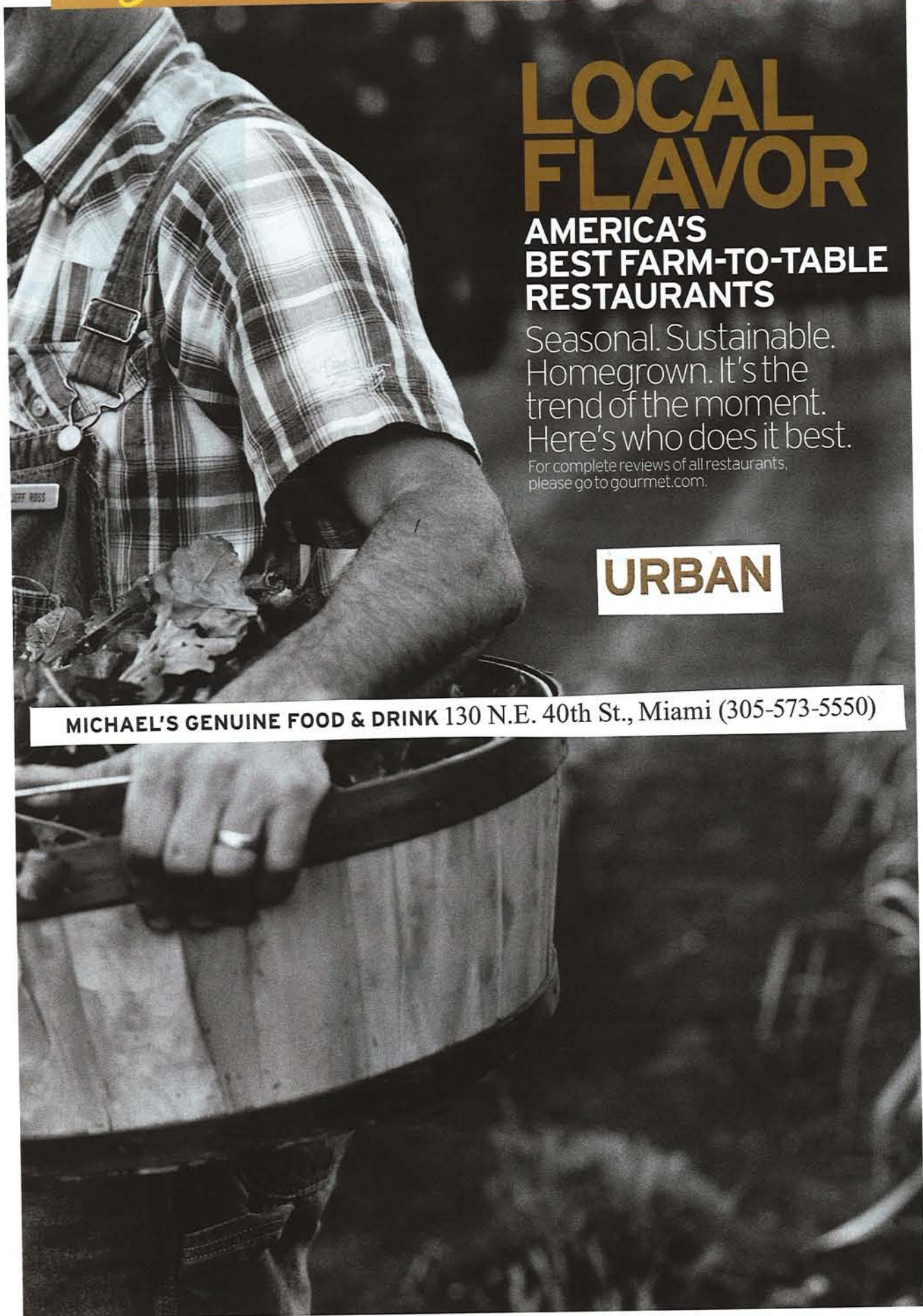


# Gourmet

THE MAGAZINE OF GOOD LIVING



## LOCAL FLAVOR

### AMERICA'S BEST FARM-TO-TABLE RESTAURANTS

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**URBAN**

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magazine

### Restaurant Guide

The eat-local philosophy really caught on this year. So for 2007, our nationwide dining guide takes a look at restaurants, hotels, and inns whose chefs are taking locally sourced ingredients in new and exciting directions. In this online exclusive, check out additional restaurants and longer reviews that aren't available in print.

### Urban

#### MICHAEL'S GENUINE FOOD & DRINK

Chef Michael Schwartz finally has a place of his own in the Miami Design District, and he makes the most of it with dishes calculated to get people talking. Entrées—whole oven-roasted snapper with fennel, lemon, and smoked fleur de sel; and pan-roasted poulet rouge with garlic mashed potatoes—showcase Schwartz's ability to fine-tune locally sourced ingredients. 130 N.E. 40th St., Miami (305-573-5550)