

LEFAIR

FALL 2017 *magazine*

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MIAMI

Hot Spots

Writer Kate Ferguson @katefERG

Miami's appeal is unparalleled. The city is rich in culture, pulsing with heart, and one of the more influential cities in the country. Miami Beach is synonymous with vacation style warm weather. It also happens to be in hurricane territory. The recent damage of Hurricane Irma could have been twice as catastrophic had the storm not veered course, but that's not to say that it didn't cause a lot of issues. In the heat of September, a lack of climate control is not simply a discomfort but actually life-threatening, and was ultimately the reason some lives were lost. Older buildings suffered structurally, trees were uprooted, and flooding and debris threatened to overtake residential streets.

One of the key considerations for Miami's recovery was getting the hospitality sector up and running as quickly as possible. Because tourism is the leading industry in Florida, Miami is simply not functioning at full throttle without its hotels and restaurants open for business. The more businesses with open doors, the more help can be offered to locals. For instance, many hotels opened their doors at reduced rates for neighbors who were misplaced by the hurricane. The quicker the economy can turnaround, the quicker the city as a whole can recover.

The following restaurants are some of our favorites in Miami. They, like every one else, have been affected by the hurricanes but have remained committed to getting back to normal as quickly as possible.

*In supporting them,
we support the city.*

Los Fuegos

Photographer Juan Fernando Ayora

Los Fuegos

Los Fuegos is located within the Faena hotel of Miami Beach. Chef Francis Mallmann brings to the table (literally) the ancient art of South American live-fire cooking, using his specialized grill that he designed and built in Texas. It runs on both charcoal and oak and provides a variety of cooking styles for the meats, vegetables, fish and pasta he prepares.

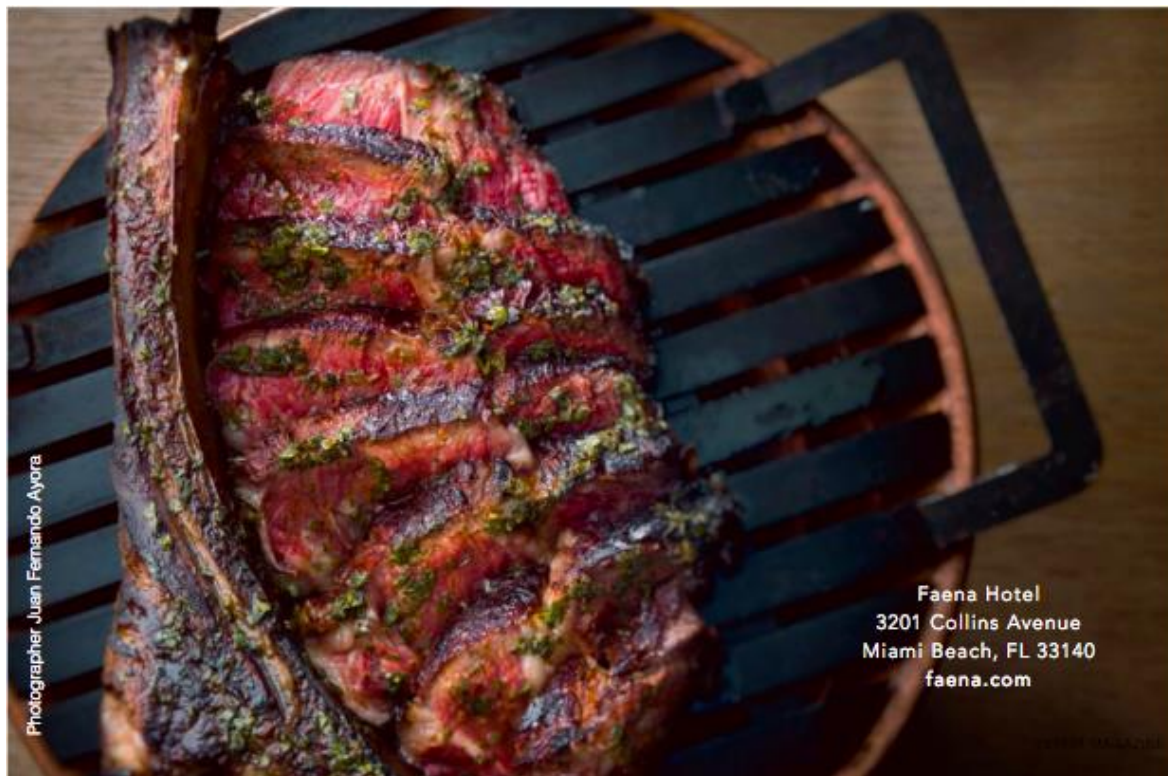
The fare at Los Fuegos may seem simple, in the sense we might be talking about a roast chicken and bread, as opposed to a deconstructed creation. However, the flavor profile is anything but. The use of local ingredients adds a freshness to the traditional Argentinian dishes. Grilled lemon, garlic, olives and paprika abound. We won't even get started on the deliciousness of the sweetbread doused in chimichurri.

On the main menu you'll find dishes such as King Salmon Confit and Beef Tenderloin Milanese. A la carte items can be paired with baked potatoes and ravioli, although those side items could also stand alone.

It needs to be said that the deeply chic dining environment of Los Fuegos is just as savory as the dishes. The main dining room is rich in red and gold, balanced by the poolside patio. Come in the evening and you'll likely find a live jazz band creating sounds to dine by. ■



Photographer Nik Koenig



Photographer Juan Fernando Ayora

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