

WINTER 2020-21

# LUXURY<sup>®</sup>

GUIDE

## ART PREVAILS

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+ *Holiday Gift Guide*

"Love Is in the Air" original photograph  
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TASTE MIAMI

## HOLIDAY-INSPIRED RECIPE REVEAL

We asked some of South Florida's top chefs and restaurateurs to share their favorite holiday dishes, which you can now re-create at home. **For the full recipes for these and other dishes, visit [luxuryguideusa.com/tag/recipes](https://luxuryguideusa.com/tag/recipes).**

BY SHERRI BALEFSKY HANSON



Goy-ish croquetas from  
Kush by Stephen's

### GOY-ISH CROQUETAS KUSH BY STEPHEN'S

KEY INGREDIENTS: CORNED BEEF, SWISS CHEESE, SAUERKRAUT

When the pandemic temporarily closed his various restaurant locations, Matthew Kuscher (the "Kush" of Kush Hospitality) saw an opportunity to restore Stephen's Delicatessen, Miami's oldest deli, by infusing it with a new strain of the successful Kush brand. "At **Kush by Stephen's**, we unite traditional Latin flavors with Jewish deli classics—our Goy-ish croquetas embody that," says Executive Chef Leo Osorio. "We decided to marry all the ingredients found in the king of all deli sandwiches, the Reuben, and prepare it in croqueta form to create a unique bite that is flavorful and representative of both cultures." *1000 E. 16th St., Hialeah; 305.887.8863; [stephensdeli.com](https://stephensdeli.com)*



LPM Restaurant & Bar's Salade de Maïs et  
Grenade (corn and pomegranate salad)

### SALADE DE MAÏS ET GRENADE LPM RESTAURANT & BAR

KEY INGREDIENTS: CORN, POMEGRANATE, SMOKED PAPRIKA DRESSING

If you're looking for fine French-Mediterranean dining this holiday season, Brickell's **LPM Restaurant & Bar** should be at the top of your list. As the first U.S. outpost of the iconic restaurant brand (which has locations in London, Dubai, Abu Dhabi and Hong Kong), LPM Miami features a menu of authentic niçoise dishes and an elegant dining room that evokes the south of France. "The seasonal corn and pomegranate salad with yuzu, mustard and smoked paprika dressing is light and refreshing, yet full of flavor," says Head Chef Francisco Alonso. "It is one of our most popular dishes." *1300 Brickell Bay Drive, Miami; 305.403.9133; [lpmmiami.com](https://lpmmiami.com)*

### ARROZ CON LECHE BAKAN WYNWOOD

KEY INGREDIENTS: RICE, MILK, CINNAMON, SUGAR

Enjoy an authentic Mexican dining experience at **Bakan**, whose artsy patio features inverted wooden pyramid canopies that showcase some of the country's most famous sights. For the holiday season, Executive Chef Sergio Suazo recommends the restaurant's popular arroz con leche. "This traditional dish symbolizes the taste of home during the holidays," he says. "We decided to bring it to our kitchen and prepare it with passion and love so our customers could share that sentiment with us." *2801 NW Second Ave., Miami; 305.396.7080; [bakanwynwood.com](https://bakanwynwood.com)*



Bakan's Arroz con Leche

IMAGES COURTESY KUSH BY STEPHEN'S, LPM RESTAURANT, BAKAN

## EGGPLANT WITH STRAINED YOGURT & POMEGRANATE

### DOYA WYNWOOD

KEY INGREDIENTS: EGGPLANT, GREEK YOGURT, POMEGRANATE

**Doya**, a modern Aegean meze bar from Chef Erhan Kostepen (original founder and former executive chef of Mandolin Aegean Bistro) has officially opened in Wynwood. Serving dishes inspired by Greece and Turkey's coastal regions, the restaurant is dedicated to utilizing only the freshest, top-quality ingredients. "I have a fond childhood memory of sitting in my mom's backyard eating pomegranate seeds," Kostepen says. "For this dish, I combine the pomegranate with eggplant, a favorite of the sultans and an ode to my ancestry. The result is a dish packed with flavor and a must-have for the holidays." *347 NW 24th St., Miami; 305.501.2848; [doyarestaurant.com](http://doyarestaurant.com)*



Doya's eggplant with strained yogurt and pomegranate

Ojo de Agua's sweet potato and Papantla vanilla salad



## SWEET POTATO & PAPANTLA VANILLA SALAD

### OJO DE AGUA MIAMI

KEY INGREDIENTS: SWEET POTATO, COTTAGE CHEESE, PAPANTLA VANILLA

Brickell recently welcomed **Ojo de Agua**, which offers a fresh take on Mexican cuisine, to its already-buzzing restaurant scene. Founded in 2007 by brothers Jorge and Juan Carlos Estrada, the eatery is already a sensation throughout Mexico, with more than 40 locations. "This sweet potato and vanilla salad recipe blends spicy flavors like salsa macha and creamy cottage cheese or jocoque to create a healthy yet satisfying platter and a timeless starter for the holiday season in Mexico," says Jorge. "If you'd like to add protein, we recommend pairing it with a baked salmon fillet." *851 S. Miami Ave., Miami; [ojodeaguamiami.com](http://ojodeaguamiami.com)*

Amare Ristorante's orecchiette Pugliesi



## ORECCHIETTE PUGLIESI

### AMARE RISTORANTE

KEY INGREDIENTS: PASTA, BROCCOLI RABE, OLIVE OIL

Miami Beach's **Amare Ristorante** is known for its authentically prepared Southern Italian fare served in a glamorous setting reminiscent of Italy's Amalfi Coast. "Our orecchiette Pugliesi is quite possibly the most iconic recipe from the Puglia region and is often served at holiday gatherings," says owner Gino Iovino. "The broccoli rabe almost melts together with the pasta. This is a result of the old Pugliese technique of boiling pasta and vegetables together and then sautéing them in garlic, oil and anchovies. The flavor is so subtle that even people who don't care for anchovies love this dish." *1 Collins Ave., Miami Beach; 305.731.6999; [amareristorante.com](http://amareristorante.com)*