



SOUTH FLORIDA  
**LUXURY**<sup>TM</sup>

GUIDE  
SHOPPING, LIFESTYLE AND ENTERTAINMENT

MIAMI EDITION

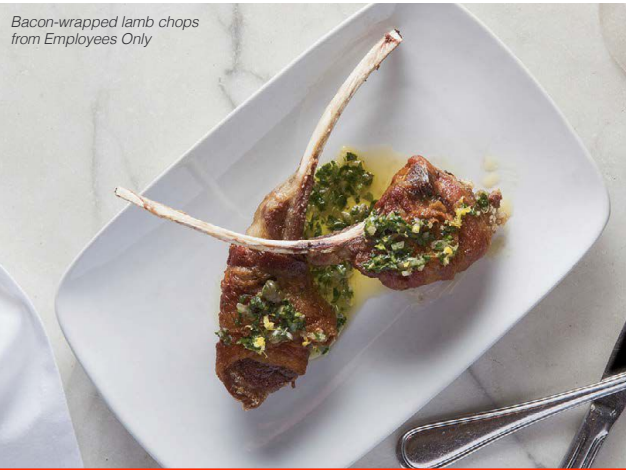
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## NEW TO THE SCENE

Bacon-wrapped lamb chops from Employees Only



### Employees Only

Employees Only, which debuted in Manhattan's West Village in 2004 to much fanfare, is making headlines again with the opening of its second location, inside SoBe's revamped **Washington Park Hotel**. Expect signature dishes—like bone marrow poppers and bacon-wrapped lamb chops—and original cocktails such as the Amelia (Aylesbury duck vodka, St-Germain elderflower, blackberries, lemon juice) and the Billionaire (Knob Creek bourbon, lemon juice, grenadine, absinthe bitters). The NYC location is known for hosting psychics and burlesque shows, which will likely make an appearance in Miami soon. **1030 Washington Ave., Miami Beach; 305.421.6265; employeeseonlynyc.com**

Lobster dish from Kiki on the River



### Kiki on the River

Few dining views can compare to those from **Kiki on the River**, the new Greek restaurant from nightlife impresario Roman Jones. The indoor-outdoor dining destination strives to capture the vibe of the Greek isles with its romantic garden draped in flowers and its own private gondola service. Executive Chef Steve Rhee, a veteran of Estiatorio Milos, helms the kitchen, which focuses on Mediterranean seafood, imported herbs and spices, and simply grilled meats. An assortment of *pikilia* (Greek spreads) kicks off every meal, setting the tone for made-from-scratch dishes such as charred octopus, *lavrak* (grilled Mediterranean sea bass), and baby back ribs served with Swiss chard salad and a Greek vinaigrette. **450 NW North River Drive, Miami; 305.890.9474; kikiontheriver.com**

Interior rendering of Olla



### Olla

Miami may boast the best Latin American cuisine in America, but our city's one "shortage" has always been its lack of full-service, authentic Mexican restaurants. That is all changing with **Olla**, the new eatery from Chef Scott Linquist of **Coyo Taco**. His new concept will focus on soulful, regional cuisine from all parts of Mexico, with a menu served *a la Olla*, which translates to small, shareable bowls. Highlights include the *Tostadita de Erizo*, a Rosarito-style sea urchin tostada with asiento, avocado, chile de arbol, red onion and *papalo*, and the *Cochinita Pibil*, a Yucatán-style achiote-marinated roast suckling pig. **1233 Lincoln Road, Miami Beach; facebook.com/ollamiami**

Images courtesy Olla; Kiki on the River/World Fried Eye; Employees Only (photo by Emilie Baltz)