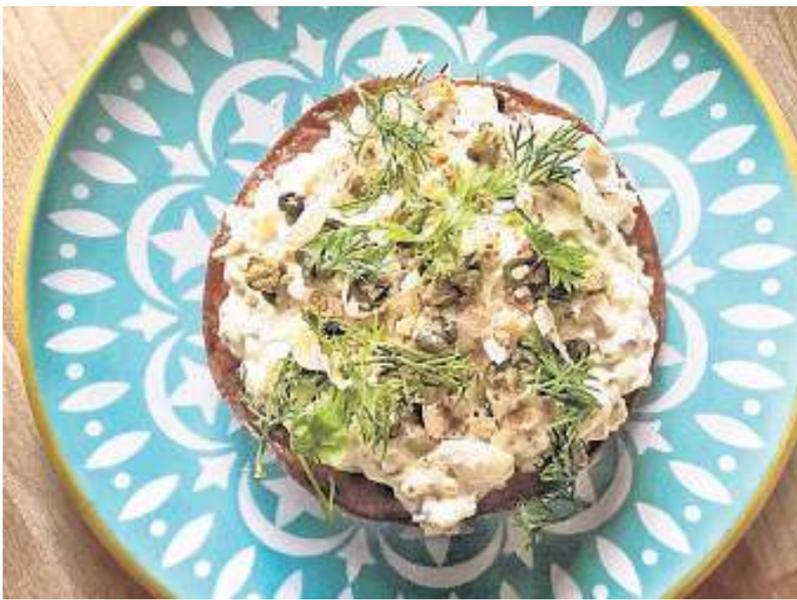


Dining Scene around South Florida — By Susan Bryant



THE FED/COURTESY

The huevo tostada with truffled egg salad, celery leaf, chives, capers and barbecue spice is part of the revamp at The Fed in Miami.

Redesigned MiMo restaurant The Fed is all about healthy food

The Fed

5132 Biscayne Blvd., Miami, 305-758-9559, TheFederalMiami.com

The Federal Food, Drink & Provisions is now The Fed.

This 4-year-old comfort-food restaurant in the MiMo neighborhood briefly closed to redesign its look and cuisine.

“We’ve always referred to it as The Fed internally . . . short, casual and sassy,” co-owner Ani Meinhold says. “The idea of making better decisions and being more health forward resulted in a decision to make The Fed a place where people could eat daily. Overall, a menu that provides more vegetable-forward options.”

Her partner, Cesar Zapata, is incorporating his Texas roots with Southwest

flavors in vegetarian, vegan, gluten-free and Paleo options, such as roasted sweet plantain, jalapeño, queso fresco and pickled onions in baked tortilla (\$8), summer corn fritters with chipotle tofu crema (\$8), cauliflower rice with cilantro vinaigrette (\$10) and smoked organic, free-range chicken skillet with corn tortilla or collard green wrap (\$14).

Mexican-inspired libations (\$9) include aguas frescas, horchata and micheladas.

Their holdover weekend brunch turns decadent with prior hits such as Wings ‘n Waffles (\$22) and pork belly hash (\$16).

Miami Vice-inspired neon and bright colors have replaced the taxidermy and vintage wallpaper. The faux fireplace was removed for an extended butcher-block bar.



SALVATORE MAROTTA/COURTESY

Bruschetta and eggplant crostini accompany the fire-roasted shrimp Palermo at the new Sicilian Oven in Plantation.

Traditional Italian chain Sicilian Oven opens new spot in Plantation

Sicilian Oven

801 S. University Drive, #B116, Plantation, 954-533-1047, SicilianOven.com

This burgeoning, traditional Italian chain, founded in 2008 in Lighthouse Point, has opened its fifth location in the former 100 Montaditos.

“I had a great previous experience as a restaurant owner in Plantation some years back,” co-owner Ralph DiSalvo says. “I remember the people being warm and friendly, and with the expansion of The Fountains plaza, it was an easy decision. One of the unique features about our Plantation location is that we have a walk-up gelato counter.”

Some dishes are named after the owners’ relatives, such as sautéed Mussels Mario (\$11) and The Marie with eggplant

and pomodoro — one of the wood-fired pizzas (\$12-\$24). Eggplant, a hallmark of Sicilian cuisine, pervades the menu, such as in the pasta-free Sicilian lasagna layered with veggies (\$13). Other highlights are tennis ball-size stuffed rice balls with Bolognese sauce (\$4 each) and fire-roasted shrimp Palermo (\$16). Rich balsamic reduction is drizzled on several dishes.

Lunch and dinner are served daily amid a stone-fronted open kitchen, a firewood-stacked bar with granite counter, TVs, polished concrete floor, black industrial ceiling and 1920s-style movie posters. The dining room opens onto the front patio.

Up next: A Fort Lauderdale location at 2761 E. Oakland Park Blvd.



SOUTH MOON PHOTOGRAPHY/COURTESY

A delightful tropical courtyard at the new Jardin in West Palm Beach complements its French name, which means garden in English.

Global cuisine moves into Clematis Street with arrival of Jardin

Jardin

330 Clematis St., West Palm Beach, 561-440-5273, JardinRestaurant.com

Newlywed chefs Jordan Lerman and Stephanie Cohen have debuted this global-cuisine venture on this lively street.

The two met at The Culinary Institute of America in New York and worked in the area before moving to the Rebel House in Boca Raton.

“When it comes to personalities in the kitchen, we balance each other out,” Lerman says. “I am the calm one, trying to look at the bright side. Stephanie tends to be the spicier one, cracking the whip a little harder.”

His signatures include house-made charcuterie and cheese board served on a

reclaimed wine-barrel plank (\$22), maple-yogurt cauliflower (\$8), ricotta gnudi with duck confit (\$13) and duck choripan with cherry pepper relish (\$13) — a take on the South American chorizo sandwich.

Cohen tempts with her doughnut tower (\$10) and fondue with house-made bites, such as orange madeleines (\$12).

Late night until 2 a.m. Thursday through Saturday offers monthly global street food (\$5-\$11).

Lunch is served weekdays and dinner nightly, plus weekend brunch, amid a chef’s counter overlooking an open kitchen, murals of colossal flowers on a front covered patio and a rear tropical courtyard with central fountain.



COHART PHOTOGRAPHY/COURTESY

Bernaise bathes the lobster Benedict on a polenta cake at Trilogy in Coconut Creek. Sunday brunch is from 10 a.m. until 4 p.m.

Trilogy now serving Sunday brunch at Promenade in Coconut Creek

Trilogy

Promenade at Coconut Creek, 4441 Lyons Road, Coconut Creek, 954-977-9877, TrilogyRestaurant.com

This year-old sleek café, at Silverspot Cinema, has launched Sunday brunch from 10 a.m. to 4 p.m.

“We wanted to offer both traditional brunch dishes and unique approaches to longtime favorites,” corporate executive chef Peter Cadavieco says. “Since pizza is a favorite on our lunch and dinner menus, we do offer a breakfast pizza. The Southern Benedict combines a blend of flavors for a truly one-of-a-kind experience. Each element is house made from scratch, including the bread.”

That Southern Benedict piles smoked

brisket, grits and barbecue hollandaise on Texas toast (\$15) while the lobster Benedict is nestled on a polenta cake (\$20). Another indulgence on the menu is the Morning Burger, with bacon, fried egg, hollandaise, hash brown and pancakes as the buns (\$13), while lighter options include Greek yogurt parfait (\$8) and a fruit bowl (\$9).

Libations include mimosa (\$5), bloody mary (\$5) and margarita pitcher (\$18).

Happy hour is from 4 to 7 p.m. with \$5 pizza Monday, \$3 tacos and \$5 margaritas Tuesday, \$5 cheeseburgers and \$3 draft beer Wednesday and \$3 lobster rolls and \$5 house wine Thursday.

Email news to susan@editorguru.com.



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