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Area 31 This restaurant maintains a commitment to fresh seafood, with dishes that include melon and cucumber soup with sweet crab, and fluke crudo topped with a dollop of caviar. Dishes using meats from Ocala's Florida Fresh Meat Company are definitely worth a try. *Epic hotel, 270 Biscayne Blvd. Way, Miami, 305.424.5234* **$$$**

Boulud Sud Miami Coastal Mediterranean flavors rule the menu at this establishment by Daniel Boulud. Standout dishes include octopus a la plancha over arugula, Marcona almonds and tahini. The wine list is one of the best in town. *JW Marriott Marquis, 255 Biscayne Blvd. Way, Miami. 305.421.8800* **$$$**

Cantina La Veinte Mexican cuisine gets an upgrade at this waterfront restaurant and bar from Mexico's Cinbersol Group. The menu here includes seared scallops atop creamy poblano rice with mushrooms and truffle oil, langoustines with garlic-lime butter and ribeye Angus with sugarcane-chile crust. *495 Brickell Ave., Miami, 305.615.5859* **$$$**

The Capital Grille This expanded Miami River outpost of the burgeoning national chain offers a consistently sophisticated dining experience that centers around dry-aged steaks, delectable sides and however many martinis it takes to close the deal—business or otherwise. *444 Brickell Ave., Miami, 305.374.4500* **$$$**

Caviar Russe Led by renowned chef David Valencia, the menu at this new eatery will feature caviar, raw bar selections (such as bluefin tuna, Santa Barbara sea urchin and Florida stone crabs) and crudo-inspired cuisine. The multicourse caviar tasting menu, with six different varieties of imported caviar, is a must. *Ground lobby, The Four Seasons Towers, 1441 Brickell Ave., Miami, 305.902.6969* **$$$$**

Cipriani Downtown Miami Elegance sets the tone at this Miami outpost of the Venice original. Set amid a decor of nautical influences and art deco touches, the menu here nods to Italian classics, such as carpaccio, eggplant alla Parmigiana and spaghetti with clams. The potato gnocchi is a must for big appetites. And for dessert, look no further than the made-on-the-premises ice creams. *465 Brickell Ave., Miami, 786.329.4090* **$$$$**

Edge Steak & Bar Part of the hotel's multimillion-dollar renovation, the Four Seasons' Edge is the resort's new signature restaurant in the old Acqua space. Main plates change seasonally and include basil-crusted corvina and the Edge burger with Creekstone Farms beef. *1435 Brickell Ave., Miami, 305.358.3535* **$$$$**

Kiki on the River Romantic and modern, this spot salutes the spirit of the Greek islands. Executive chef Steve Rhee's menu includes charred octopus with capers and olive oil, and grilled whole Mediterranean sea bass with herbs and lemon. A private gondola service to arrive at the restaurant by water can be arranged. *450 NW S. River Drive, Miami, 786.502.3243* **$$$**

Komodo Nightlife legend David Grutman is officially a restaurateur via this partnership with Jeffrey Chodorow. The 17,000-square-foot eatery offers a menu that's a blend of Asian cuisines with everything from a 13-vegetable salad to crispy Dover sole and Peking duck. Not to be missed are the nest pods on the restaurant's terrace created by furniture giant Dedon. *801 Brickell Ave., Miami, 305.534.2211* **$$$$**

La Mar by Gastón Acurio At this new offering from the Mandarin Oriental, diners get a lesson on Peruvian cuisine with selections that go far beyond the expected ceviches and *tiraditos*—although there's plenty of those as well. *500 Brickell Key Drive, Miami, 305.913.8358* **$$$$**

La Petite Maison This gem of a restaurant shines due to a stellar staff and outstanding Nicoise fare. Favorites include traditional escargots with green herbs and garlic butter. For those who want to splurge, there's the whole roasted heritage chicken stuffed with foie gras. *1300 Brickell Bay Drive, Miami, 305.403.9133* **$$$**

Luke's Lobster A New York City favorite, this so-called cozy seafood shack is known for one thing: outstanding lobster rolls. Additional menu highlights include crab rolls, shrimp rolls, clam chowder and lobster bisque. *Brickell City Centre, 701 S. Miami Ave., Miami, 786.837.7683* **$**

Marion From Mr. Hospitality Group, this eatery offers new American flavors with Asian influences, as well as a chic, upbeat atmosphere. The Thursday Soiree dinner party is not to be missed. *1111 SW First Ave., Miami, 786.717.7512* **$$$**

Obra Kitchen Table Chef and owner Carlos Garcia does right by Venezuelan cuisine at this unassuming restaurant at the foot of the Jade tower in Brickell. Specialties include sea urchin atop a fried egg with french fries and fried snapper with *trifongo*. *1331 Brickell Ave., Miami, 305.846.9363* **$$$**

Quinto La Huella The U.S. sibling to Uruguay's world-famous Parador La Huella, this restaurant impresses with specialties that come from red-hot grills and wood-fired ovens. Meats here, of which there are plenty, are a must. *EAST, Miami, 788 Brickell Plaza, Miami, 786.805.4646* **$$$**

The Rusty Pelican Here, modern American cuisine focuses on small plates meant for sharing, such as chilled coconut shrimp, lobster crudo with piquillo peppers, and eel and foie gras with plantain *tostones*. *3201 Rickenbacker Causeway, Key Biscayne, 305.361.3818* **$$$**

Pork offerings at last year's Cochon555

SAVE THE DATE

5.19.2019

Pigging out is encouraged at **Cochon555**. The competition, which is celebrating its 10th anniversary this year, is back with five chefs competing for glory. The idea here? Each chef and his or her team have one week to use a 200-pound heritage pig to create a menu of dishes that will be presented to guests and judges during the event on May 19. Votes will be based on utilization, technique and overall flavor. The winner goes on to compete at the Grand Cochon finale in Chicago on Sept. 15. *Tickets from $130, 4PM, The Biltmore, 1200 Anastasia Ave., Coral Gables, cochon555.com –MM*

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