



Market 17

1850 SE 17th St #109
Fort Lauderdale
954-835-5507
www.market17.net

You want ambiance? Artwork? Plating? Pshaw. Market 17 wants to open your eyes to a new dining experience. It's called Dining in the Dark.

"You have dinner in complete darkness," Executive Chef Lauren DeShields says. "Your senses heighten because of that, and it's a really fun experience."

Market 17 admits cribbing the idea from Ctaste, an Amsterdam restaurant that invented the concept that's been replicated around the world. But Market 17 is the only Broward restaurant offering the experience on a regular basis, which means the staff has gotten really good at it.

There's a dedicated "dark room" off the main dining room that seats two to 14. You greet your hostess in the light and discuss any food allergies and diet restrictions. But other than that, this is literally a blind tasting – you'll be served a number of different tastes without knowing in advance what they are.

Your sever will help you "locate and stabilize" your food and drink, and DeShields creates new dishes nightly just for the dark room. The four to eight courses (\$75 per person) are filled with texture, are easy to eat, and available with blind wine pairings (\$25).

ARTISTIC MEALS DOWN SOUTH

BY RANDI AILEEN PRESS, DINING DUCHESS

Sometimes, a good meal is worth a short drive. Since this is our annual arts issue, here are two of my favorite Miami restaurants that combine classic food with an artistic flair...

Wynwood Kitchen & Bar

2550 NW 2nd Avenue
305-722-8959
www.wynwoodkitchenandbar.com

Wynwood Kitchen and Bar (WKB) is Miami's global-Latino dining destination, featuring graffiti art, "street art-inspired cocktails," and live music. This is a big space – a warehouse environment with high ceilings covering 5,000 square feet, with 200 seats indoors and out. The interiors have an industrial feel, with dark oak tables surrounded by contemporary gun-metal chairs, comfortable taupe metallic leather banquettes in the dining room, and a leather-topped bar. An outdoor area features colorful chairs and tables surrounded by the murals of Wynwood Walls, a street art park featuring work by some of the world's most esteemed graffiti artists.

In May, WKB launched a series of chef/artist collaborative dinners, and the first one teamed executive chef Miguel Aguilar with Miami graffiti and street art scene artist Santiago Rubino. The weekly music series ranges from jazz quartets to singers/songwriters and DJs.

Barton G, The Restaurant

1427 West Avenue
Miami Beach
www.bartongtherestaurant.com

Barton G. Weiss is Miami's best-known events-and-culinary creator. His fans adore the creativity, his detractors loathe his excesses. But no one can deny his appeal. At his Miami restaurant – he has another in Los Angeles – your rare tuna might come to your table with a samurai sword stuck to a wooden slab. Your cocktail might have plumes of liquid nitrogen pouring over the edges. Your steak might be served with a 3-foot-long fork.

Once you step inside "The Restaurant," you're in a lush tropical garden for al fresco dining. The interior cherry and zebra woods. The bar is made of onyx. But this isn't shtick. The food tastes sublime, even if appearances can be cheerfully over the top. Don't believe me? Try the "Big Top Cotton Candy" for dessert.

