beets (LEFT).



THE CAFÉ AT BOOKS & BOOKS

For food to go with all that culture, sample bites like Longhorn beef sliders at The Café at Books & Books in the Adrienne Arsht Center.



YOLO

It might be a trip, but happy hour lives up to its name at the recently renovated Fort Lauderdale spot.

There's more to summer dining than water views—there are ice-cold cocktails, breezy breakfasts, and Mediterranean cuisine that makes you feel like you're on holiday in Barcelona. Here, *Ocean Drive* picks some of the best spots of the season.

FRANCOPHILES, REJOICE:

Brasserie Azur

The team behind Villa Azur is at it again, this time with a French-Mediterranean concept. The François Frossard-designed space is rounded out by eclectic culinary stations, including a rotisserie, brick oven, raw bar, and a wine bar. 3252 NE First Ave., Miami, 305-538-2118; brasserieazur.com

DINNER & A SHOW: The Café at Books & Books at the Adrienne Arsht Center for the Performing Arts

Après-show, come by for chef Allen Susser's vegetarian dishes that include quick noshes like cornmeal-battered urban pickles alongside heartier fare like grilled cauliflower steak with coconut curry and wild mushroom stir-fry. 1300 Biscayne Blvd., Miami, 786-405-1745; arshtcenter.org

SHOP STOP: The Grill at Bal Harbour Hillstone Restaurant Group refuels shoppers with classic American dishes. Mull over your next big purchase while enjoying refreshing rosé and Shrimp Louie salad, made with jumbo gulf shrimp, tarragon, and the aptly named Fashion Island dressing. 9700 Collins Ave., Bal Harbour, 786-260-6650; balharbourshops.com

LATE-NIGHT: Momi Gyoza Bar

Jeffrey Chen's new izakaya concept—open till 2 or 3 AM on weekends—offers delicious ways to soak up the night's libations. Think hot pot rice, meticulously prepared with tender chunks of oxtail or Peking duck, crispy pan-seared gyoza stuffed with pickled vegetables, and steamed

dim sum. 1036 S. Miami Ave., Miami, 786-431-5727

JAZZY: Qbar Burgers & Blues

Chef Laurent Tasic brings the best of the Big Easy, like decadent burgers, such as the crabmeat- and Newburgh aioli-topped Louis, or The King, made with half a pound of Florida grass-fed beef, duck bacon, and cheddar. Then, stay for the craft beers and blues acts to follow. 2376 N. Federal Hwy., Fort Lauderdale, 954-565-2299; qbarfl.com

PACK A PICNIC:

Stephen's Restaurant

Since 1954, not much has changed in this classic New York-style deli—right down to the Formica countertops and original chef, Henderson "Junior" Biggers. Order the Reuben, made with thick slabs of hand-carved corned beef and griddled rye, then piled high with Swiss, sauerkraut, and Thousand Island dressing. 1000 E. 16th St., Hialeah, 305-887-8863; stephensofhialeah.com

BREAKFAST DOWN UNDER:

Threefold Cafe

This quaint breakfast spot serves up hearty Aussie dishes with local flair. Dig into the Big Bad Aussie, a heap of fried eggs, house-baked beans, hash browns, a bacon slab, spinach toast, and house relish, then wash it down with a Long Black, a New Zealand favorite made with a double shot of Panther Coffee espresso. 141 Giralda Ave., Coral Gables, 305-704-8007; threefoldcafe.com

HAPPY HOUR: YOLO

A happy hour of specialty cocktails like the tequila- and bourbon-based Devil's Hammer and Coco Lychee, crafted with house-made vanilla Bacardi rum, are stars at YOLO, which recently underwent a seven-figure renovation. 333 E. Las Olas Blvd., Fort Lauderdale, 954-523-1000; yolorestaurant.com **OD**