

## His Aim is True

Chef Michael Schwartz's culinary passions may never be more pure than with his latest venture, Michael's Genuine Food & Drink

When Michael Schwartz says, "I'm finally getting into the stuff that I'm good at," he's not just talking about working on the dishes for his new Design District venture, Michael's Genuine Food & Drink, as opposed to consulting with designer Carl Myers over the natural materials used to build the room. He's really speaking to the fact that, for the first time since leaving his trademark South Beach institution, Nemo, which he owned with then-partner Myles Chefetz (along with Big Pink, Shoji Sushi and other erstwhile projects), he is once again chef-proprietor of the venue.

This time around, his partners include his wife, Tamara, with whom he's already launched a few

find the words "organic," "green" or "sustainable" anywhere on the menus or in the restaurant.

After years of cooking for high-end, consciously visible kitchens, Schwartz envisions Michael's as the millennial answer to Nemo: a stylish yet unpretentious bistro that will, like his first offspring, be a welcome contribution to a budding neighborhood.

Seating about 90 indoors and out, Michael's will offer his signature New American fare in four sizes: small, medium, large and extra-large. It's up to the gastronomic Goldilocks to discover which size — and which price — is just right, but no doubt each dish will easily fill that description when it comes to taste.

Could it be the small plate of house-made rabbit terrine, watercress, mustard and garlic toast for \$7; the medium version of wood oven-roasted Vidalia onion stuffed with grass-fed lamb and apricots for \$12; the large pan-roasted local yellowjack with sweet corn cake, yellow curry sauce, and stir-fry of mushrooms, carrots and pearl onions for \$19; or the supersized grilled 20-oz., 100 percent grass-fed porterhouse steak with whole roasted garlic, homemade French fries and porcini Worcestershire for \$32? Come October, when Schwartz estimates the restaurant will be open, we'll all find out. Michael's Genuine Food & Drink, 130 NE 40th St., Miami; 305-573-5550.

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successful ventures (their three kids), and longtime friend Jim Clendenen, acclaimed Au Bon Climat winemaker, who functions as an investor. He's counting on additional support from professionals like general manager Charles Bell and purveyor pals like Gabriele Marewski, of certified organic Paradise Farms, with whom he spawned the Dinner in Paradise series (the second season debuts in December 2006; visit [www.paradisefarms.net](http://www.paradisefarms.net) for details) while he was executive chef at Afterglow.

Although a far cry from Afterglow's highly designed "Beauty Cuisine," Schwartz will still be sourcing from local growers and small farmers when possible. "It'll always be a personal passion," says the chef, who keeps his own chickens. "I do local and organic when it makes sense." He also consciously sources sustainable products from other regions. Thus his menu is rife with items ranging from local heirloom tomatoes and Paradise Farms baby brassica greens to grass-fed lamb and American caviar. And his wine list, a select, highly allocated grouping that reflects his decades-old relationships with boutique wineries, will also reflect his personal philosophies. Yet he doesn't overdo it for effect, and you won't



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