

FOOD ARTS

AT THE RESTAURANT and HOTEL FOREFRONT

fresh starts

TADLETOP Renovate, Rethink, Redefine. Whether it's a matter of the menu, the ambience, or both, these three K's (plus a fourth, on occasion, Relocate) resonate throughout today's restaurant industry on every level of the price-point scale. *Food Arts* takes a seat at four establishments across the country that have pursued at least some of these goals. In Tucson, Janos and Rebecca Wilder relocated their stellar **Janos** to a more spacious backdrop. At the **Loews Miami Beach**, **The Gaucho Room** puts a fresh spin on Latin American cuisine in a location that links a newly constructed luxury tower to the simultaneously restored landmark St. Moritz Hotel. At **Savarin**, in Chicago, Paul **Hogan** reinterprets classic French food. And in New York City, **Stephen** and **Thalia Loffredo**, husband-and-wife runners of downtown **Zoë**, engineer a finely tooled new success in the Flatiron District with **Cena**. ▶



The Gaucho Room Miami Beach



The Gaucho Room, Miami Beach

Flatware: Custom spiral design by Corby Hall;
Vialcourt by Lenox

Dinner plates: *Jupiter* by Royal Doulton

Relish tray: J. Ortega S.L.

Stemware: *Solea* by Boda Nova

Napkins: *Rivolta Carmignani*

Copper napkin holder: Orion Trading

Executive chef, **Loews Miami**: Marc Elsler

Gaucho Room chef: Frank Randazzo

Sous chef: Justin Murphy

Pastry chef: Alan Sowry

Manager: Patrick Baugger

Opened: December 1998

Photos by Jeffrey Soltz/Saba

