

Collect

A Palm Beacher's Guide to Art Basel Miami Beach

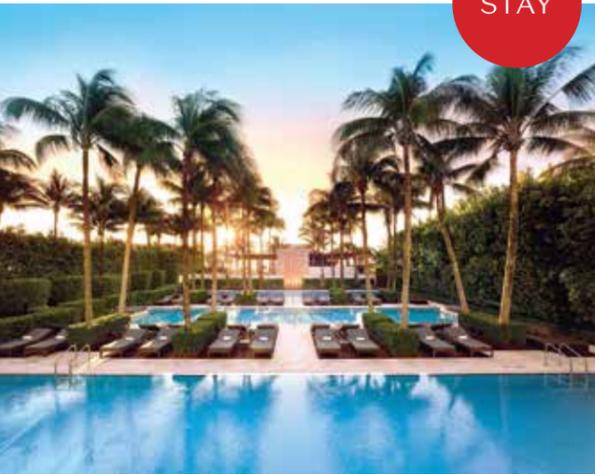
**DON'T
MISS**

TOP TRENDS,
MUST-SEE EXHIBITS,
NOTABLE ARTISTS

FAIR TALK

PALM BEACH COLLECTOR FAVORITES

STAY



THE SETAI MIAMI BEACH For an ultra-luxurious stay immersed in the Miami scene yet splendidly removed, nothing compares to The Setai Miami Beach. The design-forward, all-suite hotel on South Beach soothes the senses with its serene, manicured grounds, understated Asian aesthetic, trio of ocean-front, infinity-edge swimming pools, and candlelit reflection ponds. Suites, ranging from one to four bedrooms, are divided between a retrofitted Art Deco building and a modern glass skyscraper. Service here is hands-down the best in Miami and reflected in the excellence delivered at the beach club, spa, in-house restaurants, front desk, poolside, and in-suite. (thesetaihotels.com)

Miami Heat

See and be seen this winter at the city's hottest hotels and restaurants

BY PAUL RUBIO



NIK KOENIG

FAENA HOTEL MIAMI BEACH Four years after a grand debut during Art Basel Miami Beach, the over-the-top brainchild of Argentine hotelier Alan Faena remains the Magic City's most buzzed-about hotel. A sophisticated yet eclectic amalgam of Art Deco heritage, Louis XIV panache, overstated artwork, and tropical glamour explodes across 179 rooms and 100,000 square feet of private beach in Miami's Mid-Beach area. In between, discover personality-driven nooks like the dreamy South American-inspired Tierra Santa Healing House, the sexy Living Room bar with leopard-printed everything, an intimate cabaret theater, and an Instagram-perfect pool area. (faena.com/miami-beach)

MR. C COCONUT GROVE The artsy Coconut Grove neighborhood officially got its groove back when this eye-catching, six-story boutique hotel from Ignazio and Maggio Cipriani (the famed duo behind New York City's Cipriani restaurant) opened

last spring. Expect a marriage of coastal Italian elegance and nautical inventiveness throughout, from Mr. C's yacht-inspired exteriors—portholes included!—to the high-design, Positano-imbued guest room interiors, a joint effort by Arquitectonica and Martin Brudnizki Design Studio. On the top floor, bask in grand vistas of the bayside and Coconut Grove skyline, enjoying a cocktail on the rooftop pool deck or a meal at in-house restaurant Bellini. (mrccoconutgrove.com)



JAMES McDONALD

EMBER This handsome and masculine American bistro in Miami's Design District is the latest endeavor by James Beard-nominated, Miami 'it' chef Brad Kilgore. The eatery is underscored by a massive wood-fired oven, where fire-roasted meats and anything-but-ordinary pastas are blackened to perfection. Consider starting with the charred prawn cocktail, then moving on to an "embered" steak or the fire-roasted lasagna (with maitake bolognese) and finishing with the sweet-meets-savory grilled strawberries and cream. (embermiami.com)



SEASONAL GIN AND TONIC AT EMBER

JUAN FERNANDO AVORA

EAT+DRINK



L'ATELIER DE JOËL ROBUCHON The legacy of the world's most Michelin star-awarded chef, Joël Robuchon, is palpable at the latest outpost of his trailblazing French haute cuisine restaurant. The 34-seat L'Atelier in Miami's Design District allows patrons to interact with Robuchon's protégés thanks to an intimate all-counter design, where an open kitchen doubles as a culinary theater. Expect Robuchon's signatures (hello: pommes purée) plus a rotating seasonal menu. For a less formal experience, try adjoining sister restaurant, Le Jardinier, a modern, vegetable-driven concept by Robuchon's culinary director, Alain Verzeroli. (latelier-miami.com)

JIM & NESSIE Serious foodies and cocktail lovers should consider visiting this small, local favorite tucked into the lobby of Generator Miami in Mid-Beach (just across the street from Faena Hotel). The warm, dimly lit space specializes in conversation-worthy, tableside cocktails such as the Negroni Supreme: raspberry- and pistachio-infused Tanqueray 10 gin, bell pepper Campari, Cocchi di Torino, and lavender mist. The food menu is equally diverse, daring, and rewarding. Items like the dressed oysters soaked in cucumber mint mignonette, charred Romanesco with celery pesto, and black truffle cacio e pepe are nothing short of epic. (staygenerator.com/destinations/miami)



GENERATOR MIAMI



NOVIKOV MIAMI This Asian-fusion concept by illustrious Russian restaurateur and Kremlin caterer Arkadiy Novikov is a magnet for downtown Miami's nouveau riche, who can't get enough of the tycoon's modern take on epicurean extravagance. Within the extensive menu of more than a hundred Japanese- and Chinese-rooted items, don't miss the robata-grilled, honey-topped king crab legs or the black truffle-crowned scallop sashimi. Also visit the glass-encased seafood and produce market at the core of the stylish restaurant (designed by Adam D. Tihany of Four Seasons Dubai and Beverly Hills Hotel fame, no less) to pick out the best-of-the-best, hard-to-find seafood delicacies from around the globe, which can be prepared carpaccio or sashimi style, robata-grilled, or wok-fried with vegetables. (novikovmiami.com) ■