

# BON APPÉTIT

OCTOBER 2007

\$3.99

## RESTAURANTS

AROUND THE COUNTRY AND AROUND THE WORLD—  
WHERE TO GO NOW BY ANDREW KNOWLTON

### MIAMI

This city's star chefs, many having carved their reputations at glitzy, high-profile (and often high-priced) restaurants, are downsizing and opening affordable, homegrown joints where the food comes first.

The hottest indie act in town is **MICHAEL'S GENUINE FOOD & DRINK**, located in the Design District. Chef and owner Michael Schwartz has created a friendly neighborhood hangout with an open kitchen dominated by a wood-fired brick oven, plus 18-foot ceilings and, in winter, prime outdoor seating. His playful American menu—divided into small, medium, large, and extra-large plates—emphasizes ingredients above all else. Hominy is tossed with chile and lime, forever raising the bar for addictive snack food. Whole Poullet Rouge chicken, a heritage variety raised in North Carolina, arrives at the table with crispy skin and juicy meat. Like everything here, it's deceptively simple and outrageously tasty. **DON'T MISS:** Wood-oven-roasted whole Vidalia onion, sweet and smoky, stuffed with Moroccan-spiced ground lamb and apricots. 130 Northeast 40th Street; 305-573-5550; [michaelsgenuine.com](http://michaelsgenuine.com).