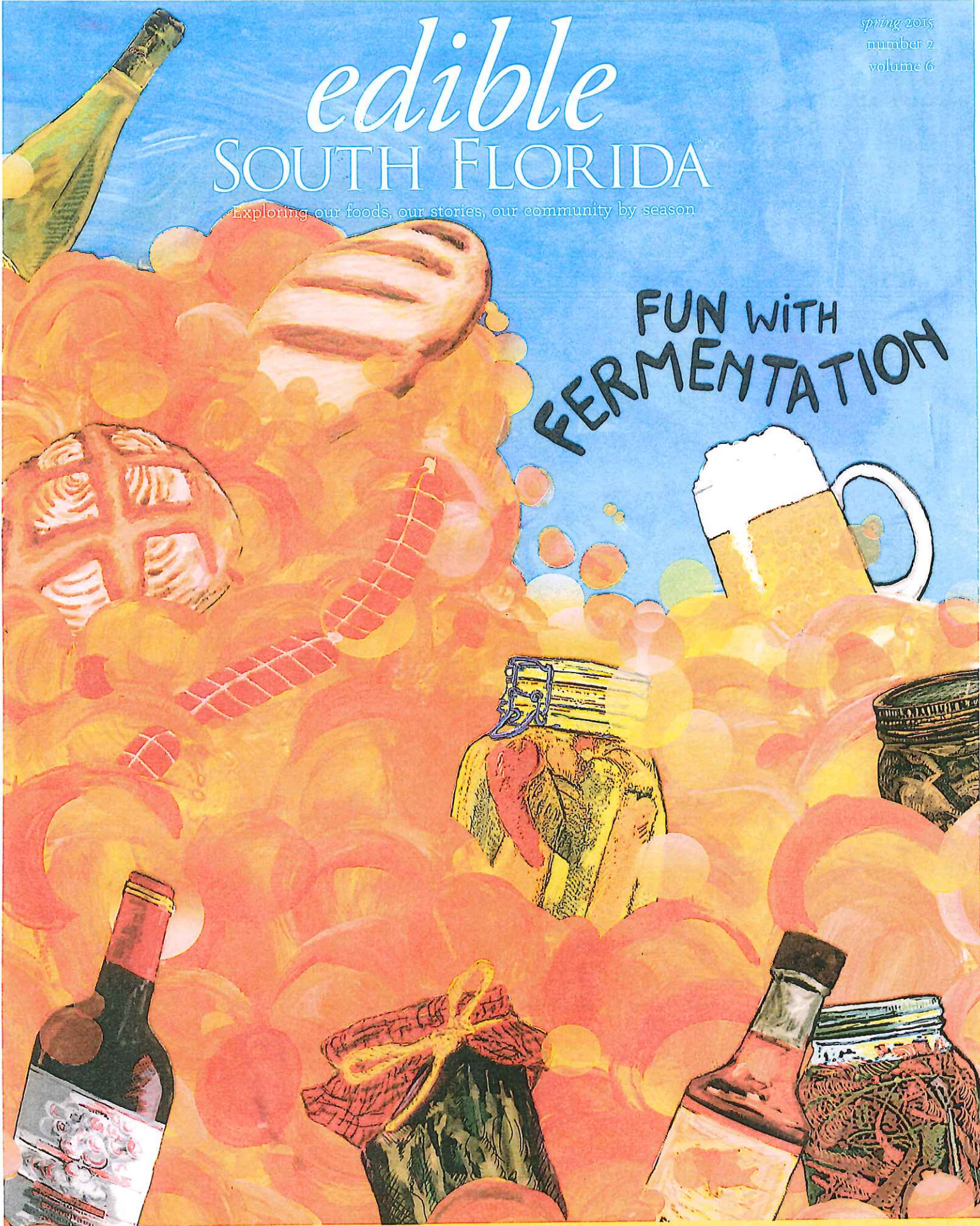


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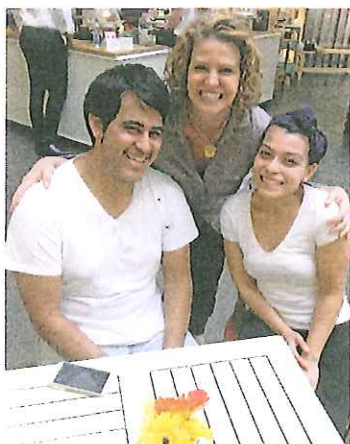
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## Michelle Bernstein: She's Everywhere!

**#chellife** One of South Florida's most dynamic chef/restaurateurs is spinning plenty of plates (in addition to caring for her toddler). **Seagrape** is now open at The Thompson Miami Beach and **Sra. Martinez** is doing a pop-up. Bernstein is developing recipes and a menu for patients getting chemotherapy at Memorial Regional Hospital, Memorial Hospital West and Joe DiMaggio Children's Hospital. She's creating the menu at the new American Express Centurion Lounge at MIA and stars in **SoFlo TASTE**, a brand-new locally produced weekly show on WPLG Local 10 every Saturday morning, and she still hosts **Check Please! South Florida**, a weekly half-hour series on WPBT.

And there's more. Her MiMo restaurant **Michy's** — closed last summer for a major makeover — is opening again, with a new look, new menus, a new takeout idea, and some familiar faces in the kitchen. The space, says Bernstein, is "more grownup than when the original restaurant opened nine years ago." The cuisine is "more vegetable-forward, more friendly, more focused on better health," she says, with more small bites and only six or seven mains. New dishes include millet risotto cooked in beet juice, recalling the flavors of borscht, finished with olive oil and fresh herbs. "They're foods of the moment, things we love," she says, while local farms — **Sublucious**, **Verde Farms**, **Teena's Pride**, **Bee Heaven**, **Paradise Farms** and **Swank** — will provide much of the produce. Another novelty is the takeout menu for diners. "When you go out for dinner, what happens the next day?" she asks. The answer: Michy's will sell complete meals to diners, like chicken with potato salad and dessert, to take home for the following day. And those familiar faces in the kitchen? They belong



Bernstein with Mikey and Keily at her bakery cafe, *Crumb on Parchment*, in the Design District.

to Mikey Mayta and Keily Vasquez of **Illegal Bakery**, our winter artisans, who are returning to Michy's 2.0. Mikey will be chef de cuisine, while Keily has been named pastry chef. "They worked at Michy's for a long time, and fell in love with each other," says Bernstein. "Keily is one of the strongest line cooks I've ever met. And it's amazing how Mikey has matured as a cook and a chef." As for **Illegal Bakery**, it will live on as a wholesale operation with online ordering, says Mikey.

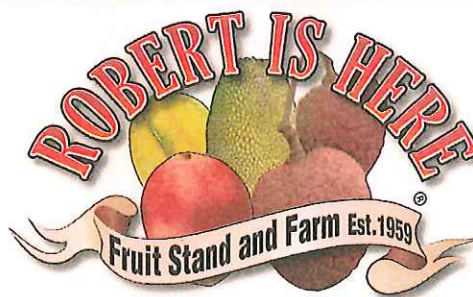
Bernstein, who lives in Belle Meade with her husband and business partner David and their three-year-old son, says they're reopening at a great time as they watch the Biscayne corridor grow and thrive. The old Michy's suffered through some of those growing pains. During road construction, they had to close for lunch. "Now I ride my bike through the neighborhood. **Ms. Cheezious**, **Via Verdi**, **Flavorish Market**, the **Biscayne Diner** are here now. Michy's is our home. We couldn't be happier."



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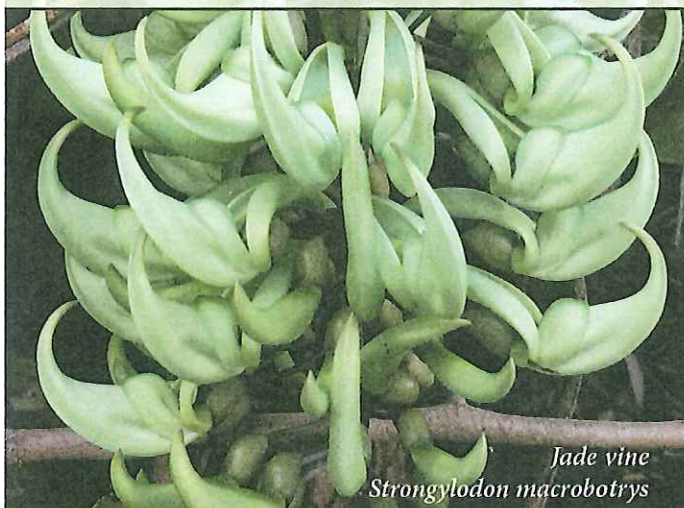
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