



urban chic

KARU&Y BRINGS NEW STYLE — AND NIGHTLIFE — TO DOWNTOWN + **MIAMI**

Two years in the making and 42,000 square feet in size, downtown Miami's newest restaurant, Karu&Y, is one of the most over-the-top dining and entertainment experiences to hit Florida. So just what does it take to fill such a behemoth — and can it really deliver?

Considering the success of Karu&Y when it opened last fall, the answer is yes. The neighborhood, in the midst of gentrification, is now home to the newly debuted Carnival Center for the Performing Arts, lending appeal to the idea of pre- and post-theater supping. And true to his word, Brazilian proprietor Cesar Sotomayor, with partner Elliot Monter, spent \$20 million to create a place with VIP style where you "can enjoy cuisine, art, architecture and entertainment."

The 126-seat restaurant features

incredible design aspects that range from glass onyx mosaics to African wenge wood and zebrawood cantilevered tables. A water theme is evident in Dale Chihuly's "Blue Icicle" chandelier and a six-panel terracotta-based wall of interpretative raindrops from artist Richard Boprae. A bridge spans a reflecting pool in the entrance, leading to the Mas Allá private dining room, home to a Murano glass sculpture. Then there's a new twist on installation art: the 400-bottle "wall" of internationally sourced wine.

Executive chef Alberto Cabrera looks to Spain and the Americas when creating what he calls *alta cocina*. Menu highlights include octopus carpaccio, red mullet, organic chicken and the showstopper korobuta double pork chops accented with caper salt, tomato powder, sweet-pea foam and tempranillo syrup. Add exquisitely mannered service and details, such as hand-wrought cutlery, and Karu&Y is capable of delivering a seriously luxurious experience — on a mega scale. — JEN KARETNICK

Karu&Y's dining room is a showcase for Chihuly's "Blue Icicle" glass-art chandelier (above). Cabrera's korobuta double pork chop,

KARU&Y
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St., Miami,
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karu-y.com



sweet selections

Sunshine State chocolatiers have just the fix for V Day.

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At the Clearwater-based Berry Gour-



met, father-son team Bill and Brad Wade dip ruby-red, long-stemmed strawberries in dark, milk and white chocolate. These elegant treats are available only via phone or web order — priced from \$49 per dozen. — JEANNETTE HERNANDO

NORMAN LOVE CONFECTIONS

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BERRY GOURMET

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