

MIAMI BEACH

New York import was part of Miami Beach’s dining scene, but it’s closing this month

BY CARLOS FRÍAS
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The Dutch had a nice run. After eight years inside the W Hotel South Beach, the New American steakhouse by two-time James Beard award winner Andrew Carmellini will close on April 30, according to a company spokesperson. However, a re-branded version of the restaurant will continue with his long-time protege, Joshua Gripper, as the executive chef. “We are so proud of what this restaurant has accomplished since opening back in 2011, and



Andrew Carmellini

When The Dutch opened in 2011, it was a coming home of sorts for Carmellini, whose father grew up in the Little River area. His grandfather was a regular at the Surf Club during its golden age in the 1940s and 1950s, long before chef Thomas Keller helped revitalize the private club with a posh new restaurant. Carmellini and restaura-

grateful for each and every team member and guest who were a part of the journey,” a statement read in part.

teurs Josh Pickard and Luke Ostrom partnered up with locals Karim Masri and Nicola Siervo to open an offshoot of his SoHo spot on the beach. It was at once a refined, date-night spot, an afterhours hangout and a laid-back affair where simple dishes were rendered with expert flair. Private rooms meant it was a tried-and-true haunt for celebrities. And it became an regular spot for lovers of fine food in Miami’s dining scene. The hotel insisted the staff and management will remain the same with Gripper, who has been at the restaurant since its inception and manning the

restaurant’s day-to-day operations for months. Gripper worked at New York’s Café Boulud, Eleven Madison Park and alongside Momofuku’s David Chang with Carmellini. “Gripper, who has enjoyed a meteoric rise in the culinary industry and is an Andrew Carmellini protégé, will work ... to provide guests with the exceptional dining and service experience they have come to know and expect at W South Beach,” W South Beach owner David Edelstein wrote in a statement.

THE DUTCH
2201 Collins Ave., Miami Beach

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ming in cream sauce. It’s seasoned with blackening spices, scallions and bits of bacon. Fillets of yellowtail or hog snapper and Florida lobster can be had blackened, grilled or fried as can the Captain’s Combo with a catch of the day (often grouper), conch and gulf shrimp. Share the puttanesca with clams, mussels, calamari and shrimp in tomato sauce with basil, garlic, capers and black olives over linguine. Many make meals out of the sandwiches — try fried grouper or lump crab cake. Fish tacos are catch of the day in soft flour tortillas with cilantro-lime slaw. Corvina francas brings a fillet of the sea bass dusted in flour, dipped in egg wash and cooked in lemon

sauce. Sides include hush puppies, fried okra, tostones, red beans and rice and creamed spinach. **SAVE ROOM FOR DESSERT** Get Fireman Derek’s Key lime pie (Garcia was the first restaurateur to put the pie on his menu at La Camaronera) or the house-made warm bread pudding with vanilla ice cream. If Derek’s guava coconut rum cake is a special, be sure to pair a thick sweet slice with Cuban coffee. *Contact Linda Bladholm at lindabladholmlola75@gmail.com. Hidden Gems highlights out-of-the-way restaurants in Miami-Dade County. It is not intended to be an anonymous, critical review.*



Stone crab claws at Captain Jim’s seafood market and restaurant.

Captain Jim’s Seafood Market & Restaurant
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Prices: Appetizers \$6-\$15, soups/salads \$5-\$8, entrees \$14-\$25, desserts \$6-\$7
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Ines Hegedus-Garcia
2019 Residential President
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Miami is Second-Hottest U.S. City for Millennials

Diverse employment opportunities, a thriving downtown, walkable neighborhoods, state-of-the-art museums and top entertainment venues make Miami the second-most desired U.S. city for millennials, according to a 2017 Realtor.com study. The study, which analyzed 60 large U.S. cities, is significant because millennials are America’s largest generation with enormous purchasing power. The 25-to-34-year olds comprise the largest percentage of home buyers (34 percent) in the United States, according to the National Association of REALTORS® (NAR). Millennials make up 64 percent of first-time home buyers today and will factor significantly in real estate for decades.

Employment opportunities All-year sunny weather isn’t the only reason millennials are attracted to Miami. The area boasts a diversity of job opportunities and a top-ranked startup culture.

Millennials moving to Miami can work in one of the nation’s top tourism industries, banking, international trading, real estate, technology, construction and more.

The Miami-Fort Lauderdale area ranks No. 1 among the 40 largest metro areas in the U.S., according to a new study of startup activity by the Kauffman Foundation. Miami sees the nation’s highest rate of new business entrepreneurs and startup density.

Walkable Neighborhoods Millennials love walkability, according to many studies. Miami is the fourth-most walkable city in the United States, according to the 2017 ranking by Walk Score.

Downtown Miami, which is home to the free Metromover in addition to Miami’s 25-mile Metrorail, is one of the area’s most walkable neighborhoods.

The walkability and access to cultural institutions such as Downtown’s Adrienne Arsht Center for the Performing Arts, the Phillip and Patricia Frost Museum of Science and the Pérez Art Museum Miami (PAMM) have helped attract many millennials to Downtown.

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