

WHAT'S COOKING

BY SUZY BUCKLEY

NEW SOUTH BEACH EATERIES STEAK THEIR CLAIM

Steak-house fever has hit Miami like a ton of bricks, and restaurants from all over the globe are bringing outposts of their meaty concepts to South Beach. **Texas de Brazil** (300 Alton Road, 305-695-7702; texasdebrazil.com)—known for combining

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Texas generosity with Brazilian cuisine—recently opened a 30,000-square-foot waterfront location at the Miami Beach Marina. For \$44.99 per person, guests can indulge in as much of the incredible, never-ending selection of perfectly grilled meats (14 selections of prime beef, pork, chicken, lamb and more) as they want, served “*rodizio*-style” by roaming servers carving portions tableside.

Later this month, look for **STK** (2377 Collins Avenue, 305-604-1000; stkhouse.com)—the sexy, celeb-drenched eatery from Manhattan’s Meatpack-



Iconic steak and sides at STK.

ing District—to debut alongside restaurant Philippe at Miami Beach’s brand-new Gansevoort South hotel. Besides the expected sumptuous petite, medium and oversized cuts of beef, STK will serve creative seafood dishes, inventive salads (i.e., crab, melon and avocado *mache*), the tasty black-truffle beef-tartare appetizer and the famous, mouthwatering Parmesan truffle

fries.

The 88-seat **BLT Steak** (1440 Ocean Drive, 305-531-3934; bltsteak.com) opens in May at the refurbished Betsy Hotel. Executive chef and partner Laurent Tourondel (the restaurant’s name stands for “Bistro Laurent Tourondel”), who has created successful BLT eateries in New York, Washington, D.C., and Puerto Rico, envisions the South Beach venue as an American steak house with the finesse of a cozy French bistro. You’ll see generous cuts of USDA Prime, certified Black Angus, American Wagyu and Japanese Kobe beef, but even fish arrives to the table in steak-house-like portions, complemented by French sauces such as peppercorn, maitre d’ butter, horseradish and béarnaise. Don’t miss the tuna tartare with avocado and soy-lime dressing, as well as the signature giant Gruyère-cheese popovers.

And even more steakcentric eateries are on the way, with **Red** (119 Washington Avenue), Brazilian *churrascaria* **Fogo De Chão** (rumored to be sprouting somewhere in the South of Fifth neighborhood) and the first Miami outpost of Chicago’s renowned **Gibson’s Bar & Steakhouse** opening their doors around the end of 2008. 🍷