

**Client:** Marion  
**Date:** June 27, 2016  
**Outlet:** Modern Luxury Miami  
**Circulation:** 55,014

# MODERN LUXURY



**MARKET VALUE**  
 The gourmet shop within Marion offers fresh baked breads, charcuterie and more.

## 2 TRENDS DEFINING MIAMI

**TAKE IT WITH YOU** *To-go gets an upgrade at these restaurants with adjacent markets and boutiques.* The opalescent leather seats and elaborate glass chandelier at **Caviar Russe** (1441 Brickell Ave., Miami, 305.902.6969, [caviarusse.com](http://caviarusse.com)) are only part of the glamour here. The eatery's retail boutique is ideal for gourmet comestibles like tins of osetra from 1 ounce (\$90) to 1 kilo (\$20,885), smoked fish, artisanal foie gras and Champagne, of course. We think a DIY gift basket is in order. >>> The book-thick menu at **Dragonfly** (5241 NW 87th Ave., Doral, 305.222.7447, [dragonflyrestaurants.com](http://dragonflyrestaurants.com)) had us at hello, but it's the restaurant's recently opened fish shop offering selections from Tokyo's Tsukiji Market

that merits a second visit. Customers will find *kanpachi* (amberjack), *kinmedai* (golden-eye snapper), *shima uji* (striped jack mackerel) and *madai* (Red Sea wild bream) nestled amid king crab, U10 shrimp, octopus, lobster and oysters. Don't miss the specialty condiments, which include Enji-smoked olive oil (\$25) and Yakami Orchards' yuzu marmalade (\$13). *Arigato* is right! >>> As charming as it gets, the quaint gourmet shop inside Brickell's **Marion** (1111 SW First Ave., Miami, 786.717.7512, [marionmiami.com](http://marionmiami.com)) dazzles with its selections of Spanish and Italian charcuterie (\$12 to \$30), fresh baked sourdough loaves (\$6) and prepared dishes like organic rotisserie chicken with lemon glaze (\$42).

**GOOD FOR YOU!** *Looks like conscious eating is here to stay.* >>> Nicole Votano, the savvy and seasoned chef at **Dirt** (232 Fifth St., Miami Beach, 305.763.8548, [dirtatclean.com](http://dirtatclean.com)), wants you to know that taste doesn't take a back seat at her establishment. In other words: good-for-you food that tastes, well, good. A bite of her new goat cheese and English pea toast with toasted

pumpkin seeds (\$10) makes that point quite clear. >>> No appointment is needed to visit **Dr Smood** (various locations, [drsmood.com](http://drsmood.com)), the upscale cafes where USDA organic certifications are the norm. Now that the outdoor deck is open at the Wynwood locale and online ordering has begun in South Miami, it's time to try new menu items like the wild-caught smoked-salmon sandwich (\$15) and tropical organic live smoothie No. 2 with cashew nut milk, almond, banana, mango, pineapple and a dash of Himalayan salt (\$8). >>> Farm-to-table is what it's all about at **Redlander** (30205 SW 217th Ave., Homestead, 305.242.1224, [schneblywinery.com/redlander-restaurant](http://schneblywinery.com/redlander-restaurant)), the eatery that opened at Schnebly Redland's Winery last year. Here, chef Dewey LoSasso gets to experiment with nutrient-dense ingredients just moments after they are harvested. As the seasons change, he has access to guava, mushrooms, sour oranges, avocados, coconuts and multiple vegetables. Mangos will be the main star in July, so look for them in his smoked goat-cheese salad with spicy cotton-candy fruit garnish and tarte tatin with local basil ice cream (prices vary). To your health!

MARKET PHOTO COURTESY OF THE RESTAURANT

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