

GO RIVERWALK

F O R T L A U D E R D A L E

Food and Wine issue

Indigo
Hank's
Vermouth
Soushi
Rock
Shaban
Festivals
dignified
Grapes
Blends
PL8
Duffys
Indigo
Pier Tops
Tang
O'Lounge
Chardonnay
Market
Cubernet
Mendocino
La Campa
Vino Pinot Noir
Casal Angelo
Market
Albano
Publix
Tender
Sparkling
Tape
Cafe Verdi
Wine Seal Watch
Riesling
MacChes
Short on Thyme
CJ's
Grub Grub

The Salad Bowl

Kibbutzim

Chickens
Parsley
Basil
Culinary

Garden
Mandarin
Tangerine
Culinary

Daoud's

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Features



14

Going Green

Photos by Kate Sheffield, Kathy Keleher and Sue Molnar

16

Restaurant Renaissance

Erik Mathes

30

Expand Your Palate

Katie Leibick

22

Wine on Las Olas

Lynn Peithman Stock

35

Wining and Dining

Lynn Peithman Stock

25

Stirring It Up

Lynn Peithman Stock

40

Oceana

Alexandra Roland

Departments

6

Chair's Connection

Mark Budwig

8

Riverwalk Roundup

Genia Duncan Ellis

10

Downtown Lowdown

Chris Wren

42

Dining Destination

Alexandra Roland

44

Wine & Dine

50

Event Connections

Compiled by Alexandra Roland

62

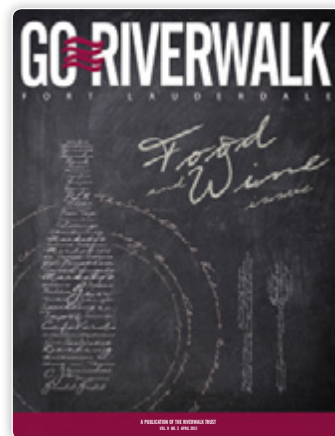
Snapped@

64

Membership

Lynn Peithman Stock

On The Cover



Design by **Ryan K. Hughes**

GoRiverwalk is Fort Lauderdale's City Magazine covering arts, entertainment, business and lifestyles. GoRiverwalk is a Riverwalk Trust publication and is published 11 times a year to inform, inspire and connect residents, readers and leaders with the people, places, happenings and events that make Fort Lauderdale one of the world's best places to live, work and play.

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Riverwalk Trust Mission Statement

To be the catalyst in building and nurturing Riverwalk as a vibrant community connected by the New River

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By Mark Budwig
Chair, Riverwalk Trust



Best Reasons to Join

Riverwalk Trust Members Share Why They Support Us

This month, a few Riverwalk Trust members continue to share their reasons for joining our foundation. Annual membership starts at \$100. For more information, visit goriverwalk.com/riverwalk-trust/membership.

"The most valuable piece of Fort Lauderdale's history is on the Riverwalk, and to revitalize it is to preserve a piece of history, which is why I joined the Riverwalk Trust — to be a part of it. The Riverwalk has some of the most scenic vistas of boats passing by when I am eating at a restaurant, and I want to see more people enjoy this with the Riverwalk Trust leading the way by bringing new businesses to an historic area."

Robert Seitz

Chief Technology Officer, My Support Services Group

"When a colleague asked me to attend a Riverwalk Trust event with him, I agreed. I was blown away by the passion and dedication of the members. Then and there I decided to become part of this amazing group. The Riverwalk is a unique and beautiful part of Downtown Fort Lauderdale. The changes that I have seen take place over the past few years and the creative events that have raised community awareness make me proud to align myself with the other members in a commitment to our mission."

Jaime McCabe

President, Plan Ahead Events

"As a native Floridian, I am happy to call Downtown Fort Lauderdale my home. I joined the Riverwalk Trust a few years ago as a way to meet many of the people who work hard to bring life to the Riverwalk and to support their many efforts to protect one of Fort Lauderdale's best resources. I am honored to now be on the board of directors and am actively involved in helping to plan the events and activations that will bring more residents and tourists down to Riverwalk to see all of the new and exciting things going on along and even 'on' the river! Riverwalk Trust is a great networking organization for young professionals to really get involved and to make a significant investment in our community for only \$100 per year."

Michelle Klymko

Attorney, Becker & Poliakoff

"It affords me the perfect opportunity to support the City in its quest to establish a vibrant Riverwalk along the New River. Thanks to my affiliation with Riverwalk Trust, I have made some excellent business contacts and I have the honor of claiming a part of this wonderful community."

Tim Hart

Principal, R3 Accounting

He came in as Dionisio.
Now he goes by **Da Vinci**.



Student artwork by Dionisio B., Grade 10



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By Genia Duncan Ellis
President/CEO, Riverwalk Trust



Spring into Riverwalk Events

New Season Blossoms with Get Downtown and Burger Battle

We are well into the local season and there are some great things to come!

April brings us our spring **Get Downtown** hosted in YOLO Plaza on April 27 from 5 to 8 p.m. This event is a great **networking** opportunity to meet up with friends, have some great bites and drinks, do a little dancing to a cool band and be surprised by the different groups that come to share information. **Riverwalk Trust** members attend at no charge as a part of their membership and a small donation allows others to join the party. You can buy your tickets online and we hope you will come and kick off spring with us.

Get ready to rumble ... it is time for Riverwalk's **Burger Battle III**, coming to you live from **Huizenga Plaza** on May 11. The new location promises to bring a larger space, more delicious burgers to try and a great place to spend an evening! This event presented in cooperation with the **Publix Apron's Cooking School** brings together all of those that love a great American favorite ... the hamburger. Rest assured, these are not your typical fast food type burgers. They are moist, succulent creations with every imaginable garnish you could want and even specialty breads!

'The tunes will be great, the drinks tasty, and the food outstanding!'

This **competition** brings out the best of the best and you can select the **fan favorite** with your vote. A renowned jury of chefs and specialists will do a judging as well — but you, members of the public, get to try them all and vote!

Register online today as we have sold out early every year! The tunes will be great, the drinks tasty, and the food outstanding!

A short shout out to **Winterfest** and a hearty thank you for receiving two awards at the recent ceremony Best In Theme, Riverwalk Trust, Fort Lauderdale Stone Crab and Seafood Festival and for the Media Partner, Go Riverwalk

Magazine! We are very honored and proud to be a partner of the Winterfest Boat Parade, just completing its 40th year! We can't wait to learn what the theme will be for this year.

We have had the distinct honor of paying tribute to **Jack Seiler** in March. As a strong proponent of Riverwalk and Downtown Fort Lauderdale, Jack continues to work with the community to make things happen and to draw attention to the unique setting of our city along the New River and Riverwalk. We ask that you consider joining Riverwalk and being part of the growth and development that brands our City and Downtown as a great destination!



Welcome

Riverwalk Fort Lauderdale is pleased to announce that commencing with our May issue, Go Riverwalk Magazine will be published by **Jamie McDonnell** and **Michelle Simon** of **THINK Magazine**. We look forward to this new partnership and anticipate bigger things to come. We also would like to thank GM Strategic Media, Inc. for a fine job in publishing the magazine. Go Riverwalk magazine continues to be a vibrant communications tool for Riverwalk and Downtown Fort Lauderdale.

Correction

In Go Riverwalk Magazine's February 2012 issue, an article about the Marshall Bridge Beautification project should have said the murals' artists worked closely with Broward County during the installation process, not the city. **GO**



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Bourbon & Burgers!

PLACE: Tap 42, located at 1411 S. Andrews Ave.

DATE: Monday, April 16th,
7 p.m. - 10 p.m.

PRICE: \$42 per person.
For tickets call Kleber Cozer
(954) 463-4900

FEATURED BOURBONS:

Angel's Envy, Old Forester,
Woodford Reserve,
and Hudson.



Las Olas Wine and Food Festival Wine Down Wednesday

PLACE: Riverside Hotel, inside of Preston's Martini Lounge,
620 East Las Olas Blvd.

DATE: Wednesday, April 18th, 6 p.m. - 9 p.m.

PRICE: \$40 per person. For tickets call (954) 467-0045

FEATURES: This event will showcase Spanish wine paired with
gourmet Spanish-inspired tapas prepared by Chef Toby Joseph.

LAS
ROCAS

Martín Códax

Banfi Italian Festival

PLACE: Tuscan Grill, 1105 East Las Olas Blvd.

DATE: Thursday, April 19th, 7 p.m. - 11 p.m.

PRICE: \$65 for food, wine and Italian beer.

VIP \$85 includes open liquor bar featuring Premier Beverage spirits. For tickets call Gabriel Salas (954) 766-8700
after 5 p.m.

FEATURES: Banfi Brut, Principessa Gavi, San Angelo Pinot
Grigio, Banfi Chianti Classico Riserva, Banfi Brunello, and
Rosa Regale.

CASTELLO
BANFI
MONTALCINO

Cheese Culture Rise & Shine Brunch

PLACE: Cheese Culture, located at 813 East Las Olas Blvd.

DATE: Saturday, April 21st, 11 a.m. - 2 p.m.

PRICE: \$35 per person. For tickets call
(954) 533-9178 or email

susan@cheese-culture.com

FEATURES: Mimosas and a
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Space is limited for events— reserve today to avoid disappointment!

For the latest event lineup, including menus and additional details, visit the festival website.

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By Chris Wren
DDA Executive Director
Downtown Fort Lauderdale

Downtown Delivered

The Faces Behind the Food Deliveries

It's 9:30 a.m. Your stomach growls but you're too swamped with work to venture out and get something to eat or it's raining cats and dogs, so you call up your favorite lunch spot and order delivery. Chances are you'll meet with one of the deliverers below. I met up with them recently to find out what it's like delivering to Downtown's hungry customers.

Photos by Kate Sheffield



Howard Kaplan has been working at **The Salad Bowl** for six years now and has been in the delivery business for 11. **How do you get around?** "I bike or walk." **What happens if it rains?** "Just like the Post Office — I deliver through rain or sleet or snow! Look at all these umbrellas I have," he said, pointing. "From 11 a.m. to 2 p.m., I deliver food to office buildings, government centers, businesses and even parking garages. People are very friendly and I've gotten to know our customers — you find out about the leak in the closet, the grandchildren in New York."

What do you like most about your job? "The people I work for. There's a lot of honesty, integrity and good food at The Salad Bowl. The owners are the finest people."

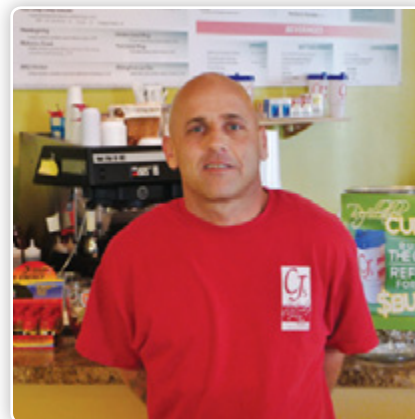
The Salad Bowl
100 E. Broward Blvd., #107, Fort Lauderdale
(954) 828-9208



Nilson Ruiz has worked at **Café Verdi** for four years and delivers food by bicycle and car for farther deliveries. **What do you do when it rains?** "I wear a poncho or use an umbrella. But I get splashed by the passing cars when they speed through puddles." **How many daily deliveries do you make on average?** "About 15 to 20. I like talking to the people. Now that I know a lot of them they tip well and it's good for the restaurant."

What do you like best about what you do? "I like to talk with the customers. When I deliver their food early, it makes them happy. I like people to be happy and it makes me feel good about bringing their food."

Café Verdi
100 E. Broward Blvd., Fort Lauderdale
(954) 522-1230



Joe Monaco started working at **CJ's Café** on Las Olas a year and a half ago. **How do you get around?** "I drive, so rain is never an issue. I handle the catering too, so I make about 30 deliveries on average every day." **Would the Wave Streetcar help with your delivery service?** "Definitely. It would help with a lot of things."

What's the best part about what you do? "Meeting new people, trying to bring more business to the restaurant." **Do you have an extraordinary delivery story to share?** "All my deliveries are extraordinary and uplifting. I am happy to put a smile on our customers' faces. I understand that the economy has put a strain on everyone. I am very appreciative of CJ's Café and the patrons for each day that I can continue to provide for my family." [GO](#)

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ASHLEY NORTH

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ASHLEY NORTH

DIRECT RIVER VIEWS FROM THIS 3 BEDROOM, 3.5 BATH MODEL THAT FEATURES A GOURMET KITCHEN, GRANITE COUNTERS, SUB ZERO REFRIGERATOR. \$949,000.

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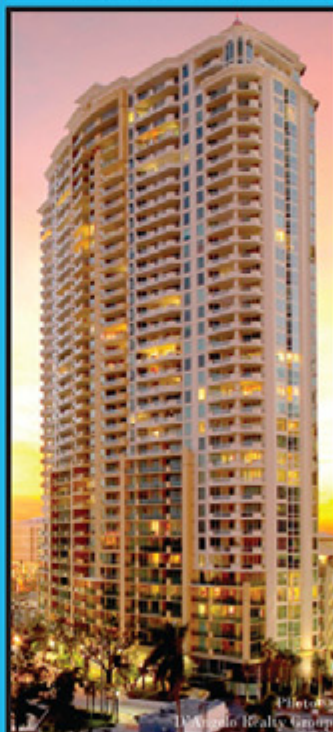
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FEATURED PROPERTIES FOR LEASE

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2/3 COLUMBUS:	ANNUAL UNFURNISHED, GREAT VIEWS.	\$4,500.
2/2 SOHO:	FURNISHED, ANNUAL WITH CITY VIEWS.	\$3,500.



**SAN MARCO 2/2
\$329,000
FIESTA 1BR/1BATH
\$259,000**



Photo © D'Angelo Realty Group

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2BR/2BATH: CORNER UNIT, POOL LEVEL WITH GOURMET KITCHEN & LARGE TERRACE. \$329,000.

FEATURED PROPERTIES FOR LEASE

2BR/2BATH:	FURNISHED, POOL & RIVER VIEWS.	\$2,400.
2BR/2.5BATH:	CORNER UNIT, ANNUAL UNFURNISHED.	\$2,275.



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WATER GARDEN
The Art of Living Las Olas Style.

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UNBELIEVABLE RIVER, OCEAN & CITY VIEWS FROM THIS 3 BR, 2.5 BATH. OVER \$250K SPENT TO ELEGANTLY APPOINT THIS CONDO. MARBLE FLOOR & STAINLESS STEEL APPLIANCES

\$995,000

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STARDUST

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SUNGARDEN 1/1:	FURNISHED, HIGH FLOOR RIVER VIEWS.	\$2,350.
SUNGARDEN 1/1:	UNFURNISHED, GREAT VIEWS.	\$1,850.

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Going Green

Snapshots from the St. Patrick's Day Parade and Festival

PHOTOS BY KATE SHEFFIELD, KATHY KELEHER AND SUE MOLNAR

Thousands visited Downtown Fort Lauderdale on March 10 for the third annual St. Patrick's Day Parade and Festival, where residents enjoyed music, parade floats and the obligatory green beer. Next year's event will be on March 16.

The following are this year's parade entry winners.

- **Best Marching Band**
Walker Elementary School
- **Best Pipe Band**
New York Police Department Pipes and Drums
- **Best Commercial Participation**
McGuire's Hill 16
- **Best School Participation**
Our Lady Queen of Martyrs School
- **Best Float**
City of Fort Lauderdale Parks and Recreation
- **Best Non-Profit Participation**
Fort Lauderdale Fire Museum 



Ryan Keleher, Robert Ritchie and Shane Keleher



Food and Wine issue

Go Riverwalk Magazine has several **tantalizing** selections on our story **menu** about food and wine this month.

Three local chefs **share** recipes and cooking tips for you to try at home. A personal chef writes about his personal favorite **eateries** around town, and our readers **cast** their votes for their own favorite restaurants.

Get the **scoop** about this year's Las Olas Wine and Food Festival, and finally, **sample** local and regional trends in wine as suggested by local sommeliers.





Restaurant Renaissance

Five Fort Lauderdale Dining Spots to Visit ... or Revisit

BY ERIK MATHES



Fort Lauderdale may not be praised as one of the nation's premiere culinary destinations, but it's about **time** the Venice of America received some respect for its restaurant run-down. Hungry diners can find just about any esoteric cuisine they're craving — if they know where to look — and there are abundant sources of fresh fish, quality meats and pristine produce for chefs to choose from.





Tundra. Photo by Jason Leidy

Fort Lauderdale has an assortment of eateries that serve up tongue-tickling treats

destination (it's only 45 seats), this is your diamond.

Another culinary gem — located at approximately the same longitude a mile south on Oakland Park

Boulevard — is **Sunfish Grill**, with an ambiance sure to yield the right results on date night, part two. The staff at Sunfish cares so much about your dining experience, and it shows in all aspects of the meal, from superior **service** to outstanding food. The menu is seasonal — read: constantly changing — but there are some staples that, hopefully, ain't goin' nowhere, like the **tuna Bolognese** (permeated by toasted garlic and the rustic flavor of sweet tomatoes), shrimp bisque (just like you'll find in NOLA, creamy, with notes of sherry), and one particular salad that deserves its own paragraph.

Now, I'm not usually big on salad, but seriously, the **Asian pear salad** at Sunfish Grill is the best leafy green bonanza I've ever stuck a fork in, and — surprise, surprise — it's completely meatless! With arugula, Gorgonzola Dolce, spicy pecans, multiple varieties of julienne pear (Asian, Bartlett, Bosc, whatever the chefs think looks best at the market that morning ...), grapes, some Belgian endive cups buried amidst the deliciousness, and a white truffle vinaigrette, you get hit with all the best tastes on the spectrum, including umami. Just imagine if the chefs decided to add some crisp, thick-cut bacon. I might just explode.

Whether you're in search of a sit-down dinner spot for an occasion worthy of elevated **elegance**, or you're in need of a quick bite before hitting the theater or bar, your taste buds won't be forced to endure bland, boring bites in this town. From fancy-yet-unpretentious French fare from **Bouillabaisse**, to empanadas from **Argie Grill** that you could easily eat walking down the street — if it wasn't for the divine chimichurri sauce that will keep you glued to your seat — Fort Lauderdale has an assortment of eateries that serve up tongue-tickling treats capable of impressing even the pickiest palates.

Bouillabaisse is a new restaurant from Harald Neuweg, owner of the Fritz & Franz Bierhaus on Commercial Boulevard (with another location in Coral Gables). Neuweg needed to put something in the considerably smaller space next to the Bierhaus, and, after getting hit with a hankering for the traditional French coastal stew, decided to open up a bistro dedicated to that dish and other simple-yet-stellar-by-the-book classics. The restaurant's namesake dish and the **Beef Wellington** are true stars of the menu, as are the soups and sorbets. If you need an intimate, romantic date



Moving on, let's discuss a place the average passerby might dismiss as "pedestrian" if she or he didn't know better — the **Argie Grill**. You might know this Southwest First Avenue spot from Riverfront ramblings when you're starving for a snack, or you very well may have walked past it numerous times without consideration, but this little hole in the wall — which was featured on the Fort Lauderdale episode of Rachael Ray's \$40-a-Day around nine years ago — serves the best **empanadas** ever (even when you're stone-cold sober!).

My favorites are the original beef and the fiery beef-jalapeno flavors, and I always douse them in the wonderful house-made chimichurri and wash 'em down with an icy-cold **Mistic** juice drink. There are around 20 other types of empanadas — each folded uniquely — with chicken, Argentinean sausage and vegetarian options, as well, and it just doesn't get much better at under 10 bucks a meal.

If it's Asian eats you're itching for — with a beach view to boot — head to the end of Sunrise Boulevard and march into the B Ocean Hotel's fabulous fusion restaurant, **SAIA**. With floor-to-ceiling tinted glass windows overlooking the **Atlantic**, you'll savor more than just the eye-candy that's brought to your table. The sushi is superb and innovative, and the small plates — brought to your table as they're ready, in no particular order — are divine. If there's one dish you should try, it's the **Miso Scallops**, featuring four plump ones from the sea, seared and served on a sliver of Japanese yam and topped with scallions and




Argie Grill. Photo by Jason Leidy

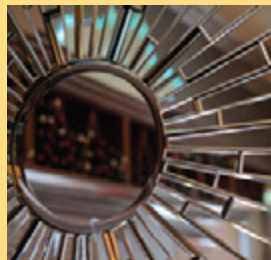
a sweet-and-savory honey-miso sauce. Also worth mentioning is the ultra-tender Sharing Porterhouse entree, big enough for two and served with a selection of tangy sauces.

The last piece of evidence to prove the existence of a Lauderdale Restaurant Renaissance is **Tundra**, located on lavish Las Olas Boulevard.

'[Argie's] serves the best empanadas ever (even when you're stone-cold sober!).'

Taking the idea of a theme restaurant to the next level, this upscale eatery is adorned with masterful **ice sculptures** aplenty, carved by co-owner **David Berman**, along with chandeliers that look like icicles, and icy-blue lighting. You can pick from hot and cold small plates and an international *mélange* of entrees, from pan-seared honey salmon with jasmine rice and baby bok choy, to the Kobe beef burger with toasted goat cheese and white truffle fries. Perhaps the best part of the menu is the **Tundra Tour**, where you receive small plate after small plate of the best dishes the kitchen has to offer. Tundra may be gimmicky, but it sure is a keeper — especially with the exquisite ice platters on which they serve their stunning cold seafood dishes.

If you didn't believe it before, perhaps now you see that the **dining landscape** really is changing in Fort Lauderdale. If you know the right places to go, you'll never have to worry about a disappointing dining situation again, and with these signature local destinations, your tongue will always be in for a memorable treat. 



ARGIE GRILL

300 S.W. First Ave., #105
Fort Lauderdale
(954) 463-2686

BOUILLABAISSE

2881 E. Commercial Blvd.
Fort Lauderdale
(954) 533-2013
www.bbaisse.com

SAIA

999 N. Fort Lauderdale
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www.bhotelsandresorts.com

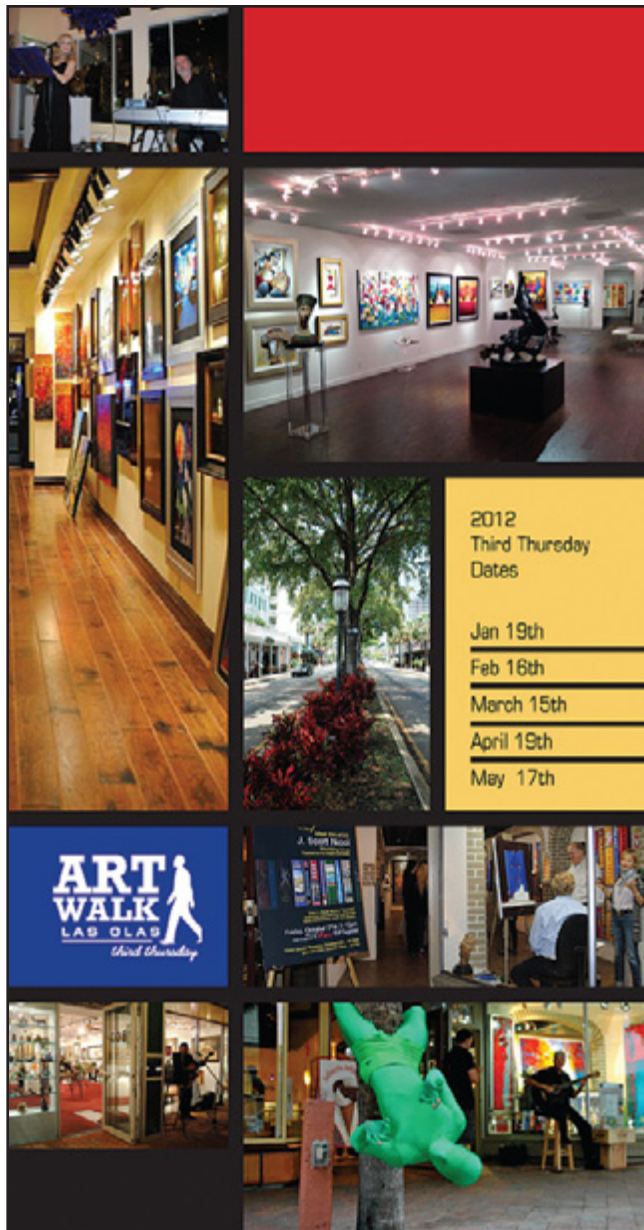
SUNFISH GRILL

2775 E. Oakland Park Blvd.
Fort Lauderdale
(954) 788-2434
www.sunfishgrill.com

TUNDRA


1017 E. Las Olas Blvd.
Fort Lauderdale
(954) 761-2122
www.tundrarestaurant.com

Erik Mathes is a personal chef, in-home cooking instructor, culinary mentor and food blogger. With his company, Kitchen Coach FL, he has transformed rookie cooks into kitchen all-stars and has cooked for South Florida's elite. Visit www.kitchencoachFL.com.



**2012
Third Thursday
Dates**

Jan 19th
Feb 16th
March 15th
April 19th
May 17th



Art Walk Las Olas is an arts driven, reoccurring event the Third Thursday monthly from 6-10pm on East Las Olas Boulevard. Participating galleries host exhibit openings, receptions, artists, and outdoor entertainment.

Art Walk Las Olas is produced and supported by the Las Olas Association and sponsors: The Las Olas Company, The UPS Store.

Participating Galleries:
Art 4 Vision / Bellagio International Gallery / Blue Gallery / Hamilton Gallery Las Olas / Las Olas Fine Arts / Native Visions Gallery / New River Fine Art / Stranahan House Museum.

Guided Tours available by Insider View

www.artwalklasolas.com
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Wine on Las Olas

Annual Wine and Food Festival Goes Global

BY LYNN PEITHMAN STOCK • PHOTOGRAPHY BY SOUTH FLORIDA PHOTO



Take a trip around the **world** of wine and have your taste buds branch out at this year's Las Olas Wine and Food Festival in April. From bourbon and burgers to an evening of Spanish tapas, the annual wine party lasts several days.

The event celebrates its 17th year, benefiting the American Lung Association.

Bourbon and Burgers

April 16 • 7 to 10 p.m.
Tap 42, at 1411 S. Andrews Ave.
\$42 per person
To purchase tickets, call Kleber Cozer at
(954) 463-4900

Featured **bourbons** include Angel's Envy, Old Forester, Woodford Reserve and Hudson. Drinks such as Traditional Manhattans will be paired with dishes such as Deep Fried Chicken Paprika Pierogi; Kentucky Margarita with meat and cheese crudité platter/cured meat, cheese, seasonal vegetables, mustard and house made dressing; Side Car with Tap 42 Sliders; and Old Fashion with Florida Rock Shrimp Mac and Cheese.

Space is limited for this event and the menu is subject to change.

Las Olas Wine and Food Festival Wine Down Wednesday

April 18 • 6 to 9 p.m.
Preston's Martini Lounge at Riverside Hotel
620 E. Las Olas Blvd.
\$40 per person
Call (954) 467-0045 to purchase tickets.

This event will showcase **Spanish wine** paired with gourmet Spanish-inspired tapas prepared by **Chef Toby Joseph**.

The tapas menu and wine pairings include Valencia orange, hearts of romaine and endive with grilled octopus paired with Martin Codax Albarino, Rias Baixas; Potato Rioja with Martin Codax "Ergo" Tempranillo; Monk fish "Romesco" with Las Rocas Garnacha Tinto; rack of lamb with Las Rocas Garnacha Vinas Viejas Old Vines; and pistachio flan with Casteller Brut, Cava.

Rocco's Taco's and Milagro Tequila Dinner

April 18 • 7 to 10 p.m.
Rocco's Tacos
1313 East Las Olas Blvd.
Call (954) 524-9550 for tickets.

This event features Rocco's Tacos and Milagro Tequila together for a Tequila dinner hosted by Milagro National Brand Ambassador **Jaime Salas** and **Rocco** himself. Jaime will create signature Milagro cocktails to be paired with each course

Banfi Italian Festival

April 19 • 7 to 11 p.m.
Tuscan Grill, 1105 E. Las Olas Blvd.
\$65 to \$85 per person
To purchase tickets, call Gabriel Salas at
(954) 766-8700 after 5 p.m.

This Italian courtyard festival features wines from **Banfi Vintners** and Italian foods from **Tuscan Grill**, along with music by a live DJ and a special live appearance by Italian singer **Rino Balzano**.

Featured wines include: Banfi Brut, Principessa Gavi, San Angelo Pinot Grigio, Banfi Chianti Classico Riserva, Banfi Brunello, and Rosa Regale. The all-you-can-eat menu includes grilled hot and sweet homemade Italian sausage sandwiches, Tuscan's meatballs, Eggplant Parmesan, wood and coal baked pizzas, fried Mozzarella, rice balls and dessert.

Around the Wheel

April 19 • 7 to 9 p.m.
Cheese Culture
813 East Las Olas Blvd.
\$45 per person
Call (954) 533-9178 to purchase tickets.

The Cheese Culture offers a **tasting** of six different styles of cheese along with information about each one and where it comes from. **Rik Steere**, market manager for Wilson Daniels, will host the event and guide participants through Schramsberg Blanc de Blanc, Ponzi Pinot Gris, Gainey Merlot and Royal Tokaji Mad Cuvee as they are paired with each cheese.

World Famous Las Olas Boulevard Street Festival

April 20 • 7:30 to 10 p.m.
\$100 per person
www.lasolaswineandfoodfestival.com
Call (954) 524-4657

The **street festival** ticket includes a complimentary wine glass, butler tray and unlimited sampling from more than 70 local restaurants, 45 tables of wine and micro brews. The street festival takes place on Las Olas Boulevard between Sixth Avenue and 11th Avenue.

The street festival ticket also includes access to the Bombay Sapphire Lounge for a cocktail experience. Bombay is a combination of 10 botanical ingredients sourced from around the world.

Russia and **Mexico** have taken to the street to bring their finest vodka and tequila. This year Stolichnaya Vodka and Milagro Tequila will host pre- and post-event festivities. Guests attending the street festival will be able to sample the newest Stoli flavors.

Complimenting the event will be live music from South Florida acts such as **The Weedline Band** and the **Pan Vibes**. Fashion will be added to the mix with a Culinary Couture Fashion Show by the **Art Institute of Fort Lauderdale** and attendees will have the opportunity to take part in the **New Times Cupcake Battle**. Help decide the fan favorite award for the best cupcake during the festival.

Las Olas Wine and Food Festival After Party

April 20 • 10 p.m.
O Lounge, 333 E. Las Olas Blvd.
Vibe, 301 E. Las Olas Blvd.

Head west down Las Olas Boulevard after the street festival to continue the party at Vibe and O Lounge, both located in the YOLO courtyard. Bombay Sapphire will host a party at O Lounge that will feature the festival's official cocktail, the Sapphire Raspberry Collins. Stoli Elit will host an after-party next door at Vibe, equipped with an ice luge and dancers.

Please note that the dress code is strict at both locations (no hats, shorts or tennis shoes).

Cheese Culture Rise and Shine Brunch

April 21 • 11 a.m. to 2 p.m.
Cheese Culture
813 East Las Olas Blvd.
\$35 per person
Call (954) 533-9178 to purchase tickets.

To wrap up the festival, Cheese Culture will host a **Rise and Shine brunch**. Menu items include Porchetta on toasted rustic white bread, topped with shaved Cabot Clothbound Cheddar, arugula and drizzled with truffle oil and French ham and double crème brie with cornichons and stone ground mustard. The featured drink will be the Cultured Sunday made with Villa Sandi Prosecco and lemonade. **GO**



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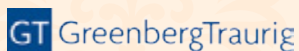
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*Food
and Wine*

Stirring It Up

*Fort Lauderdale Chefs Share Their Specialized
Knowledge in the Kitchen*

BY LYNN PEITHMAN STOCK



**CHEF
TOBY JOSEPH**

EXECUTIVE CHEF,
RIVERSIDE HOTEL

Spanish cuisine takes the spotlight during a special event before this year's Las Olas Wine and Food festival. On April 18, Chef Toby will prepare a five-course pairing menu, featuring gourmet Spanish-inspired tapas matched with a selection of Spanish wine. The event will be at 6 p.m. on April 18 as part of Wine Down Wednesday at Preston's Wine and Martini Bar inside Riverside Hotel.

Tickets are \$40 per person. For information or for reservations, call (954) 467-0045.



TOMATO CHORIZO BRUSCHETTA

2 chorizos, small, diced (remove wax from dried chorizo)
 $\frac{3}{4}$ cup olive oil
 2 tablespoons chopped parsley
 2 pints cherry tomatoes
 4 cloves of garlic
 $\frac{1}{4}$ cup chopped red onions
 1 baguette French bread, sliced and grilled
 2 ounces Manchego cheese
 1 tablespoon chopped basil
 1 tablespoon sherry vinegar
 2 ounces Spanish Serrano ham, shaved
 $\frac{1}{2}$ tablespoon sugar
 Salt and pepper, to taste

Preheat a sauté pan with 1 tablespoon of olive oil. Add red onions and chorizo and sauté on medium heat for 5 minutes. Set aside.

Toss whole cherry tomatoes in the olive oil, salt, pepper and sugar. Add to a baking pan and roast at 450 degrees for 30 minutes until the tomatoes blister and pop with a golden brown roasted color. After 15 minutes into the cooking time, add the cloves of garlic.

Once tomatoes are done, set aside to cool. Once cooled, add basil, parsley, oil, salt, pepper and sherry vinegar.

Arrange cheese, grilled baguette, shaved Serrano ham and tomato bruschetta on plate and serve at room temperature.

BLACKENED MAHI-MAHI WITH MANGO-PAPAYA SALSA

4 6- to 8-ounce mahi-
mahi fillets
Olive oil
Blackening seasoning or
similar
Salt and pepper

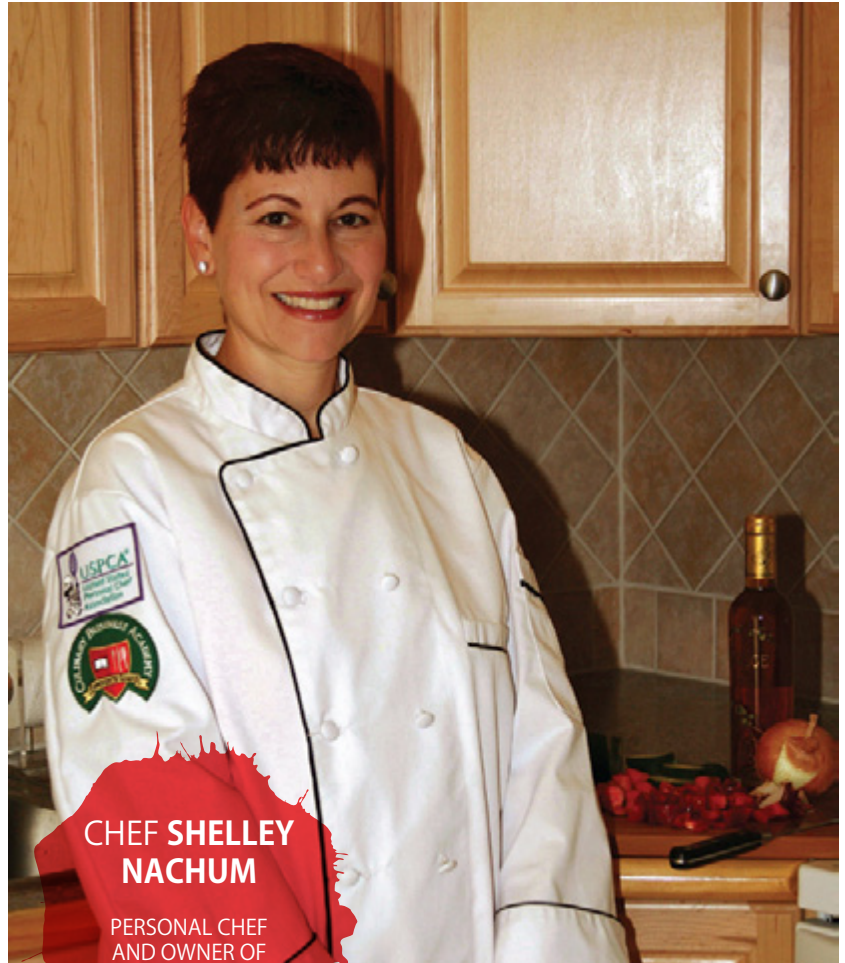
Rinse fillets with water and pat dry. Rub olive oil over top of fish. Sprinkle with seasoning, salt and pepper. Roast in 350 degree oven for approximately 20 minutes or until fish is flaky when fork is inserted.

MANGO-PAPAYA SALSA

Serve with fish. Makes 6 servings.

2 large red bell peppers,
but into ¼-inch pieces
1 mango, peeled, pitted,
cut into ¼-inch pieces
1 papaya, peeled,
seeded, cut into ¼-inch
pieces
1 cup finely chopped
fresh cilantro
½ small red onion, finely
diced
2 tablespoons fresh lime
juice
1 tablespoon olive oil
1 tablespoon rice vinegar
1 teaspoon finely
chopped garlic
¼ teaspoon cayenne
pepper

Combine ingredients in large bowl and stir to blend. Season salsa to taste with salt and pepper. (Can be prepared one day ahead.) Cover and refrigerate. Bring to room temperature before serving.



**CHEF SHELLEY
NACHUM**

PERSONAL CHEF
AND OWNER OF
SHORT ON THYME

Chef Shelley Nachum owns Short on Thyme, a personal chef service in Broward and Palm Beach counties. She has been following a gluten-free diet since August after her research revealed a possible connection between gluten and autoimmune disorders. She has Hashimoto's thyroid, an autoimmune disorder.

"Since I've been on the diet, I have noticed changes in my body and feel better. I've even **lost 10 pounds** without trying," she said. "However, it is not an easy diet and not recommended unless there's a medical reason." Chef Shelley said at home it's easy, but it's oftentimes challenging to find foods to eat when she's on the run. "I can really appreciate what people with celiac endure and would like to be able to cook **nutritious** food for them to make their lives easier."

At left is one of Chef Shelley's recipes, which she adapted from www.Epicurious.com for her own needs. She said the Mango-Papaya Salsa is especially delicious.

SIX TIPS FOR GLUTEN-FREE COOKING

1. Plan ahead; take a half or one day and make several gluten-free entrees and sides; portion, package and freeze so you can reheat during the week and not have to worry what to have each lunch and dinner, or when you're in a hurry.

2. Use only fresh ingredients as much as possible (for example, fresh Parmesan vs. canned; "fresh" gluten-free breadcrumbs vs. packaged). Limit the amount of processed foods and condiments.

3. Keep your pantry filled with staples such as gluten-free flour, brown rice, quinoa, millet, gluten-free pasta and oats, spices/seasonings, herbs, oils, gluten-free sauces (i.e., soy, teriyaki)

4. Eat lots of vegetables, gluten-free oatmeal, brown rice, and sweet potatoes to get fiber, since most gluten-free products do not have much fiber.

5. Use separate utensils and equipment (i.e., toaster, hand mixer, cutting boards) if your kitchen is not completely gluten free

6. If you're not sure something is gluten-free, contact the **manufacturer.**



**ROBYN
LINDARS**

"GRILL GIRL"

Robyn Lindars is the "Grill Girl" behind www.GrillGrrrl.com. Her focus is on healthy, simple and creative recipes on the grill. Robyn holds quarterly Women's Grilling Clinics as a way to encourage women to not be intimidated by the grill. Robyn and her grilling clinics were featured in the **Cooking Channel's Foodography BBQ** episode last summer.

GRILLED TENNESSEE HONEY LEMONADE

Makes one 64-ounce pitcher.

6 pounds lemons, cut in half
1/2 cup water
1/2 cup sugar
1/2 cup honey
2 rosemary sprigs (optional)
1 cup Jack Daniels Tennessee Honey Whiskey

Dip each half of the cut lemons in sugar and set aside on a tray to be grilled. Combine water, sugar and honey in a saucepan or disposable aluminum tray. Add a couple of sprigs of rosemary to the pan. Heat up your grill to medium-high heat. For additional rosemary flavor, throw a handful of rosemary sprigs on


the hot coals just before grilling. Grill the lemons cut-side down until nice grill marks appear (5 to 7 minutes). Remove the lemons and set aside to cool.

While grilling the lemons, place the saucepan with the honey syrup on the grill. Heat the syrup until the sugar and honey are fully dissolved, giving the rosemary time to infuse the syrup with flavor. Let the lemons cool then squeeze the juice into a pitcher by hand. Add syrup and water to taste, along with whiskey and ice. Stir well and serve.

Serve with a rosemary sprig as a swizzle stick and sliced grilled lemon wedges for garnish.

GRILL GRRRL'S GRILLING TIPS

While it's always grilling season in South Florida, the rest of the country launches into grilling season with Memorial Day weekend. Here are tips to ensure your next grilling adventure is a success.

- 1. Start with a clean grill.** Food will stick to leftover particles on the grates, so clean the grill well before putting food on.
- 2. Use cooking zones.** Create a "direct" and "indirect" cooking zone by pushing all charcoal to one side of the grill. On a gas grill, keep two burners on and two burners off. When grilling, if food chars too quickly or flare-ups occur, put food on "indirect" so it doesn't burn.
- 3. Oil your cooking surface.** Lightly oil cooking grates with olive oil or canola oil so food is less likely to stick to the grates, which will also make for better food presentation.
- 4. Don't press on the meat.** Pressing burgers with a spatula will squeeze all the juices out, making for a dry burger. The same goes for needless poking and prodding — this allows juices to escape from your meat.
- 5. When in doubt, rub or marinate.** Not sure how to season your meat? If it's not a high quality cut then be sure to use a rub or marinade for flavor/tenderizing beforehand. Prime and choice beef is best with a little olive oil, sea salt and fresh ground pepper.
- 6. Use a meat thermometer.** Instead of guessing when to pull the chicken off the grill, use a meat thermometer to identify the internal temp. If your meat has reached USDA temp guidelines, pull it off. The meat will continue to cook after you have taken it off the grill so keep this in mind when checking temps.
- 7. "Tent" your meat.** Don't go from grill to cutting board; meat needs to "rest" to reabsorb its juices. Tent your meat under foil for 10 minutes before serving.
- 8. Produce has a place on the grill.** You can grill a lot more than meat. Throw veggies and fruit on the grates for side dishes, salsas and even dessert. Grilled fruit + grilled pound cake slices and ice cream = tasty dessert.
- 9. Use quality ingredients.** Fresh herbs, artisanal cheeses and toasted/fresh ground spices add a lot of flavor to dishes without being overly complicated. A touch of grated sea salt and quality olive oil can make a dish.
- 10. Buy local.** If you buy locally you are using the best of the season and will therefore have a better cooking experience. This is also better for your health and the environment. 

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Expand Your Palate

Six Trends in Wine to Try Now

BY KATIE LEIBICK

Trends in wine have changed significantly in the past few years, shifting more toward a focus in **quality** while still remaining **affordable**. Sweeter style wines are also on the rise. Two factors that are also influencing local wine trends in South Florida are tourism and the emerging group of younger wine drinkers. I recently sat with four wine experts from Premier Beverage Company to discuss the trends in the wine industry, specifically in the Fort Lauderdale area.

Here are the emerging wine trends according to Master Sommelier **Andy McNamara** and Sommeliers **Katie Logan**, **John Eldridge** and **Raffaele Benassi**.

TREND #1: SWEET VARIETALS ARE HERE TO STAY



It took a while for the restaurants to jump on board with the trend, but the ones who have are benefitting greatly. **Katie Logan**, sommelier and field sales manager for Premier Beverage in the Fort Lauderdale area, says “many restaurants have implemented a category for sweet varietals on their wine list to satisfy the consumer demand.” Some popular varietals in the sweet wine category include **Moscato**, **Riesling** and **white blends**.

Sales in sweet reds, such as **Banfi’s Rosa Regale** and **Gallo’s Apothic Red Blend**, have also shown an increase in recent years. “Nontraditional wine drinkers are moving into drinking sweeter wines,” says Master Sommelier **Andy McNamara**. “Sweet varietals have broadened people’s view on wine, which is causing a growing demand for wines with a bit of residual sugar.” According to Sommelier **John Eldridge**, “there is an old sparkling wine adage that people talk dry but drink sweet.” This has certainly become the case in the Fort Lauderdale market.

Trends typically happen in cycles, and the wine industry is no different. Our wine experts have found that “what was old is new again.”

“There is a new generation of people drinking old school classic cocktails, such as the **Manhattan** and the **Daiquiri**, once again,” McNamara said. “This same philosophy goes for wine as well.” For example, **Merlot** was once a dying category, but recent reports show sales are on the rise.

TREND#2: WHAT WAS OLD IS NEW AGAIN



TREND#3: DOES A CONSUMER'S AGE MAKE A DIFFERENCE IN THEIR WINE CHOICE?



Their answer is yes. The younger age groups, 21 to 35, typically choose **unconventional varietals** and are more experimental with their wine choices, while the 35 and older age groups are more likely to choose something that is **comfortable** and familiar to them.

“Traditional beer and spirits drinkers are coming out of college and now becoming wine drinkers,” McNamara said. Logan added that “this group is embracing wine at a much earlier age than in the past. They prefer more simplistic, easy to drink wines.” Baby Boomers are much more conservative and don’t typically like to drink anything that can be purchased in a grocery store, while the younger generation is more concerned with **quality** and **affordability**.

Fort Lauderdale wine consumers are trending to enjoy wines that are easier to drink. “**New Zealand Sauvignon Blancs** are still quite popular amongst the locals, such as **Mohua** and **Whitehaven**,” Logan said. “People like clean, crisp, fruit forward wines that can be enjoyed with or without food. **Sauvignon Blanc** also pairs well with many dishes, so it is a great lunch or dinner option. The local fare in Fort Lauderdale is perfect for this type of wine, as it goes wonderfully with fresh seafood, which is a staple in our local cuisine.” **Pinot Noirs** are also still a booming varietal and **Merlot** is starting to make a comeback as well.

TREND#4: EASY DRINKING



TREND#5: RESTAURANTS ARE CHANGING THEIR APPROACH



Due to the declining economy in the past few years, many local restaurants have decided to change their approach in regard to their menu options. “Restaurants are **shifting** their style in Fort Lauderdale and really **pushing** the boundaries,” McNamara said. “The Miami movement is headed north.”

“Many accounts are changing their huge entrée portions to smaller, tapas style,” Logan added. **PL8 Kitchen** in Downtown Fort Lauderdale is a good example of retooling growth and catering to a more edgy crowd. “This small plate trend has allowed avenues for the restaurants to feature **pairing** menus with multiple wines as well as the idea to serve family style with a diverse wine that goes with many different foods,” said **Raffaele Benassi**, Italian and French specialist and sommelier for Premier.

With the economy back on the rise, hotels and restaurants are taking more **risks**. When the economy was bad, most accounts only featured the basic varietals such as Cabernet Sauvignon, Chardonnay and Merlot on their wine lists. Now they are venturing off to unconventional varietals like **Albariños**, a light, crisp and refreshing Spanish wine from Rias Baixas. A good example is **Marques de Caceres Albariño**. Our wine team has found these daring restaurants are proving successful with the eccentric wines through repeat orders.

With the port right around the corner and the beautiful beaches, Fort Lauderdale is surely a vacation destination. “Regional influences typically play a part in what wine is being served in an account,” said Eldridge, field sales manager and sommelier for Premier. “We have a large group of Canadians, South Americans and Eastern Europeans in the area and they all enjoy different types of wine. Many wine programs are tailored toward their regional, local and transient trends in the surrounding areas.”

“The cruise ship population also plays a significant role in the local wine programs,” McNamara said. There are restaurants like **Market 17** that have an esoteric wine list while the beach bars tend to serve more of the staple brands. There is something for everyone.

Fort Lauderdale is developing its own unique identity in the food and wine scene with new restaurants and bars. As people become more exploratory in their gastronomical tastes, look for the trends in wine to continue to evolve as well. **GO**

TREND#6: REGIONAL INFLUENCES ON WINE SALES

Katie Leibick is a public relations specialist for Premier Beverage Company.

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Wining and Dining

What's Your Favorite?

BY LYNN PEITHMAN STOCK
PHOTOGRAPHY BY JASON LEIDY

Fort Lauderdale has so many wonderful places to wine and dine, Go Riverwalk Magazine decided to ask readers to share their favorite restaurants and food and wine experiences. Here are our readers' favorites, according to an online survey.

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1804 Harbor Shops Road
(954) 713-6363
www.duffysmvp.com

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Anthony's Coal Fired Pizza
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www.anthonyscoalfiredpizza.com

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www.tomjenkinsbbq.net

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Oceana

Making Waves in Fort Lauderdale with the Inaugural SeaBlue Event

BY ALEXANDRA ROLAND • PHOTOGRAPHY BY JASON LEIDY

The ocean is to Fort Lauderdale as the protection of the world's waters is to the **Oceana** organization — integral and essential. Oceana is the largest international non-profit solely affiliated with **ocean ecosystems** in the world and last month the inaugural **SeaBlue** event celebrated the group's **environmental crusade** South Florida style.

The night was tinted blue, set in an underwater themed portion of the beachfront W Hotel designed for the event by Emagination's **Chris Cruz**. More than 300 attendees sipped cocktails and perused the elaborate silent auction offerings before entertainment by the **Honey Brothers** and violinists **Sons of Mystro**.

Musicians, actors, environmentalists, artists, advocates and even acrobatic dance performers came together to benefit the Oceana organization but the centerpiece of the night was the world's oceans.

Oceans cover approximately 71 percent of the world's **surface** and yet less than four percent of the world's vast ocean waters are **untouched** by human actions. The problem? Overfishing, pollution and the overuse of resources threaten the livelihood of an ecosystem that the world relies on. Oceana believes its mission is to raise awareness about the conditions of these waters.

"The thing about **oceans** is that we are taking too much out of them and putting too much pollution into them," said **Jim Simon**, executive vice president of Oceana. "If we manage the oceans well they can continue to support us forever."

The ocean is a **fixture** of Fort Lauderdale. A spring break destination, a home to seafood beachfront restaurants, and the waterway for many famously Fort Lauderdale activities, the city depends on this vast ecosystem. Fort Lauderdale is uniquely connected to the Oceana cause in more ways than one.

Simon sees the SeaBlue event as a way for everyone to get involved with protecting oceans, especially South Florida. **Alexandra Cousteau**, granddaughter of Jacques-Yves Cousteau and daughter of Philippe Cousteau Sr., all advocates of oceans, shares a similar sentiment. "The

oceans are the most important water resource that we have. But we often forget that the oceans start in our backyards. They start in our rivers, our lakes and our streams, and in order to protect the oceans, we need to start thinking about our own personal actions," she said. Cousteau, an Oceana senior advisor, thinks that this is a message that Fort Lauderdale residents will understand.

Through the direction of strategic national and international campaigns, Oceana takes an active role in supporting **policy initiatives** related

to the preservation or rehabilitation of the world's oceans. But the organization also plays an important role in galvanizing the public not only to be aware of the support needed for oceans but also to incite the public's active involvement in the Oceana worldwide mission.

Daniel Posner, guitarist and vocals for the New York city band Honey Brothers, mentioned creating awareness about shark finning in Florida as an **example** of ways to avoid an empty ocean. The fishing practice strips sharks of their fins before they are discarded back into the ocean. A petition to Gov. Rick Scott regarding shark fin trade legislation was available for signing at the event.

The band also encourages youths to get involved. Actor/musician and Oceana ambassador **Adrian Grenier** said, "Don't just be an animal, be a human being and make waves when you see injustice."

For more information about Oceana and its mission, visit www.oceana.org. 

Alexandra Roland is currently pursuing a bachelor's degree in print journalism at the University of Miami. She is founder of a.p.r. Consulting, a full-service communications firm.



Oceana executive vice president Jim Simon, third from left, poses with members from the Honey Brothers band at Oceana's SeaBlue fundraising event in March at the W Hotel.



Oceana works with researchers around the world to further ocean science and achieve tangible results for earth's oceans.



By Alexandra Roland
Photography by Jason Leidy

Sea Watch

A Fort Lauderdale Icon, an Oceanfront Fixture

Only three things separate guests at **Sea Watch** from the ocean: lush grass, sea grape foliage that dots the property and intermittent sand dunes that bridge the gap between landscape and water.

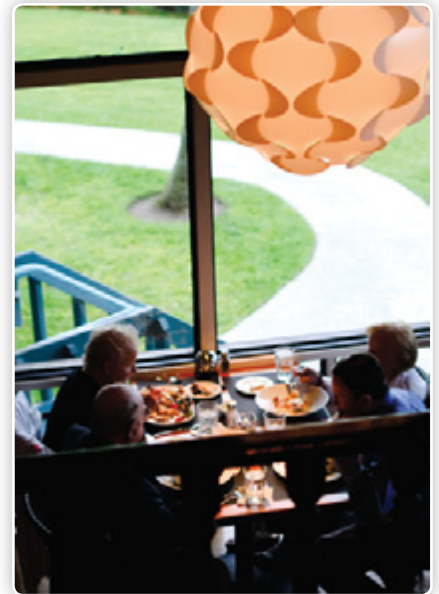
This old relic of Fort Lauderdale has undergone a fresh inside **makeover**, but the essence of the nautical-themed fine dining landmark remains intact. At the Sea Watch, the **ocean** is the centerpiece and guests are made to sit back and take in the purity of the scene and the freshness of the seafood.

The 38-year-old seafood eatery sits on a three-and-a-half acre property which houses the rustic blue multi-leveled

restaurant and the green beach landscape in the back. The dining area is set up in a fish bowl fashion with sprawling windows that let both the pristine ocean views and also the warm overhanging sun into the eating experience. "It's a very warm and **comfortable feeling**," **Beth Tannar**, general manager, said of the Sea Watch's ambiance.

The décor is upscale casual, contemporary yet not stark. The venue sits decorated with enclaves outlined by bright red booth seating and cozy corners like the brick paved steps up to the second floor lounge area. Upstairs, seating is available for sipping coffee at the tables, drinking a Sea Watch famous margarita at the bar,

'We're prouder of the food than we've ever been,' said Beth Tannar, general manager of the Sea Watch



having conversation on the enclosed patio, or taking in the sea breeze on the outside upper deck. **Character**, functionality and class are engrained in every surface of the oceanfront landmark.

The Sea Watch whispers calm, casual elegance, a place to bring family and friends and enjoy fresh food with emphasis on the taste. "We're prouder of the food than we've ever been," Tannar said. The restaurant supports locally grown produce and area caught fish as well. Its vegetables come from an organic farmer in Homestead and the mahi and swordfish are caught just 20 minutes east of the restaurant.

Chef Darryl Shufford, the Sea Watch's "creative genius" wants the seafood to remain uncluttered by complicated flavors and showcased for its freshness. "There aren't a lot of convoluted sauces or accompaniments. The seafood is able to stand on its own," Tannar said. The



signature dish & wine pairing



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swordfish dish features roma tomatoes, basil, olive oil and balsamic vinegar while kalamata olives, a sun-dried tomato and garlic complement the roasted salmon entrée.

The menu is not short on any **seafood staples** that include calamari, crab cakes served with a mandarin peanut slaw, lobster bisque, South African lobster tails, New England lobster rolls and a bouillabaisse that one customer exclaimed was better than what he had tasted in Marseilles. Additionally, the restaurant offers items like the Field of Green salad, Cobb salad or prime rib sandwich for patrons looking for a lighter meal.

Sea Watch on the ocean is revered for its quality and attention to the right



kind of detail. “The incredible placement of this building on the three and a half acres of pristine oceanfront elegance showcases some of the freshest seafood that is offered locally,” Tannar said. “We (the Sea Watch) are iconic.” 

Alexandra Roland is currently pursuing a bachelor's degree in print journalism at the University of Miami. She is founder of a.p.r. Consulting, a full-service communications firm.

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KAMIKAZE ROLL	16
Spicy tuna, masago, cucumber, and scallions	
PELICAN SALMON ROLL	20
Salmon, avocado, black caviar, and cream cheese	
PIER 66 ROLL	22
Tuna, salmon, hamachi, shrimp, crab and spicy caviar	
CRUNCHY EEL ROLL	18
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A CRASH COURSE ON SUSHI MAKING & SAKE

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COMING UP

MAY: TRANSPORTATION ISSUE

JUNE: LAS OLAS

JULY: FITNESS, HEALTH & BEAUTY

Photo by Jason Leidy



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CLASSICAL
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Compiled by Alexandra Roland
Calendar Editor



DAILY EVENTS



Imaginary Friends: Three Solo Shows by

Through April 13
Artists JC Bravo, Ben Morey and Paul Caprio create his own surreal figurations using imaginative dark humor, conceptual wit and Renaissance-level draftsmanship.
1310 Gallery
(954) 729-5794

Seth Rudetsky's Big Fat 70's Show

April 1
Broward Center for the Performing Arts
(954) 462-0222

Cirque Dreams Presents Pop Goes the Rock

April 1 and 4 through 8
Hard Rock Live
(800) 745-3000

Red Hot Chili Peppers

April 2
Bank Atlantic Center
(954) 835-7000

Carbonell Awards 2012

April 2
Broward Center for the Performing Arts
(954) 462-0222

Civil War Lecture

April 3
Lecture on "Crisis of Secession" and the "Crisis of Civil Liberties" during the American Civil War.
Main Library
(954) 357-7443

Young Artist Music Series featuring Florida Grand Opera

April 5
Wine, canapés, coffee and dessert.
Bonnet House Museum and Gardens
(954) 653-1553
www.bonnethouse.org

Traveling Plate Underground Dinner

April 5
Guests will enjoy a menu prepared by guest Chef Roy Villacrusis.
Girls' Club Collection
(954) 577-4136
www.travelingplateftl.com

Leslie Jordan and Varla Jean Merman

April 7
Parker Playhouse
(954) 462-0222

Babies, Blooms and Butterflies Weekend and Easter Bunny Egg Hunt

April 7 and 8
Museum of Discovery and Science
(954) 467-6637
www.mods.org

Van Halen

April 10
Bank Atlantic Center
(954) 835-7000

Spring Serenade

April 10 and May 8
The April show features Mendelssohn Octet, Shostakovich two pieces for String Octet. The May show will feature Schubert Piano Quintet "Trout" Dvorak: Bass Quintet. The June show will feature Zwilich Septet Faure Piano Quintet No. 1.
Josephine S. Leiser Opera Center
(954) 522-8445

Rodgers & Hammerstein's South Pacific

April 10 through 22
Broward Center for the Performing Arts
(954) 462-0222

Making Sense of Shiloh

April 11
Main Library
(954) 357-7443

Summer Camp Open House

April 12
Fort Lauderdale Children's Theatre's Summer Fun Theatre Camp offers three different programs serving ages 4 through 18. Find out more at this open house event.
Fort Lauderdale Children's Theatre
(954) 763-6882

Junior Jubilee Dance Theater Performance

April 12
Walker Auditorium
(754) 322-8828

Designing a NatureScape for Wildlife

April 13 • 10 a.m.
Diana Guidry, NatureScape Broward Outreach Coordinator, will present a program on Designing a NatureScape for Wildlife at the Fort Lauderdale Garden Club's monthly meeting.
Fort Lauderdale Garden Club, Inc.
Hugh Taylor Birch State Recreation Area
3109 E. Sunrise Blvd.
(954) 561-8475

Celebrating Rodgers and Hammerstein

April 13
Broward Center for the Performing Arts
(954) 462-0222



Gold Coast Jazz

April 13
Featuring Harry Allen Quartet and Bucky Pizzarelli.
Broward Center for the Performing Arts
(954) 462-0222

Tower of Power

April 13
Parker Playhouse
(954) 462-0222

Red Bull Candola

April 14
Thousands of Downtown Fort Lauderdale residents and visitors are expected to line the riverfront when the Red Bull Candola (candoh-la) returns to the "Venice of America." Fort Lauderdale will host the event that offers homegrown gondoliers the chance to race and showcase manmade, human-powered gondolas down the New River. Teams of three, two mates and a captain, will take on the task of task of designing, building and rowing these creative crafts down a .33-mile course between Huizenga Plaza and Esplanade Park in Downtown Fort Lauderdale. For more information visit www.redbullusa.com/candola.

National DNA Day Weekend

April 14 and 15
Learn what DNA is and what it looks like, how it can help solve crimes, explore genetic traits and make your own DNA necklace.
Museum of Discovery and Science
(954) 467-6637
www.mods.org



Fourth Annual Dancing with the Stars of Broward Fundraiser

April 14 • 6 p.m.
Modeled after the popular national TV show, Dancing with the Stars of Broward pairs a local celebrity with a professional dance instructor. This year's local celebrity dancers are Laurina Anderson, The Energy Shifter life and energy coach; Marc Cannon, senior vice president of corporate communications, AutoNation, Inc.; Susan Renneisen, director of special events, Seminole Hard Rock Hotel & Casino; Johnny Williams, managing partner, ProMotion Sports & Entertainment; and Katrina Wright, vice president of community relations, Bank of America.
Seminole Hard Rock Hotel & Casino
\$200
(954) 358-1481, ext. 113

RIVERWALK TRUST

Fort Lauderdale Bus Loop

April 14 • 5:30 p.m.
The Fort Lauderdale Bus Loop, a fundraiser for six local charities involving the Sun Trolley and 10 local bars, returns on April 14. Upon registering, participants will receive their passes allowing them a free ride on the Sun Trolley and one drink and/or appetizers at each of the participating locations. The cost for the Bus Loop is a \$25 donation at the door or \$20 if prepaid online. For check-in locations, updated venue information or to purchase tickets in advance, visit www.BusLoop.org.
(954) 574-6000
www.BusLoop.org

Events subject to change. Please call before you go. Submit your events to Calendar@GoRiverwalk.com by the 5th of the month.

Riverwalk Trust Hosts **Yoga-fest**

a day of giving... for good living

Benefitting LifeNet4Families Food Bank + Riverwalk Trust

Join hundreds of yoga lovers to hit the mats at
the First Annual Yoga-fest
being held at Riverwalk Esplanade Park,
Sunday April 15th, 2012.

Bring your family and friends to enjoy a day of Yoga, healthy eating, green-living + charitable awareness. Join instructors Lorrie Conglose + Lal Maharajh of the Vastu Global School of Sivananda Yoga.

Program of Events:

10AM - 12PM Yoga Class

12PM - 1PM Breathing Class

1PM - 3PM Yoga Class

3PM - 4PM Learn Proper Relaxation

healthy food vendors, organic

yoga-clothing made in USA,

reflexology, massage, latest

hybrid cars on display and more!

10:00am-4:00pm

**ADMISSION is Free w/ donation of non-perishable items
or cash donation for food bank**

Park entrance and Food drop off at
400 SW 2nd Street

For further information: 954.616.8095

Sponsors:



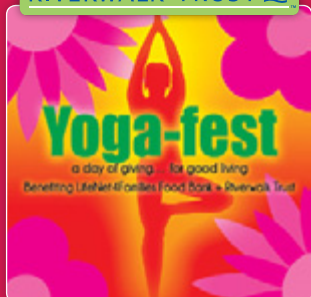
Produced by: Barbara Hulson +
Evelyn Hennick / Wits End

Music on Top

April 15

Enjoy the magic of music with Symphony of the Americas' Fort Lauderdale String Quartet, in the intimate Pier Top setting, watching the sunset, enjoying wine and hors d'oeuvres. Music of Beethoven, Dvorak, Debussy and more.
Hyatt Regency Pier 66 Pier Top
(954) 335-7002

RIVERWALK TRUST



Riverwalk Trust's Yoga-fest

April 15 • 10 a.m. to 4 p.m.

Join hundreds of yoga lovers at Riverwalk Trust's First Annual Yoga-fest. Bring your family and friends to enjoy a day of yoga, healthy eating, green living and charitable awareness. Join instructors Lorrie Conglose and Lal Maharajh Vastu Global School of Sivananda Yoga. Admission is free with a donation of non-perishable food items or cash donation for food bank. Food drop off at Esplanade Park, 400 S.W. Second St.

Riverwalk Trust hosts this event with proceeds going to LifeNet4Families Food Bank and Riverwalk Trust.
Esplanade Park
(954) 463-1541
www.GoRiverwalk.com

Skippyjon Jones Family Fun Series

April 15

Broward Center for the Performing Arts
(954) 462-0222

Civil War Monuments Talk and Presentation

April 16

Travel writer Roberta Sandler presents a talk and presentation about Civil War monuments and sites throughout Florida using her book, "A Brief Guide to Florida's Monuments and Memorials."

Main Library
(954) 357-7443

Chanticleer

April 18

Part of the 2011-2012 Broward Center Classical Series.
Parker Playhouse
(954) 462-0222

Making Sense of the Civil War The Shape of War

April 18

Main Library
(954) 357-7443



Demystifying Herbs and Spices

April 19 • 6:30 p.m.

Presented by Apron's Cooking School. Menu: Curried Pumpkin Dahl; Spicy Thai Beef Salad with Cilantro Pesto; Cinnamon-Rubbed Pork Tenderloin with Apricot-Thyme Chutney; Apple Spice Cakes with Minted Crème Fraîche.
\$40

Publix Apron's Cooking School at Plantation
1181 S. University Drive, Plantation
(954) 577-0542

Lecture: "Pride, Politics, and Prejudice: Jews and the American Civil War"

April 19

Main Library
(954) 357-7443

Get Your Tax Relief

April 19

Hosted by the Ann Storck Center's Professionals Group, this event will raise funds to benefit the children and adults with disabilities served by the Ann Storck Center.
Courtyard by Marriott
Fort Lauderdale Beach
(954) 584-8000, ext. 347

Chefs for PACE Second Annual Celebrity Chefs Cook-Off and Dinner

April 19 • 6:30 to 9:30 p.m.

Benefiting PACE Center for Girls Broward. Guests attending this event will have the option to cook with one of the competing chefs or watch the teams create their winning dishes while listening to music and enjoying cocktails in and around a kitchen and dining hall.

Hugh's Culinary
4351 N.E. 12th Terrace,
Oakland Park
(954) 561-6939, ext. 317

To the Arctic An IMAX Experience

Opens April 20

Swim alongside a polar bear and her cubs and discover a world beneath the ice where corals and odd creatures, such as the Greenland shark, thrive.
Museum of Discovery and Science AutoNation IMAX Theater
(954) 713-0940

RIVERWALK TRUST



Spin-A-Thon

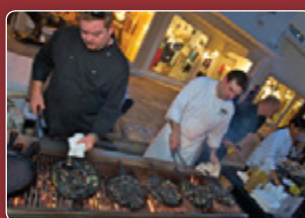
April 20 • Noon

The Spin-A-Thon is a fun endurance challenge and a great team-building activity that offers several ways to participate. Take part in the action by organizing or joining a spin-bike team or become an event sponsor. Proceeds raised benefit Kids in Distress, a leading force in the prevention of child abuse and neglect and Children's Diagnostic and Treatment Center, which promotes health and well-being of children and youth with special healthcare needs. Registration begins at noon and the Spin-A-Thon is from 1 to 7 p.m. Sponsored by Marine Industries Cares Foundation and Riverwalk Trust.
Esplanade Park
400 S.W. Second St.
(954) 639-5005

Rammstein

April 20

Bank Atlantic Center
(954) 835-7000



17th Annual Las Olas Wine & Food Festival

April 20 • 7:30 to 10 p.m.

The street festival stretches on Las Olas Boulevard between Southeast Sixth Avenue and Southeast 11th Avenue, encompassing four city blocks of food, wine and fun. The festival will feature more than 70 of South Florida's restaurants and more than 40 wine tables and micro brews. Back by popular demand are Bombay Sapphire Gin Lounge, the Culinary Couture Fashion Show by the Art Institute of Fort Lauderdale and the New Times Cupcake Battle, where local bakeries compete in the ultimate cupcake smackdown and attendees have the chance to vote on the "Fan Favorite" award. Popular South Florida acts, including The Weedline Band and the legendary Pan Vibes, will perform live.
Las Olas Boulevard
(954) 524-4657
\$100

Royal Flush

April 20

With the Boca Raton Symphonia and conductor. Karen Kennedy.
Second Presbyterian Church
(954) 418-6232

To The Arctic Opening Weekend

April 20 and 21

Museum of Discovery and Science
(954) 467-6637
www.mods.org

Fort Lauderdale Garden Club Flower Show and Plant Sale

April 21 and 22 • 10 a.m. to 4 p.m.

An opportunity to see award-winning plants, floral designs and cut specimens from Fort Lauderdale Garden Club members. Exotic and native plants for sale. Free admission to show and sale; park has entrance fee.

Fort Lauderdale Garden Club, Inc.
Hugh Taylor Birch
State Recreation Area
3109 E. Sunrise Blvd.
(954) 561-8475

Seraphic Fire: Dances of the Americas

April 21

Rhythm will be palpable in this high-energy performance of gripping works by Aaron Copland, John Adams and Alberto Ginastera.
All Saints Episcopal Church
(954) 467-6496

Kenny Vance and the Planotones

April 21

Parker Playhouse
(954) 462-0222

Jeanette M. Russell Jazz Scholarship Competition

April 21

Dillard Center for the Arts
(954) 524-0805

45th Annual Dinner Auction Featuring The Spinners

April 21

Benefiting the Boys & Girls Clubs of Broward County.
Seminole Hard Rock Hotel & Casino
(954) 537-3324

Toes in the Sand Shrimp Boil

April 21

Benefiting Angel's Pediatric Heart House.
Lauderdale Surf Club
(954) 318-2020

Broadway Goes to the Movies

April 22

An orchestral journey from New York to Hollywood, featuring music of stage and screen. Features movie clips during the orchestral performance of sound tracks.
Broward Center for the Performing Arts
(954) 335-7002

**Bargain Shopping
Fort Lauderdale Book Talk**
April 23
Main Library
(954) 357-7443

**Elvis Costello And The Imposters
The Revolver Tour**
April 25
Hard Rock Live
(800) 745-3000

**Making Sense of the Civil War:
War and Freedom**
April 25
Main Library
(954) 357-7443

**Robert Dubac's
Free Range Thinking**
April 26 through 28
Broward Center
for the Performing Arts
(954) 462-0222

Red Hot and In Style
April 26
Deliver the Dream has unveiled a new fashion event and "bid-on-a date" bachelor auction hosted by Miss Florida USA 2012 Karina Brez. Fort Lauderdale Executive Airport
www.DeliverTheDream.org

**Art Social and
Shadow Puppet Workshop**
April 27
Fort Lauderdale Children's Theatre
(954) 763-6882



Get Downtown
April 27 • 5 to 8 p.m.
Riverwalk Get Downtown returns. The event is Fort Lauderdale's largest outdoor cocktail hour, offering the best Flavors of Fort Lauderdale from local restaurants and bars in the courtyard plaza at Las Olas Place, 333 E. Las Olas Blvd. For a \$25 donation, or \$20 prepaid online, attendees will receive two drink tickets, an array of tastes from local area restaurants and live entertainment. Admission is complimentary for Riverwalk Trust members at the Riverwalk 100 level and up.
Las Olas Place
333 E. Las Olas Blvd.
(954) 463-1541
www.GoRiverwalk.com

**11th Annual Helping Turn
Lives Around Luncheon**
April 27
This event is held annually, in conjunction with child abuse prevention month, to raise money and awareness for Children's Home Society of Florida.
Hyatt Pier 66
CHSFL.org/Intercoastal

**Relay For Life of Hope
Oakland Park**
April 27 and 28
Jaco Pastorius Park
www.relayforlife.org/hopefl

**Fort Lauderdale
Air and Sea Show 2012**
April 26 through 29
Various locations
<http://lauderdaleairshow.com>



**Chopin Foundation Concert Series
Nikolai Khozyainov, Russia**
April 28
Broward County Main Library
(954) 357-7444

Celebrate National Astronomy Day
April 28 and 29
Join the Museum of Discovery and Science for an out-of-this-world weekend event displaying the wonders of the universe
Museum of Discovery and Science
(954) 467-6637
www.mods.org

Jazz In The Garden II Concert
April 28 • 7:30 to 10 p.m.
Lighthouse of Broward
Sensory Garden
(954) 463-4217

**Take Steps
for Crohn's and Colitis Walk**
April 28
Take Steps is Crohn's and Colitis Foundation of America national evening walk and the nation's largest event dedicated to finding cures for digestive diseases including Crohn's disease and ulcerative colitis.
Young Circle
www.cctakesteps.org

**2012 Merit Scholarship
Competition**
April 28
Students in grades one through 12 will have up to three hours to create one drawing to be considered for a scholarship.
Museum of Art | Fort Lauderdale
(954) 525-5500

**Broward Seaside Burrow
Seventh Annual Shindig**
April 28
This upscale western-themed fundraiser is a catered event celebrating a commitment to higher education while recognizing the "Wave Makers" who have shown exceptional dedication to the University and its Broward campuses.
FAU Davie Campus
(954) 762-5300

A Ukrainian Montage 2012
April 29
Broward Center
for the Performing Arts
(954) 462-0222

**Closing Exhibit Lecture
The Legacy of President
Abraham Lincoln**
May 1
Main Library
(954) 357-7443

**Greater Fort Lauderdale
Alliance 2012 Mid-Year Meeting**
May 3
Join Broward County and South Florida's business and community leaders to hear about progress being made in job growth and diversifying our economy.
Hyatt Regency Pier 66 Resort
(954) 627-0133

**Date Night
(Parents' Night Out)**
May 4
Parents, here's your chance to go out on that romantic dinner or enjoy a night out on the town with friends. Let Fort Lauderdale Children's Theatre provide a safe and creative environment while you have fun, too.
Fort Lauderdale Children's Theatre
(954) 763-6882

**Steve Trash
Smart Stage Matinee**
May 4
Parker Playhouse
(954) 462-0222

**Arts Ballet Theatre
Ballet Gala**
May 5
Broward Center
for the Performing Arts
(954) 462-0222

**Asian-Pacific American Heritage
Celebration**
May 5 and 6
Museum of Discovery and Science
(954) 467-6637
www.mods.org



**17th Annual Live
from South Florida
... It's Saturday Night!**
May 5
Come see stars from your own backyard at this comedy cabaret featuring Wil Shiner, Derek Richards, Cindy Sessoms Bank and Drew Sattree. Enjoy hors d'oeuvres and a silent auction at the cocktail reception followed by dinner, live auction and a comedy show.
Signature Grand
www.gildasclubsouthflorida.org

**Clifford the Big Red Dog
Family Fun Series**
May 6
Parker Playhouse
(954) 462-0222

**2012 Maroone Walk
Like MADD & MADD Dash**
May 6
With emcee Tony Segreto, Jack Seiler will kick things off with a brief opening ceremony at 7 a.m. for the 5K walk and dash and crossfit competition. Registration is at 6 a.m.
Huizenga Plaza
www.walklikemadd.org/fortlauderdale

**Women In Distress
Sixth Annual Starfish Luncheon**
May 9
The event will honor special supporters who have made significant contributions to Women In Distress through their time, talent and resources.
Signature Grand
(954) 760-9800, ext. 1244

**Gold Coast Jazz
Christian Tamburr
and GCJ Society Band**
May 9
Broward Center
for the Performing Arts
(954) 462-0222

Events subject to change. Please call before you go. Submit your events to Calendar@GoRiverwalk.com by the 5th of the month.

**Ann Storck Center
Fourth Annual Rock the Race
Kentucky Derby Bash**

May 5 • 4 p.m.

Tickets are \$50. Benefiting Ann Storck Center.

*Passion Nightclub at Seminole Hard Rock Paradise
www.asclf.org/derby*

**Romeo et Juliette
Florida Grand Opera**

May 10 and 12

*Broward Center
for the Performing Arts
(954) 462-0222*

**Boca Pointe
Performing Scam Troupe
Presentation**

May 10

*Main Library
(954) 357-7443*

RIVERWALK TRUST



Burger Battle III

May 11 • 7 to 10 p.m.

Riverwalk Trust will host the third annual Burger Battle at Huizenga Plaza. The event promises to pit some of the best local restaurants against one another as they show off their creative juices and grilling skills to 1,000 attendees. A panel of local celebrity judges will give one lucky restaurant the title of Best Burger. Another restaurant will be chosen as the Fan Favorite by Burger Battle attendees. The goal of the event is to bring together local employees, residents and businesses for a night of burgers, cocktails and fun while raising funds for the Riverwalk Trust. The mission of Riverwalk Trust is to build and nurture a vibrant community connected by the New River. General admission tickets are \$40 and VIP tickets are \$125. VIP tables are available and include full bar, comfortable seating area, table signage, VIP gift bags and more. Tickets are available now on Goriverwalk.com. Limited tickets available.

For more information about the Riverwalk Trust Burger Battle or to get involved, please call (954) 468-1541, 203.

Brazilian Voices Beyond Bossa

May 11

*Broward Center
for the Performing Arts
(954) 462-0222*

Eddie Vedder

May 13 and 14

*Broward Center
for the Performing Arts
(954) 462-0222*

**ONGOING
EVENTS**

@ Riverwalk

• **Cardio Mix with Josh Hecht**

6:30 p.m. Mondays and Wednesdays

*Esplanade Park
(954) 732-0517*

Times and dates subject to change depending on weather restrictions. For more information, call (954) 468-1541 or visit www.GoRiverwalk.com. Look for additional classes and programs coming soon.

K'NEX: Building Thrill Rides

Through May 6

K'NEX: Building Thrill Rides, a special exhibit, gives visitors the opportunity to explore the science, math and technology behind hair-raising amusement park thrill rides. Museum of Discovery and Science (954) 467-6637
www.mods.org



Laffing Matterz

Through May 19

Laffing Matterz at the Broward Center combines dinner theater with topical satire.

*Broward Center
for the Performing Arts
(954) 462-0222*

River Ghost Tours

Sundays

*Historic Stranahan House Museum
(954) 524-4736
www.stranahanhouse.org*

Las Olas Outdoor Green Market

Sundays • 9 a.m. to 4 p.m.

*Las Olas Chemist Parking Lot
(954) 462-4166*



**Fort Lauderdale Historical Society
Historic Walking Tours**

First Sunday of the Month

New River Inn

*(954) 463-4431, ext. 12
www.oldfortlauderdale.org*

SunTrust Sunday Jazz Brunch

First Sunday of the month

11 a.m. to 2 p.m.

Riverwalk Park

(954) 828-5363

**A Swingin' Evening of
Entertainment**

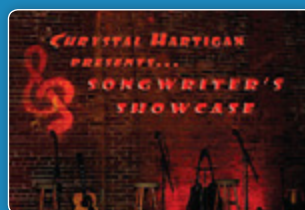
Third Sunday of the month

Broward Center

for the Performing Arts

(954) 462-0222

www.browardcenter.org



**Chrystal Hartigan presents
Songwriters Showcase**

Second Monday of the month

Showcasing local, national and international songwriters in a solo acoustic format. Evening begins with a one-hour open mic session (one live original song per performer). Stage is then set with four featured invited songwriters performing "in the round" style.

*Broward Center
for the Performing Arts
www.chrystalhartiganpresents.com*



First Friday Jazz Jams

First Friday of the month

ArtServe

(954) 524-0805

Orchid Classes

Saturdays

Bonnet House Museum and Gardens

(954) 703-2606



Introduction to Ghost Hunting

Saturday Nights

Historic Stranahan House Museum

(954) 524-4736

www.stranahanhouse.org

F.A.T. Village Arts District Artwalks

Last Saturday of the month

Features local artists.

Northwest Fifth Street/Andrews Avenue



Scan this tag to check out
Go Riverwalk Magazine's Events
Connection online.

Events subject to change. Please call before you go. Submit your events to Calendar@GoRiverwalk.com by the 5th of the month.

RIVERWALK



RIVERWALK GET DOWNTOWN

5 pm - 8 pm At the Plaza at Las Olas
333 East Las Olas Boulevard

Friday, April 27th

Riverwalk Trust Members at the 100 level or higher are free. Rain or Shine.

\$25

ADMISSION INCLUDES:

2 complimentary drinks by any Yolo bar,
complimentary food tastings from local
restaurants and live entertainment.

* Receive a \$5 discount by purchasing your tickets
online in advance at www.GoRiverwalk.com.
Proceeds benefit the Riverwalk Trust.



Introducing the First Annual

THRIVE!

Fort Lauderdale Series



A Riverwalk Trust Event

For more information, call (954) 468-1541 or visit www.GoRiverwalk.com.

REAL ESTATE REALITY

A Financial Real Estate Broker's Guide

BY SANDY ROBERT LEVY, CPA



Sandy Robert Levy CPA
is a Fort Lauderdale
Real Estate Broker &
Mortgage Broker
and Owner-Broker of
Choice Realty

"What goes up must come down! What came down must go up!" That, my friends, is basic economics. Whether you studied micro or macroeconomics, the real estate market is no different than the financial market. In essence, real estate is a segment or an "asset class" itself within financial markets regardless of whether that asset is one's personal residence, second residence or a portion of one's real estate/financial portfolio.

In my opinion, supply and demand equal interest rates and property inventory — those are its two components. When inventory rises, the demand for real property generally decreases. When interest rates increase, the same will inevitably occur. When both happen simultaneously (and that's what happened), look out! The encouragement and poor monitoring of mortgage lending by the government and national banks made way for a precarious "climate" in the real estate market as well.

On a much brighter note for today, Fort Lauderdale and many areas in South Florida and around the country, where limited supply of desirable properties exist, prices have begun to rise and will continue to do so. Why? There is a greater demand than supply for such property. Compound that with probably the lowest interest/mortgage rates in history and the demand multiplies exponentially.

Also, homebuilders and condominium developers are not creating enough new supply. As a result, all of that excess housing/condo inventory that built up subsequent to the real estate and financial crises is dissipating rapidly, paving the way for higher and new demand. The National Association of Realtors seems to support

my contention as it reported that people that purchased homes and condos in January 2012 hit a 21-month high.

The current strength in the rental market, commensurate with high monthly rents being sought by existing property owners, has given rise to further desire and demand for buying a primary residence in that "the savvy" opt to put their hard earned dollars into their own equity rather than into the pockets of landlords.

I have managed real estate and financial portfolios for clients and others for approximately

41 years now, and I have no doubt that history only repeats itself. The United States' best years are on the horizon. In the years 1776, 1861, 1932, 1941 and 1987 things looked awfully grim and bleak. Now go back to each aforementioned year and review the real estate and financial markets several years after those years, respectfully and you will see "history always repeats itself," over and over and over again.

In summation, neither you nor I have a "crystal ball," that in itself corroborates my "Golden Rule" that one cannot "time the market," real estate or financial. That being said, I strongly suggest that you follow history as a guide, specifically real estate and financial history. Interest rates are at their lowest and inventory is way down. The time to buy real estate is now or, fairly soon, with one strong recommendation — get "sound professional advice."

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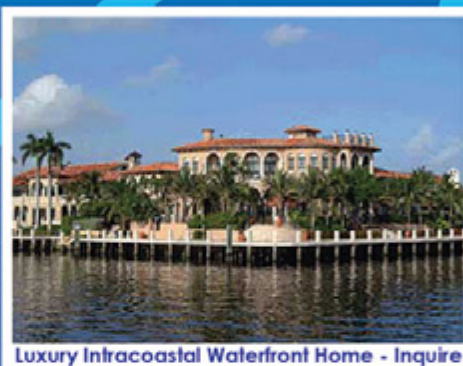
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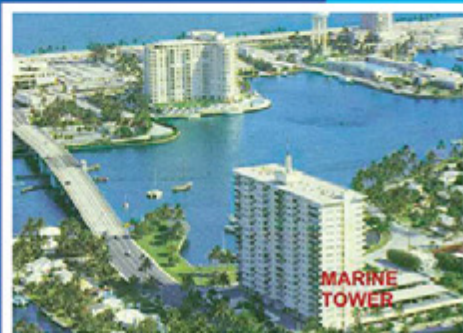
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Commemorate your important date with a brick along Fort Lauderdale's Riverwalk. Riverwalk's Signature Bricks are available for any occasion and make perfect gifts. Bricks are installed once a month, so order yours today! Gift certificates available.

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Today**



For more information, call the Riverwalk Trust at (954) 468-1541 or visit www.GoRiverwalk.com.



Love in the Park

Photos by Caitlin Fahey

1. Love in the Park
2. Jackie and Vince Smith
3. Gary and Monica Correll

Fort Lauderdale City Commission

Photo by Ron Lyon

On March 20, Fort Lauderdale City Commission members were sworn into office and the City of Fort Lauderdale hosted the Annual Citizen Recognition Awards.

Pictured are, from left, Commissioner Bobby DuBose, District 3; Commissioner Romney Rogers, District 4; Ann Marie Fox, wife of Citizen of the Year recipient, the late Richard Mancuso; Dr. Calvin Shirley, recipient of Honored Founder Award; Ernest Jones, recipient of Exemplary Former City Employee Award; Nuccia McCormick, recipient of Distinguished Citizen Award; Mayor John P. "Jack" Seiler; Commissioner Charlotte Rodstrom, District 2; and Commissioner Bruce Roberts, District 1.



American Heart Association PULSE Young Professionals

1. Konrad Brown and Jaime Shock
2. Rhonda Bevan and John Thomas
3. Jason and Michelle Alperstein

Please submit **Snapped@** photos with complete identification of event and people photographed to **Magazine@GoRiverwalk.com**



United Way of Broward County Red & White Wine and Culinary Delight

Photos by
Downtown Photo

1. Mike Gelin, Chae Haile and Gregory Haile
2. Richard Rhoads, Phyllis Rhoads, Fran Eppy and Joe Eppy
3. Drew Saito

First Annual 5K 4 Kids Benefits Children's Diagnostic and Treatment Center

1. Adam Carrier, Ana Calderon, Stephanie Clayton and Dan Overbey
2. Children's Diagnostic and Treatment Center staff and race organizers
3. Ana Calderon and Adam Carrier



Community Foundation Of Broward's For Good Awards

1. BJ Buntrock, Holly Bodenweber and Margo Weinstein
2. Dina McDermott, Bonnie Caporale Elaine Vasquez and Linda Stepenovitch
3. Sam Morrison and Jacquelyn Rogow

Please submit **Snapped@** photos with complete identification of event and people photographed to **Magazine@GoRiverwalk.com**



Michael C. Weymouth

President, The Las Olas Company

Being a part of the **Riverwalk Trust** is such an honor for me. Thinking about what the goals and objectives are of this organization make me reflect back to **growing up** in Downtown Fort Lauderdale and the amount of interaction I have had with the **New River**, which serves as the spinal cord to this great city of ours.

From one end to the other, the **Riverwalk** is and will continue to extend in to far reaching areas, whether it be along the Andrews Avenue corridor or down Las Olas Boulevard. As it has in the past, it will continue to **link** a variety of activities, both professional and personal. This diversity is also represented in the Riverwalk Trust Board of Directors makeup, which offers so many different views and **perspectives** that ultimately benefit the area. Even with what has been accomplished, it is **brehtaking** to think what is on the horizon for the Riverwalk.

'From one end to the other, the Riverwalk is and will continue to extend in to far reaching areas,' said Michael C. Weymouth



Lisa Scott Finds

President/CEO, Winterfest

I am very proud to be a member of the Riverwalk Trust board. As a **native** of Fort Lauderdale, I have seen the many changes and challenges our City has gone through, especially in the **development** of the Downtown area. I have made it a personal commitment to making things better for everyone who lives and visits our beautiful destination.

As the President/CEO of Winterfest, Inc., my proudest moment was moving the internationally famous Seminole Hard Rock Winterfest Boat Parade to include the Downtown area of Fort Lauderdale.

My love for Winterfest developed from early childhood as parade watching was a family tradition. My holiday **memories** are the driving force to my **commitment** to create a quality, high profile event for the community that brings family and friends together. **GO**

'I am very proud to be a member of the Riverwalk Trust board,' said Lisa Scott-Finds

Welcome New & Returning Members

Corporate Trustee

Douglas Eagon
Stiles Corporation

Mary Hoffner
Florida Shores Bank

H. Wayne Huizenga

Wendy Liebowitz
Fidelity Investments

Richard Powers
PowersSchram LLC

Stephen Schram
PowersSchram LLC

Kenneth Stiles
Stiles Corporation

Terry Stiles
Stiles Corporation

Doug Watt
Stiles Construction Co.

Individual Trustee

Cathy Davis-Danielle

Larry Danielle

Jim Demos

Pat Demos

Sheldon and Naomi Zimble

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Dickey Consulting Services, Inc.

Linda Lewis
Smith & Knibbs, Inc.

Riverwalk 100

Jay Feldman
Lynn Mandeville
Holy Cross Hospital
Corey Mershon
Rex Nealis
John Nugent
John Quaintance
Jerome Vogel
Terri Wallace

Leadership Broward Foundation, Inc.

Trish Warren-Atlas



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and visitors

Become a Riverwalk Trust individual or corporate supporter by placing your name or company's name on a colorful banner along the Riverwalk Park.

The Riverwalk Arts & Entertainment District currently attracts 1.5 million visitors yearly and continues to grow. In addition, many condominium residents who now call Riverwalk Park their home enjoy daily strolls along the Riverwalk. Purchase a banner today and receive daily exposure to this attractive demographic. Prime locations are available on both sides of the New River. Reserve your banner today!

Prices start at \$125 per year and vary upon location and number purchased. Lettering is uniform on all banners measuring 1½". According to City of Fort Lauderdale ordinances, company logos and phone numbers are not permitted. Color may vary. Banners will be on display July 2012 through June 2013.

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