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Food



CENA BY MICHY/COURTESY

The ambience is much more subdued in the transformation from Michy's to Cena by Michy in Miami.

Bernstein reinvents her flagship

Cena by Michy

6927 Biscayne Blvd., Miami,
305-759-2001, ChefMichelleBernstein.com

After closing for nearly a year's renovation, James Beard award-winning chef Michelle Bernstein has transformed her decade-old Michy's in the MiMo district into a brasserie-centric, retro locale with special attention to vegetables.

"As always, I love to cook with flavors from so many cultures and ethnicities," Bernstein says. "Cena is a very casual concept with fun food and great drinks. We even have a burger on the menu, which Michy's would never had."

"Cena" means dinner in Spanish.

Seven cocktails (\$12) include the smoked root beer Sazerac. The menu restores small plates to share, such as cauliflower steak (\$12), crispy sweetbread tacos (\$14) and brandy-doused mushrooms with mushroom jus shooter and gremolata (\$12). Then there are entrees, such as whole boneless snapper stuffed with leeks and fennel (\$34), and desserts, such as fennel panna cotta with rhubarb compote (\$9).

Dinner is served nightly amid white walls with chrome starburst chandeliers and brass artwork, which have replaced the vibrant cottage chic décor to reflect the stripped-down cuisine. The original terrazzo floors are back with a raised roof, supported by gray beams.