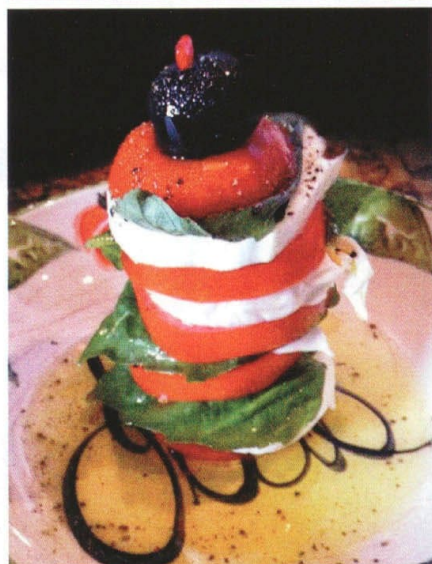


OCEAN DRIVE

M A G A Z I N E

July 2014



CLOCKWISE FROM ABOVE: Hardy Park Bistro; roasted beet salad from 3030 Ocean; caprese salad at Cafe Martorano.



Northern Exposure

TAKE A QUICK DINING DAY TRIP TO FORT LAUDERDALE.

Fort Lauderdale may not be as buzzed about as Miami Beach, but the city—often referred to as the Venice of America—has, over the past few years, blossomed into an on-trend dining destination with some extremely talented chefs.

For incredibly fresh seafood and gorgeous ocean views, there's **3030 Ocean**, located at the Harbor Beach Marriott Resort & Spa (3030 Holiday Dr., 954-765-3030; 3030ocean.com), where South Florida chef Paula DaSilva cooks up stunning dishes like pan-seared branzino, roasted Atlantic cod, and pan-roasted mahi. If you're not sure what to order, go for the chef's selection.

Five minutes up the beach, newly opened **Beauty & The Feast** (601 N. Fort Lauderdale Beach Blvd., 954-567-8020; atlantichotelfl.com) stands out with an eclectic and globally inspired menu in a chic and stylish setting. Also nearby is renowned chef Steve Martorano's eponymous eatery, **Cafe Martorano** (3343 E. Oakland Park Blvd., 954-561-2554; cafe martorano.com). His welcoming Italian-American panache and his food both bring smiles.

Inland, there's the family-owned **Valentino Cucina Italiana** (620 S. Federal Hwy., 954-523-5767; valentinocucinaitaliana.com), where owner and chef Giovanni Rocchio keeps it traditional with a concise and simple menu of satisfying classics such as butternut tortelli, burrata, and veal chops.

For Mediterranean with a touch of Southeast Asia, visit **Hardy Park Bistro** (21 SW Seventh St., 954-652-1475). It's owned by a passionate Australia-born chef named Philip Darmon, who prides himself on making everything at his restaurant from scratch and consistently delivering on his promise of fresh, tasty food.