



Hot Tables

2008

FOR THE BEST ZINGY STAPLES, UNFOLD THE NEXT PAGE!

Our team of roving epicures visited 32 countries—from Chile to the Czech Republic, Thailand to Tunisia—to track down the world's most exciting new restaurants. Hundreds of meals later, 105 made the cut. And with tasting menus, tapas, and texture-bending molecular gastronomy, there's something for every palate.



Michael's Genuine Food & Drink

»Miami

No culinary pyrotechnics—just a wood-burning oven and great produce.

Michael's Genuine Food & Drink

»Miami, Florida

The restaurant at the epicenter of the red-hot Design District is Michael Schwartz's informally chic indoor/outdoor hangout, priced to encourage repeat visits. There are no food pyrotechnics—just perfect, ingredient-driven dishes, many straight from the wood-burning oven. Plates are sized from snacks to extra-large, which encourages sampling: Try the sweet-spicy pork belly with kimchi and pea shoots; the juicy heritage chicken with pine nuts, raisins, and arugula; or the grilled local swordfish with artichokes and saffron aioli. The addictive crisp-outside, soft-inside chili and lime-spiked hominy are a must (130 N.E. 40th St.; 305-573-5550; entrées, \$12–\$46).

SAMPLING IS ENCOURAGED: TRY SWEET-SPICY PORK BELLY WITH KIMCHI AND PEA SHOOTS OR GRILLED LOCAL SWORDFISH WITH SAFFRON AIOLI