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OPICA

QUICK BITES

Festival to benefit Common Threads

Chef Michelle Bern**stein,** who is getting set to reopen her Michy's restaurant (6927 Biscayne Blvd.) in Miami this month, will host the Cooking for Life Festival to benefit Common Threads, April 17-19.

dinner at Mignonette (210 NE 18th St.) in Miami, where 10 percent of proceeds that evening will go to Common Threads, a national charity to end childhood obesity. On April 18, Florida International University will host a Culinary Boot Camp with a hands-on cooking class

rimoto (1801 Collins Ave.) in Miami Beach will have a tasting event with chef Masaharu Morimoto (tickets \$75-\$125)

The Thompson Miami Beach Hotel (404) Collins Events include a kickoff Ave.) hosts a sunrise yoga session on April 19 for a \$20 suggested donation, and Bernstein will lead a brunch at her Seagrape restaurant at the hotel featuring a slew of South Florida guest chefs (tickets \$150-\$250).

Tickets and more info: commonthreads.org.

(tickets \$45-\$250), and Mo- PEOPLE'S BEST NEW **CHEF NOMINEES**

Florida may have gotten snubbed in this week's Food & Wine magazine announcement of its 10 Best New Chefs of 2015, but Miami is represented in the mag's group of 100 People's Best New Chef nominees. also out this week.

Jose Mendin, chef-partner of Miami's Pubbelly restaurant group, and Deme Lomas, chef-partner of NIU Kitchen, are two of 100 U.S. chefs up for the award, which is determined by voting through Wednesday at foodandwine.com.

EASTER BRUNCH OPTIONS

We've rounded up some of South Florida's best options for Easter brunch at Miami.com/restaurants. Here's a sampling of what you can dig into on Sunday:

Crab Benedict brioche at Sugarcane (3252 NE First Ave., Miami), lechon and eggs at Lario's on the Beach (820 Ocean Dr., Miami Beach), serrano ham croquettes at Love is Blind (225 Altara Ave., Coral Gables), Red Sauce Sunday at Macchialina (820 Alton Rd., Miami Beach), Cinnamon Toast Crunch French Toast at Station 5 (5845 Sunset Dr., South Miami) and rabbit hash at Swine (2415 Ponce De Leon Blvd., Coral Gables).

'REST NEW RESTAURANT' CROWNED

Dolce Italian (1690 Collins Ave.) in Miami Beach was named the winner this week of the first season of

Bravo TV's Best New Restaurant, earning a \$100,000 prize. The restaurant beat out 15 others from New York, Los Angeles, Austin and Miami in a series of head-to-head cooking and hospitality competitions. Dolce is offering a fivecourse, \$65 tasting menu through May 31 with dishes that were featured on or inspired by the show.

COCHON 555 RETURNS

Pork festival Cochon 555 returns to South Florida starting at 4 p.m. April 19 at the Loews Miami Beach Hotel (1601 Collins Ave.). Chefs Lindsay Autry of Fin & Feather, Xavier Torres of Drunken Dragon, Todd Erickson of Haven and Huahua's, Jason Pringle of db Bistro Moderne and Richard Hales of Blackbrick will prepare up to six dishes with hopes to win votes from attendees and judges.

The winner will compete for the title of "King or Queen of Porc" at the tour finale in Snowmass, Colorado, in June. Tickets to the local event are \$125 and include wine and food samples. Tickets and more info: cochon555 com

FIND MORE ONLINE

- MiamiHerald.com/ living: Recipes and columns like Cook's Corner, Dinner in Minutes, Today's Special and Edgy Veggie.
- Miami.com/restaurants: Reviews, new openings, closings, chef changes, wine recommendations, Brew in Miami, beer picks and cocktail culture.
 - Evan S. Benn and Lesley **Abravanel**