

SEPT/OCT 2013
THE COMPLETE GUIDE TO GO

South Florida Where



Indulge in a unique meal
at Tongue & Cheek

Tickle Your Taste Buds

The variety of menus offered at South Florida restaurants is not only impressive but often dazzling. Miami has always had its share of top-notch restaurants but recently there's been an invasion of specialty eateries. Here are some that are worth a visit: **BY JAMES CUBBY**

Created by Chef Gabriela Machado, **Copperbox**, Culinary Atelier, is a private culinary experience in an innovative gastronomic studio in the Wynwood Arts District. With only a small sign located next to the door, Copperbox offers what Machado calls "an exclusive, interactive Epicurean dining installation." Reservations are required and there's only one seating per night allowing 10 to 30 guests to enjoy this special culinary experience. The chef's menu at Copperbox is ever changing but often features interesting fare like pork bellies and venison. Specially selected wines are served with every course and diners mix and mingle like they're at a dinner party. **Copperbox**, 3328 North Miami Avenue, Miami. 305.392.0983

Tongue & Cheek, a popular new South of Fifth dining destination, has defi-

nately made its way on the foodies map. Owners Chef Jamie DeRosa and Michael Reginbogin's promise menu items are prepared with a twist. Foodies will revel at dishes like the Roasted Branzino with Trumpet mushrooms, Castelvetro Olive and Garlic-Spinach. Non-foodies will love items like Pot Pie, Spaghetti n' Meatballs and Fried Chicken. Dessert lovers will be hooked on sweets like the Menjary Chocolate Rocky Road Ice cream with clementines and burnt marshmallows. **Tongue & Cheek**, 431 Washington Avenue, Miami Beach. 305.704.2900

Tosca, another Miami Beach eatery located just steps from the Bass Museum of Art, has become a popular dining destination. Known for its fresh fish, which arrives daily from fisheries in France, Greece and Italy, Tosca offers a unique fine-dining

experience under the stars in a beautiful Mediterranean garden. Atmosphere plays an important role at Tosca and diners are treated to the elegance of eateries in the Mediterranean Riviera. The dinner menu features light, simple Riviera-inspired dishes like Black Truffle Gnocchi and Grilled Florida Swordfish while Sunday's Bottomless Brunch offers a delicious menu with unlimited champagne, red sangria and crostini bar. **Tosca**, 210 23rd Street, Miami Beach. 786.216.7230

Devon Seafood + Steak, Kendall's boutique seafood & steakhouse, is known for both its seafood and steak selections. Executive chef Scott Barrow recently spiced up the menu with several new seasonal menu items including entrées such as the potato wrapped grouper with celery, tomato, mussels, tapenade, Spanish chorizo and saffron-sherry sauce. Another new addition is the Creole halibut served with sweet potato, corn crawfish, Andouille sauce and espelette pepper sauce. Dessert lovers will enjoy sweet twists on the strawberry shortcake and lemon pound cake. **Devon Seafood + Steak**, 11715 Sherry Lane, inside The Palms at Town & Country Mall, Kendall. 305.275.0226