

Miami Herald

THURSDAY, MAY 1, 2014 | \$1.00 | FINAL EDITION | MIAMIHERALD.COM

NIBBLES & BITS

Boulud's Bistro is going hog wild

May is going to be a big month for **db Bistro Moderne**.

Über chef **Daniel Boulud's** downtown Miami restaurant is hosting a wine dinner on May 13 hosted by **Thom Collins**, director of the **Pérez Art Museum Miami**.



BOULUD

Spring lamb with porcini mushrooms will highlight executive chef **Jason Pringle's** menu that night, which will be paired with wines that Collins helped select. Tickets are \$125 a person and include tax and tip.

And, from May 27 through July 4, Boulud's **DBGB Kitchen and Bar** will pop up at db Bistro to mark the pub's fifth anniversary in New York and its forthcoming location in Washington, D.C. Pringle will oversee DBGB's menu of housemade sausages, specialty burgers and mains.

For the grand DBGB experience, however, go for its whole-hog dinner.

For \$495 plus tax and tip, up to eight people can feast in DB Bistro's private wine cellar. Start by nosing on Boulud's traditional tarte flambée and charcuterie as Pringle and team prepare a slow-roasted suckling pig stuffed with pork loin, Swiss chard and confit tomatoes.

The piggy comes with veggies from Loxahatchee's Swank Specialty Produce like roasted corn, grilled asparagus and scalloped potatoes. Pastry chef **Jerome Maure** ends on a sweet note with DBGB's signature baked Alaska.

255 Biscayne Blvd. Way, Miami; dbbistro.com/miami; 305-421-8800.

May is going to be a big month for **db Bistro Moderne**.

Über chef **Daniel Boulud's** downtown Miami restaurant is hosting a wine dinner on May 13 hosted by **Thom Collins**, director of the **Pérez Art Museum Miami**.



BOULUD

Spring lamb with porcini mushrooms will highlight executive chef **Jason Pringle's** menu that night, which will be paired with wines that Collins helped select. Tickets are \$125 a person and include tax and tip.

And, from May 27 through July 4, Boulud's **DBGB Kitchen and Bar** will pop up at db Bistro to mark the pub's fifth anniversary in New York and its forthcoming location in Washington, D.C. Pringle will oversee DBGB's menu of housemade sausages, specialty burgers and mains.

For the grand DBGB experience, however, go for its whole-hog dinner.

For \$495 plus tax and tip, up to eight people can feast in DB Bistro's private wine cellar. Start by nosing on Boulud's traditional tarte flambée and charcuterie as Pringle and team prepare a slow-roasted suckling pig stuffed with pork loin, Swiss chard and confit tomatoes.

The piggy comes with veggies from Loxahatchee's Swank Specialty Produce like roasted corn, grilled asparagus and scalloped potatoes. Pastry chef **Jerome Maure** ends on a sweet note with DBGB's signature baked Alaska.

255 Biscayne Blvd. Way, Miami; dbbistro.com/miami; 305-421-8800.

OPENINGS

• **Pipalato Café** is now cooking classic Italian pastas and homemade sauces in a casual atmosphere at 159 N. Hiatus Rd. in Pembroke Pines. "We only use the freshest locally grown ingredients in my family's original recipes, which have been handed down through generations," co-owner **Maurizio Cavalleri** said. Diners can choose to top any of 10 pastas with one of Pipalato's sauce and various proteins. Pastas also are available in whole-wheat and gluten-free varieties. pipalato.com; 954-499-5999.

• **Shikany** opened last weekend in a renovated, 4,000-square-foot warehouse at 251 NW 25th St. in



HERE, PIGGY: A whole roasted suckling pig from Daniel Boulud's DBGB.

Wynwood. Chef-owner **Michael Shikany's** culinary career includes front- and back-of-house jobs at restaurants in Miami and New York. Pastry chef **Jill Montinola** is creating the restaurant's desserts. shikany.com; 305-979-8052.

• **Sriracha House** celebrates its grand opening at 1502 Washington Ave. in Miami Beach on Friday with free meals for customers who "like" the restaurant's Facebook page. Sriracha House promises "urban Pan-Asian" cuisine with customizable stir-fry options. srirachahouse.com; 305-543-0303.

• **Tap 79 Bar & Grill** is a new gastropub from **Bin No. 18** chef-owner **Alfredo Patino**, located at 1071 NE 79th St. in Miami's Shorecrest neighborhood. Pub-style, beer-friendly food includes clams and chorizo, salmon "Scooby Snacks," lamb-and-feta meatballs, and steak frites. The restaurant is in the former Buddha Sushi Bar, which closed in January after a 16-month run. facebook.com/tap79miami; 305-381-0946.



TIRAMESU: A plate of shrimp and fried calamari.

CLOSINGS

• **Tiramesu** served its last meal at 721 Lincoln Rd. on April 27 after 17 years at the Miami Beach pedestrian mall. The restaurant will move to 101 Washington Ave., in the South of Fifth neighborhood, sometime next fall, co-owner **Graziano Sbroggio** said. Tiramesu executive chef **Fabrizio Pintus** is working on a new menu, one that will feature

the restaurant's homemade pasta dishes, among "modern Italian flavors," he said.

Tiramesu opened in 1988 at Ocean Drive and Fifth Street before moving to Lincoln Road in 1997. It is owned and managed by **Graspa Group**, which includes **Spris Pizza** on Lincoln Road, downtown and in midtown, as well as **Segafredo** and **Salumeria 104**.

• **David's Cafe** has closed its landmark location at 1058 Collins Ave. in Miami Beach. The Cuban restaurant had been serving café con leches there since 1977. "With bittersweet sorrow I would like to thank you all for 37 years of loyal patronage," owner **Adrian Gonzalez** posted on Facebook. David's closed a second location off Lincoln Road in 2012.

COMING SOON

• **Mignonette** is the soon-to-open Edgewater oyster bar from **Blue Collar** chef-owner **Danny Serfer** and Miami Rankings blogger **Ryan Roman**. Housed in a converted 1937 gas station at 210 NE 18th St., Mignonette will marry flavors of New Orleans with old Florida. Expect a raw bar with a selection of East and West Coast oysters, plus cooked oyster dishes, po' boys, clams casino, shrimp cocktail and "a kick-ass prime rib," Roman said. Follow updates on Twitter at @MignonetteMIA.

• **The Mighty** is slated to open this month at 2224 SW 22nd St. in Miami. Owners **Ryan** and **Esti Brooks** are planning to fill the gastropub's menu with housemade sausages, charcuterie, pickles, bacon and more. themightymiami.com.

TOAST MOM WITH WINE NEXT WEEK

Wine by the Bay offers two chances next week to toast Mother's Day with wine. The liquid work of female winemakers will be highlighted in a \$40 tasting class at 7 p.m. on May 8. And Italian-born chef



MAY 9: Chef Daniele Cosmo will cook at Wine by the Bay.

Daniele Cosmo will pair his dishes with vertical tastings of Italian wines in a \$90 dinner at 7 p.m. on May 9, 888 Biscayne Blvd., Miami; localwinevents.com; 305-455-9791.

R HOUSE CRANKS OUT BRUNCH WITH TUNES

Wynwood's **R House** is jumping on the brunch wagon with its weekly **Sunday Sauce** series. From 11:30 a.m. to 4 p.m., chef-owner **Rocco Carulli** is serving unlimited portions of dishes like lobster mac 'n' cheese, grilled sausages, portato tortilla, short-rib sliders, blueberry pancakes and more for \$35 a person.

A brunch-and-bottomless-drink special is \$52. Live music and DJs will contribute a soundtrack to the meal. 2727 NW Second Ave., Miami; rhousewynwood.com; 305-576-0201.

Visit miami.com/restaurants for the latest dining news. Send items to [Miami Herald Food Editor Evan S. Benn](mailto:MiamiHerald.FoodEditor@evan.s.benn@miamiherald.com) at ebenn@miamiherald.com.

Online Calendar

At MiamiHerald.com/events, choose Food & Dining from the list on the left. To submit a listing, click "add to our events" on the upper right.