

TROPICAL LIFE E

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HI

TAKE A DIP INTO MIAMI'S BEST HOTEL POOLS — AND HAVE A SPA DAY WHILE YOU'RE AT IT.



BY SHAYNE BENOWITZ
Miami.com

With temperatures in the 90s and humidity that is consistently beyond reason, Miami's summer makes us seek refuge at a pool. And while our neighbors' backyard pools may boast comfy chairs and iPod playlists, where can we go for cabana service, craft cocktails and maybe a spa treatment with our poolside lounging? The answer: To one of Miami and Miami Beach's many hotel pools. We've come up with a guide to get past the gilded gates typically reserved for hotel guests only. Here's where to go — and how to get in — to enjoy a prime spot.

•TURN TO POOLS, 4E

THE DELANO

POOL PARTY



EBERJEY: The Miami Beach boutique sells lingerie and swimwear in Sunset Harbour.

SWIMWEAR

Find the swimsuit that suits you

BY MARIA TETTAMANTI
Miami.com

Before you head out to the pool, you're gonna need something to wear.

From itty-bitty bikinis to gauzy tunics to swim trunks, here are some of the best beach-y keen boutiques to score swimwear and accessories.

• **Nic Del Mar:** Offering a mix of high-end and cheap-and-chic beach couture, this Coral Gables boutique also boasts a curated mix of weatherproof accessories to really pull your outfit together. "Panama hats help keep your

head cool on a sunny day or save you from a bad hair day when it rains," co-owner Jeannette Roger says. "We love a mochila bag in the summer because their bright, one-of-a-kind prints make any outfit feel like a sunny day."

• **475 Biltmore Way, Coral Gables; nicdelmar.com.**

• **The Orchid Boutique:** Walk-ins are welcome at Orchid Boutique's downtown showroom, where customers can peruse looks from designers like Agua Bendita, PilyQ, Tori Praver and more.

The Orchid's top sellers? Biki-

nis by Maaji and L*Space — respectively loved for their prints and fringe details.

• **1444 Biscayne Blvd., Suite 313, Miami; theorchidboutique.com.**

• **Eberjey:** Best known for its sweetly irresistible lingerie and loungewear, this Miami-based label also creates flirty and flattering swimwear and tunics.

"The relaxed, carefree Miami lifestyle is always on my mind when I'm designing the Eberjey collections," co-owner Ali Mejia says. "Our brand is about the feel-

•TURN TO SWIMWEAR, 2E

A FORK ON THE ROAD

Proper is a porcine paradise

A little bell rings when you open the door to Proper Sausages, a neighborhood butcher shop in Miami Shores.

A big glass fridge case holds trays of housemade sausages, slabs of bacon and beef cuts from Jackman Ranch near Clewiston.

Several sandwiches are offered for take-out, such as a sausage patty with red peppers and onions.

Owner Frederick "Freddy" Kaufmann grew up in New York City and went to several colleges trying to find his calling.



Linda Bladhholm
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After a stint at the University of Miami he found focus in cooking and trained at the Institute of Culinary Education in New York, excelling at charcuterie.

He headed back to Miami and met his London-born wife, Danielle, at the Raleigh Hotel, where she worked as a host-

•TURN TO SAUSAGES, 3E

EDITOR'S NOTE

Where's Ana?

Ana Veciana-Suarez's weekly column now runs on Tuesdays in the Miami Herald's Tropical Life section. Follow her there and online at MiamiHerald.com/Living.

MIAMI REVIEW

Prime Fish is swimming to success

BY VICTORIA PESCE ELLIOTT
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Prime Fish, Myles Chefetz's most recent addition to his Miami Beach culinary empire south of Fifth Street, is a study in exaggeration. The space, the menu, the portions and the flavors are as big and bold as an action hero.

Its multipage menu is made up of lots of trendy staples, including roasted Brussels sprouts with bacon, tuna tartare, deviled eggs with truffles, coconut fried shrimp and sushi. A seafood display stocks oysters, lobsters and giant red Alaskan king crab claws that look ready to climb out of their icy beds.

To keep diners happy while deciding what to eat, smoky mahi dip with spicy jalapeño slices lands on every table. It's great

piled onto crackers or hot, fist-size Parker House rolls encrusted with mega salt crystals and dripping with butter (watch your sleeves).

•TURN TO PRIME FISH, 4E



MYLES RESTAURANT GROUP

CHEF'S COMPOSITION: A fried egg tops swordfish schnitzel!

DO THIS TODAY

FILM

Richard Linklater, director of the beloved "Before Sunrise," "Before Sunset" and "Before Midnight" trilogy, brings another tour de force experiment with his latest film, "Boyhood." The daring project was filmed over 12 years with the same cast.

Details: 1:45 p.m., 3, 6:15 and 9:30 p.m. at Coral Gables Art Cinema, 260 Acacia Ave., Coral Gables; 786-385-9688; \$8-\$11.50.

DRINKS FOR A CAUSE

Combine your love of booze with your love of animals at a happy hour to benefit Caring About the Strays. Enjoy a complimentary cocktail and assorted appetizers plus happy hour deals in the company of other animal lovers.

Details: 4-8 p.m. at Balch Gastropub, 29 SW 12th St., Miami; 305-889-8845; \$10 donation.

BEERFEST

Marlins fans can head straight to the Cleveland before the Fish take on the Oakland Athletics for unlimited samples of a variety of beers, plus stick around for the game and the post-game show featuring Tropical duo Chino y Nacho.

Details: 4:00 p.m. at Marlins Park, 501 Marlins Way, Miami; miami.marlin.mlb.com; \$30-\$45.

CONCERT

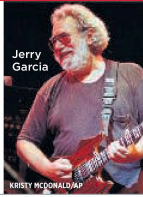
Miami quintet **The Baboons** led by sultry singer Majica performs its unique brand of "urban tribal Afro-Cuban funk-n-roll" at the ArtsPark Live Concert Series.

Details: 8 p.m. at Hollywood CityWalk, One Young Circle, Hollywood; 305-510-3003; free.

TRIBUTE

The iconic leader of the Grateful Dead might be gone, but Jerry Garcia's legacy lives on and is celebrated with a night of grooving tunes including "Shakedown Street," "Sugarbee," "Casey Jones" and "Truckin'."

9 p.m. at The Stage, 170 NE 38th St., Miami; 305-519-6171 or thestage@miami.com; \$10.



Jerry Garcia
KRISTY MCDONALD/AP

MIAMI REVIEW

Everything's big and bold at the new Prime Fish

PRIME FISH, FROM THE

Although most of the menu items are been-there-done-that, you won't find me complaining about local catches like pompano, swordfish, grouper, yellowtail, mahi and hogfish. Add to that decadent imports, including Maine lobster, Hawaiian big eye tuna, branzino, halibut, Chilean sea bass and Dover sole, and I'm a happy pesca-phile.

The setting, too, is drawn with bold lines. The stunning terrace is rooted by an ornamental Japanese plum tree as old as Miami Beach and as tall as the building it surrounds. I could swear the jazzy soundtrack with hits by Coltrane and Davis was playing at my last meal here nearly a decade ago, when it was still Nemo.

Walters look as if they came out of a speakeasy, in their snappy gray suspenders and well-starched, full-length aprons over crisp blue jeans and white button-downs. We had a team of



STOCKED FROM THE SEA: Prime Fish's seafood display brims with king crab legs, lobsters, oysters and other fresh catches.

two model-handsome guys I dubbed Batman and the Joker. While Batman was as patient and knowledgeable as a tour guide, the Joker tried to sell us on everything from wine to desserts.

My advice: Choose an entree from the Chef's Composition and dispense with sides. The upscale fish and chips with craggy golden chunks of branzino and skin-on spuds are as crisp as

chicharones and as puffy as pillows. The kale slaw was a bit too mayo-laden and hardly warranted a mention of the trendy green since it only appeared as tiny flecks. Another great invention is the swordfish schnitzel, a lightly breaded filet that is delicate and moist and made even more decadent with a fried egg, briny capers and emerald green broccolini. Shrimp with cheddar

grits in a stewed tomato bryn spiked with Tasso ham is rich and satisfying with the monstrous half-dozen shrimp that are more like baby lobsters. Oysters New Orleans-style are equally and deliciously — if excessively — blanketed with scorched Parmesan and lots of scallion. Simple eaters should go for "fish on a plate," where any species can be cooked

If you go

Place: Prime Fish
Address: 100 Collins Ave., Miami Beach
Rating: ★★ (Very Good)
Contact: 305-532-4550
mylesrestaurantgroup.com
Hours: Dinner daily
Prices: Appetizers, soups and salads \$15-\$28; sides \$12-\$25; entrees \$26-\$75; desserts \$10-\$15
FYI: Reservations recommended; full bar; \$35 corkage; \$5 valet and metered street parking; all major credit cards

any style. Sauces, from fancy English mustard to humble tartar, cost extra. For the record: A romantic dinner here is out of the question, because the heaping portions of food are sort of a third wheel. Which makes Prime Fish all the more fun if you bring a crowd. The lobster Gobb with a sweet poppy dressing can easily feed four people. The cocktails are good,

and the wine list has great options from around the globe.

Chef Mike Sabin, who has roots in Hawaii and New Orleans, shows off his skill and range with American classics, Asian specialties and everything in between.

That is more than I can say about Prime Fish's pastry chef.

I cannot recall a worse use of sugar than in the cerebral milk crème brûlée. This Monofuku-inspired flop was as lumpy as cottage cheese, with a bendy, plastic-like caramel topping. Served alongside it were three chocolate marshmallow cookies that were as stiff as ice.

Despite its quirks, this over-the-top addition to the Prime world will appeal to lovers of all things overzined—including bills.

Critics dine anonymously at the Miami Herald's expense.

OUTDOORS

Have a day at the pool

POOLS, FROM THE

FOR FREE

The Surfcomber: Totally locals-friendly. The raucous weekend pool parties are a wrap for the season, which means locals are welcome to use the hotel's pool at whim. Chairs and towels are free on a first-come, first-served basis.

1717 Collins Ave., Miami Beach; 305-532-7715; surfcomber.com.

Make it a Spa Day

A spa day is a classic way to gain entry to a fancy hotel pool. With Miami Spa Month in full gear, \$95 will get you a select spa treatment at participating spas through Aug. 31. And these hotels will grant you access to their pool with a spa treatment:

- Epic Hotel**
Fontainebleau
JW Marriott Marquis
Mayfair Hotel & Spa
The Sagamore
The Setai
The Shore Club
The Standard
Ritz-Carlton Coconut Grove
Viceroy Miami

JAMES ROYAL PALM

James Royal Palm: The twice-monthly Wellness Days (Aug. 2 and 16) include a whole lot more than a day at the pool. Start with a 9 a.m. yoga class led by a Green Monkey instructor, followed by healthy bites and fresh-pressed juice from Florida Cookery, \$25 in spa credit, pool access and beach chairs. All free. Just email james@car-maproom to book a spot.

1545 Collins Ave., Miami Beach; 305-604-5700; jameshotels.com/miami.

National Hotel
The Price: \$25.
The Deal: A lounge chair, towel, cocktail and 15 percent off at Aqua Bar & Grill and Tamara Bistro. Through Sept. 30.

1677 Collins Ave., Miami Beach; 305-532-2311; nationalhotel.com.

Epic Hotel
The Price: \$25 (free with

treatment at hotel's Exhale Spa).
The Deal: Pool access, chair and towel.
270 Biscayne Blvd. Way, Miami; 305-424-5226; epichotel.com.

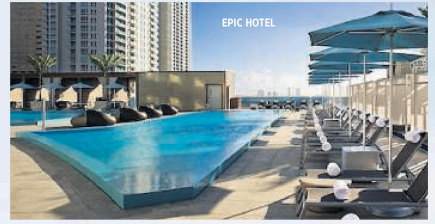
Hilton Bentley
The Price: \$55 for two people.

The Deal: No pool deal here, but this beach day for two includes chairs, towels, an umbrella, two glasses of bubbly and valet parking.
101 Ocean Dr., Miami Beach; 305-938-4600; hilton.com/Miami_Beach.

Mondrian South Beach
The Price: \$50 food-and-beverage minimum.
The Deal: Open a tab and keep the drinks coming. Spend \$50 at the pool to earn your keep of a chair, towel and access for a day.
1100 West Ave., Miami Beach; 305-514-1500; morganshotelgroup.com.

The Standard
The Price: \$75 Monday-Thursday, \$125 Friday-Sunday (free with spa treatment).

The Deal: Pool access, chair, towel and spa amenities.
40 Island Ave., Miami Beach; 305-673-1717; standardhotels.com/Miami.



Fontainebleau
The Price: \$175
The Deal: Lunch at La Cote, 50-minute spa treatment, 10 percent off at The Shops at Fontainebleau, plus access to pools, beach and gym.
4441 Collins Ave., Miami Beach; 305-538-2000; fontainebleau.com.

FOR A PARTY
If you're looking for DJs spinning poolside and refills of Redbull and vodka, hit up one of these spots for their weekly pool parties. The only trick: getting past the doorman.
SLS South Beach
The Party: XIV Sessions at Hyde Beach, a Champagne-fueled monthly theme party featuring DJ Julian Ingrassio and friends. Note: This party has a notoriously tough door. Get there early or prepare to spend a table fee to get in.
When: Sundays once a month; next one Aug. 31.

Delano
The Party: Privileged Sundays at Delano Beach Club, deep house from a rotating cast of resident DJs with dancers, body-paint models and contortionists. Daybeds and cabanas available starting at \$1,000.
When: Sundays, 2 p.m. to sundown.
1685 Collins Ave., Miami Beach; 305-672-2000; morganshotelgroup.com/delano.

Shore Club
The Party: It's a Shore Thing and Ladies Who Brunch, sounds by DJ Ollie Sanders and a boozy brunch buffet.
When: Sundays, 1 p.m. to sundown.
1901 Collins Ave., Miami Beach; 305-695-3100; morganshotelgroup.com.

Shayne Benowitz is the Herald's editor for Miami.com. Contact her at shayne@shaynebenowitz.com.

Pool Crashing 101

Still want to forgo the fee or slip into a pool not on this guide? Here are tips to get through the gate and into the cool, blue water. (You didn't hear it from us.)

Walk in like you own the place. Don't stop to talk to the man guarding the gate by the beach or the woman checking room keys at the lobby. Breeze past them with confidence.

Have lunch or drinks at the poolside restaurant. Then casually make your way to the pool and take a dip.

Snag towels and set up your chair when the pool attendant isn't looking. **Have an exit strategy.** If you get busted, know how you're going to handle it. Playing dumb works. "Oh, I didn't know I wasn't supposed to be here." Calmly and quietly collect your things.

Don't bother during a holiday weekend when hotels are sold out and security is on high alert.



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