

*** [Blue Door Restaurant at The Delano Hotel](#) The Blue Door restaurant, under the direction of restaurateur Jeffrey Chodorow and renowned chef Claude Troisgros, provides refined modern French cuisine with Brazilian and global influences. *Delano Hotel, 1685 Collins Ave., 305.674.6400*



* [Monty's Raw Bar](#) Overlooking the marina, this dive-y spot, complete with picnic tables and chipped wood floors, offers finger-food bar snacks, fish specialties and famous ribs, beloved of locals and those visiting via the bay. *300 Alton Rd., 305.672.1148 \$\$*



*** [El Rancho Grande Restaurant](#) Stars like Cher and Matt Damon have found this cantina, which is tucked into a side street of Lincoln Road. Order a margarita in virtually any fruit flavor while you snack on the spicy salsa and tortilla chips that come with the table. For dinner, the enchiladas are *muy buenas*. *1626 Pennsylvania Ave., 305.673.0480 \$\$*



* [Nemo Restaurant](#) The ambiance here is unmatched. Nemo is its own private oasis, with a 100-year old pigeon plum tree hanging above the terrace. Dinnertime here is chic and not on par with upstart neighbors, but the brunch is becoming a SoBe fave. *100 Collins Ave., 305.532.4550 \$\$\$*



** [Emeril's Miami Beach](#) Five-star Creole cuisine is hard to come by even in New Orleans these days, but fortunately Emeril Lagasse set up shop at the Loews hotel, where he serves up a melting pot of worldly spices and a splash of creativity. On specials evening, the celeb-chef even cooks live. *Loews Miami Beach, 1601 Collins Ave., 305.695.4550 \$\$\$*



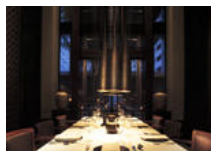
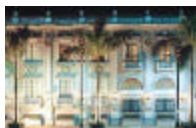
** [Philippe Miami](#) With eateries in New York, Los Angeles, Chicago, Mexico City and Las Vegas, it's about time Phillippe Chow expanded to Miami. Unlike Mr. Chow in Manhattan, which has two noodle shows per evening, guests at Philippe Miami can watch the chefs prepare noodles in the open kitchen all night long. *Gansevoort South, 2301 Collins Ave., 305.674.0250 \$\$\$\$*

** [Escopazzo Restaurant](#) This beloved Italian restaurant has embraced organic cuisine. With vegetarian and raw food selections, any diner would be happy to reserve a table at this romantic South Florida favorite. *1311 Washington Ave., 305.674.9450 \$\$\$*



* [Ratatouille](#) The owners of South Beach hot spot Café Maurice have opened Ratatouille in the former 8½'s space at the Clinton Hotel. Chef Gerard Chauvet, a celeb toque from Cote d'Azur, presides over a menu focusing on traditional brasserie fare like steak frites. The Gallic garden interior (courtesy of St. Tropez designer Herve Tapin) is the perfect spot to sup on classics like shredded foie gras and, of course, ratatouille. *Hotel Clinton, 821 Washington Ave., 305.938.4040 \$\$\$*

* [The Forge Restaurant & Lounge](#) The steak and lamb dishes, prepared under the direction of Executive Chef Andrew Swersky, are reason enough to visit this Miami Beach classic. The famous wine cellar is an added bonus. Don't forget to ask which room is available when reserving a table—there are six to choose from, each beautifully decorated in a different style. *432 41st St., 305.538.8533 \$\$\$\$*



*** [The Restaurant at the Setai](#) The Restaurant offers a menu to please food aficionados, blending Asian, French and other global cuisines. A tandoori oven tilts the menu toward Indian, but Thai and other specialties delight her, as well. Sit near the open kitchen for a multi-sensual experience. *Setai Hotel, 2001 Collins Ave., 305.520.6400 \$\$\$*

*** [The Grill at The Setai](#) Known for its outstanding Kobe and Wagyu beef, The Grill is no barbeque joint. The fashionable locale features floor-to-ceiling wine cabinets, mother-of-pearl tabletops, lush banquettes and leather-upholstered teak chairs. *Setai Hotel, 2001 Collins Ave., 305.520.6800 \$\$\$*



* [Smith & Wollensky](#) The first upscale steak house to hit the Beach, S&W still draws them in with hefty portions of steak and seafood an extensive collection of big wines. Perched on Government Cut, S&W's outdoor bar is also a huge draw, especially for industry personnel and locals in the know. *1 Washington Ave., 305.673.2800 \$\$\$\$*



*** [Ishq](#) Ishq is host to its share of local personalities who welcome the refreshing cultural addition to Ocean Drive. Finally, traditional Indian favorites in a contemporary South Beach setting rather than a take-out box. *530 Ocean Dr., 305.532.4747 \$\$\$*



* [Spiga](#) This hidden treasure has an amazing Italian menu comprised of simple, elegant dishes, which are served by a friendly waitstaff focused on making each meal memorable. *1228 Collins Ave., 305.534.0079 \$\$*



* [Joe's Stone Crab Restaurant](#) An absolute must for anyone who loves stone crabs, this South Beach icon dates back to 1913. Still a family-owned restaurant, Joe's has a warm, inviting environment, sprawling menu with non-seafood choices, and of course, the best stone crabs on the planet. *11 Washington Ave., 305.673.0365 \$\$\$\$*



*** [Sushi Doraku](#) The overhanging, multicolored octopus mesmerizes customers, but the excellent sushi holds this hot spot's true appeal. At night, a live DJ spins next to the full bar the produces enticing elixirs. *1104 Lincoln Rd., 305.695.8383 \$\$\$*



* [Kobe Club](#) Jeffrey Chodorow's indoor-outdoor steak scene satisfies even the most selective Miami meat eater, serving only 100 percent Wagyu beef imported directly from Japan. We don't know what's more intimidating: the hefty rib-eye or the massive decorative Samurai sword. *404 Washington Ave., 305.673.5370 \$\$\$\$*



*** [Table 8](#) The menu, created by former Spago chef Govind Armstrong, offers mouth-watering cuisine paired with a festive, celeb-attracting scene. Feast on grouper or Kobe-style beef, then lounge underneath the glass-bottom pool. *Hotel de Soleil South Beach, 1458 Ocean Dr., 305.695.4114 \$\$\$\$*