

# Miami Herald

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## miami.com tip sheet





**FIRST LOOK**  
**1826 Restaurant & Lounge**  
1826 Collins Ave., Miami Beach; 305-763-8860

**The Who:** Chef Danny Grant, named one of Food & Wine's best new chefs in 2012, helms 1826, South Beach's latest slick eatery.

**The space:** A glass-sheathed, four-story tower on Collins Avenue blending a restaurant, lounge and private club. The second-floor dining room features floor-to-ceiling windows, an open kitchen, pod chairs and silver gun lamps.

**The dishes:** Contemporary American. The menu is divided into "Harvest," "Catch" and "Hunt" sections. Prices can be seductive: Starters range from \$8-\$18 and mains \$18-\$65, but each diner should be prepared to order three to four dishes. Bread service is baked to order and includes a choice of bacon or olive and caramelized onion rolls with lime butter. Starters include Florida avocado salad with grapefruit and hearts of palm; yellowfin tuna tartar with heirloom tomato, black olive and basil; cucumber gazpacho with almonds and gin "snow" and foie gras with St. Germain liqueur gelée. Larger plates include black truffle risotto with robiola emulsion, grilled short rib with Jerusalem artichoke and cod with vegetable casserole. Desserts include deconstructed carrot cake with brown butter ice cream and dark chocolate crèmeux with banana, sea salt and caramel ice cream.

**The bottom line:** A swanky spot from a Michelin-starred chef debuts on Collins.

*Tip Sheet is compiled by Valerie Schimel, Lesley Abravanel and Sara Liss.*



**DB BISTRO MODERNE DEBUTS 'MIAMI'S OWN' WINE DINNER SERIES**

On Monday, Miami Symphony Orchestra's lead conductor hosts the first dinner featuring Mediterranean dishes and wines from the Greek Isles. Guests will also receive one ticket to the MSO performance at Arsht Center on May 4. \$95 per person (excluding tax and gratuity). 255 Biscayne Blvd. Way, Miami; 305-421-8800.