



## TROPICAL LIFE

MIAMI-DADE REVIEW

### W Hotel's The Dutch is a real treat

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Despite the name, there are no herring sandwiches at The Dutch, the sexy new addition to the W Hotel on South Beach. Instead, the food is described as "roots-inspired American" with influences "from the Caribbean to Morocco, the Gulf Coast to the West Coast and Cuba to Italy."

In other words, it's a melting pot, much like New York City — which might have remained New Amsterdam if the Dutch hadn't ceded it to the Brits — and, of course, like our very own Miami.

The setting for culinary darling Andrew Carmellini's first foray outside of NYC is light, sexy and casual, with soaring ceilings, white brick walls, industrial lights and shelves stocked with upscale bric-a-brac. Seating, at cushy booths and banquettes, is cozy. Servers are hip, smart, attentive, well-schooled and easy on the eyes.

The concise menu showcases pricey seafood towers, ribs, pasta, curries, ceviches, pork chops, dry-aged steaks and, for lunch, fried chicken. Steakhouse-style sides include aggressively seasoned patatas bravas, sautéed spinach, mushrooms and exceptional roasted brussels sprouts.

All meals start with an irresistible loaf of warm, crusty jalapeño-dotted cornbread bettered by a dollop of the whipped butter.

A slider of juicy fried oysters on a mini sesame-seed brioche dressed with perfectly pickled okra, crisp iceberg lettuce and a remoulade-like sauce was too good to share. The sweet and tangy "white boy ribs," on the other hand, have just enough meat for one but not enough for the \$9 price.

The chef is sourcing the best Miami has to offer at this abundant time of year, and it shows in the fantastic salads. I adored the creamy avocado tossed with sheets of fennel and sweet orange segments. The beets salad with tangy grapefruit nuggets was also excellent, though spiced bits of pistachio were as hard as pebbles.

Hidden in the raw section of the menu is a gem of tender octopus a la barca, served in bite-size bits and seasoned with smoky paprika and silky ribbons of roasted pepper.

Moving on to main courses, the steamed snapper in a yellow, lime-infused curry sauce lashed with chiles and toasty peanuts is hearty, warming and fresh take on a local staple, but strangely, the seared wahoo was seared on one side and unappetizingly pink on the other.

The signature trofie, delicate



EL NUEVO HERALDO FILE

**OUT OF NEW YORK:** Chef Andrew Carmellini in the dining room of The Dutch at the W Hotel. Below, the oyster sliders are served on mini sesame-seed brioche.

twists of pasta with a bright green pesto, slivers of sweet red peppers and toasted pine nuts, satisfies carb craving. Even better are the irresistibly salty, golden, shoestring fries.

Lovers of roasted chicken will swoon over the exceptional half chicken, juicy, brown-skinned and loaded with rosemary. Waxy green and yellow beans from Swank Farms and gorgeous coins of fingerling potatoes complete the plate. Superfluous bits of buttery popcorn and foam are a distraction.

A delightfully quirky wine list features a couple of Greek varietals, some boutique bottles and trophies as well. Look for the "unusual reds and whites" for values like a 2008 Huet Vouvray for only about double retail at \$65. There's also an impressive array of cocktails, tequilas, single malts, American whiskey, rums and craft beer.



Pastry chef Josh Gripper's desserts, including a subtly salted lime pie and lots of tropical sorbets, are homey and exotic at the same time.

When the bill comes, you may indeed want to go Dutch. Prices

sure can get up there, but they're worth it for a taste of something different on South Beach.

Follow Victoria on Twitter @VictoriaPesceE and on her Facebook fan page.

### If you go

**Place:** The Dutch  
**Address:** 2201 Collins Ave., Miami Beach  
**Rating:** ★★★(Very Good)  
**Contact:** 305-938-3111, thedutchmiami.com  
**Hours:** 7:30 a.m. - 11:30 a.m., noon-4 p.m., 6 p.m. - midnight daily.  
**Prices:** Snacks \$5-\$14, appetizers \$13-\$18, mains \$18-\$38, dessert \$10.  
**FYI:** Reservations recommended, especially on weekends. Metered self parking; valet \$15 with validation. Full bar; corkage \$45. AX, DS, MC, VS.