Moveable Feast
From Tablecloths to Tacos 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 tempted by tasty-looking food everywhere—stone crab, fish, conch fritters, ceviche. But with a jam-packed schedule that whisked us from Miami and Ft. Lauderdale across Alligator Alley to the Everglades, Naples, and Key West, we missed many promising eats. Below, our restaurant wish list for our next trip south.

Bar 74: Last fall, Martin Keddie 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 classy 1970s recession 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 alfresco partying. (741 N. Lincoln Dr., Miami Beach, FL, 305-591-3998)

Joey’s: This trailblazing spot is the brainchild of Joey Goldman, the son of real estate mogul 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 balsamic. Nice wine collection, too. (2506 Northwest 3rd Ave., Miami, FL, 305-476-6480)

Michelle Bernstein’s at The Omophy: You could happily eat your way from Michelle Bernstein restaurant to Michelle Bernstein restaurant. We didn’t make it to The Ompahy, but if we did, we would have checked out her latest venture at the Ompahy Hotel, TheCity! Kate Maxwell says the food is great—“big portions of heavy hearty food, honest, Integrates”—and so is the people watching. (340 South Ocean Blvd., Palm Beach, FL, 561-586-6400)

Giovannini: Bruce Seigel, the General Manager of The Ritz-Carlton, Naples, was our go-to guy: He was able to magically make everyone turn on, and had spot-on seating and runoff recommendations. One place we didn’t get to was Giovannini’s, Siegel’s favorite Italian restaurant. He swears it has the best veal in the city. (975 Pine Ridge Rd., Naples, FL, 239-593-9440)

Tago Florida, Miami, Michelle Bernstein, Naples, Palm Beach, restaurants

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