

Moveable Feast

From Tablecloths to Taco Trucks, the World's Best Food

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What We Wish We'd Done in Florida



A peek inside the light, airy dining room at Joey's in Miami's Wynwood district

by Mollie Chen and Julia Bainbridge

In Florida two weeks ago, Moveable Feast was taunted by tasty-looking food everywhere—stone crabs! café con leche! ceviche! But with a jam-packed schedule that whisked us from [Miami](#) and [Ft. Lauderdale](#) across Alligator Alley to the [Everglades](#), [Naples](#), and [Keewaydin Island](#), we missed many promising eats. Below, our restaurant wish list for our next trip south:

Bar 721: Last fall, Martin Krediet opened this bar a short walk's distance from the art deco [Raleigh hotel](#), which we adored, and where he is the Director of Marketing. (Check out our [video](#), which features the Raleigh's scallop-shaped pool designed by Esther Williams.) We love the bar's campy 1970s rec room look. And with the City of Miami Beach's plans to widen the sidewalks around North Lincoln Lane and line it with palm trees, expect some al fresco partying. (721 N. Lincoln Ln., Miami Beach, FL, 305-532-1342)

Joey's: This trailblazing spot is the brainchild of Joey Goldman, the son of real estate magnate Tony Goldman, the force behind Miami's first sanctioned graffiti park called the [Wynwood Walls](#). The younger Goldman opened his restaurant in Wynwood with the hopes of bringing some hip dining action to the art gallery-heavy (and still somewhat gritty) neighborhood, and he has succeeded. We'd make a meal of simple spaghetti pomodoro and a salad of radicchio leaves, red grapes, and flakes of bacalao. Nice wine collection, too. (2506 Northwest 2nd Ave., Miami, FL, 305-438-0488)

Michelle Bernstein's at The Omphoy: You could happily eat your way from Michelle Bernstein restaurant to Michelle Bernstein restaurant. We didn't make it to Palm Beach, but if we did, we would have checked out her latest venture at the Omphoy Hotel. [The Cityist](#) Kate Maxwell says the food is great—"big portions of heavy meaty food, steak, foie gras"—and so is the people watching. (2842 South Ocean Blvd., Palm Beach, FL, 561-540-6440)

Giovanni's: Bruce Seigel, the General Manager of the [Ritz-Carlton Naples](#), was our go-to guy: He was able to magically make fountains turn on, and had spot-on eating and sunning recommendations. One place we didn't get to was Giovanni's, Seigel's favorite Italian restaurant. He swears it has the best veal in the city. (5975 Pine Ridge R., Naples, FL, 239-353-9440)

Tags: Florida, Miami, Michelle Bernstein, Naples, Palm Beach, restaurants

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ABOUT MOVEABLE FEAST



Mollie Chen is a senior assistant editor at *Condé Nast Traveler*. She spends her days talking to chefs, keeping up on restaurant openings, and learning cocktail trivia from bartenders. She has a dedicated snack drawer at her desk.



After college in Boston, culinary school in San Francisco, and lots of traveling in between, Julia Bainbridge is back in the city and all over Twitter and the blogosphere as *Condé Nast Traveler's* assistant interactive editor.

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