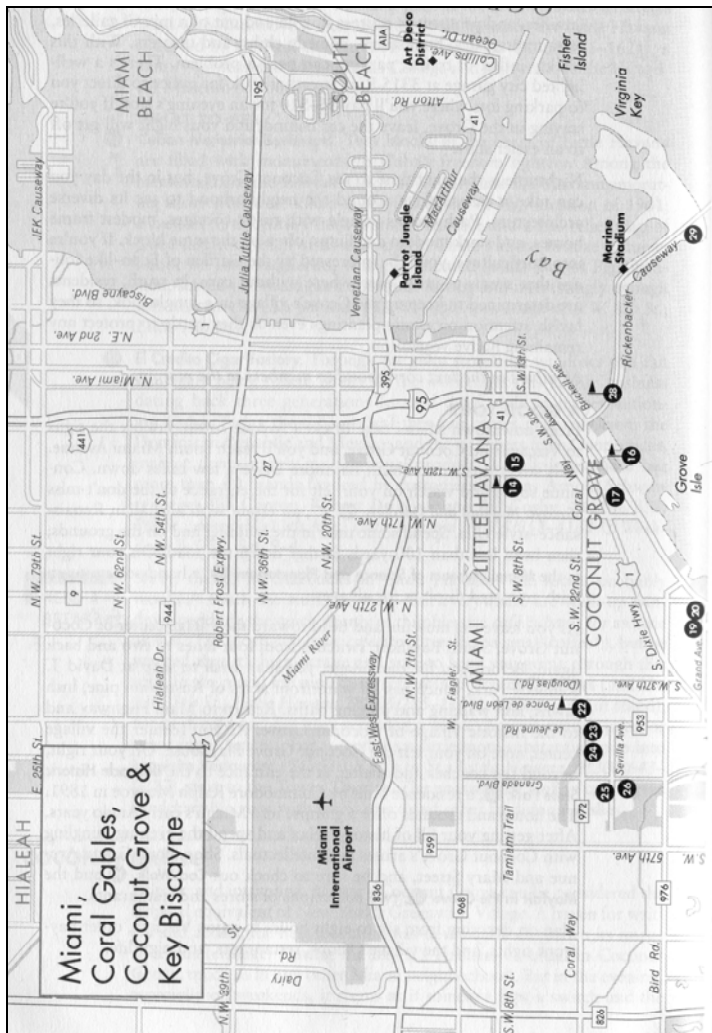


(2). Look back across Ocean Drive and take a peek at the wonderful flying saucer architecture of the Cleveland, at No. 1020. On the next block you'll see the late Gianni Versace's Spanish-Mediterranean Casa Casuarina. Graceful fluted columns stand guard at the Leslie (No. 1244) and the 1941 Carlyle (No. 1250); to their north is the much-photographed Cardozo. Walk two blocks west (away from the ocean) on 13th Street to Washington Avenue, and step inside the 1937 Depression moderne Miami Beach Post Office, designed by Howard Cheney, to see the rotunda and the Works Project Administration-era mural. Turn left on Washington and walk 2 1/2 blocks south to the **Wolfsonian-Florida International University (3)** where design and art used as propaganda from 1885 to 1945 are the focus. Return north on Washington-without kids in tow-for a stop at the **World Erotic Art Museum (4)**, then continue past 14th Street, and turn left to end the tour on **Espanola Way (5)**. Return to Ocean Drive in time to pull up a chair at an outdoor cafe, order an espresso, and settle down for some people-watching, South Beach's most popular pastime..

Joe's Stone Crab Restaurant. This Miami phenomenon stubbornly refuses reservations despite phenomenal crowds. Prepare to wait up to an hour just to sign up for a table and another three hours to get one. The centerpiece of the ample a la carte menu is, of course, stone crab, with a piquant mustard sauce. If you can't stand loitering hungrily while self-important patrons try to grease the maître d's palm, come for lunch, or get takeout and picnic on the beach. 11 Washington Ave., South Beach 305 673-0365. Reservations not accepted Closed May-mid-Oct. **No lunch Sun. and Mon.** Lunch: 11:30-2:00; Dinner: 5-10, Sun 4-10

Begin your South Beach walking tour north of Fifth. A bevy of Art Deco jewels hugs the drive here, and across the street lies palm-fringed Lummus Park. Cross to the west side of Ocean Drive and walk north, taking note of the Park Central Hotel (No. 640), built in 1937 by Deco architect Henry Hohauser. If you're in the vicinity of 10th Street after 10 AM, recross Ocean Drive to the beach side and visit the **Art Deco District Welcome Center**



Heading south from downtown Miami on Brickell Avenue, turn right onto Coral Way, a historic roadway characterized by an arch of banyan trees, and continue until you reach the grand entrance onto **Miracle Mile (23)**. Actually only a half mile long, this stretch of Coral Way, from Douglas Road (Southwest 37th Avenue) to Le Jeune Road (South west 42nd Avenue) is the heart of downtown Coral Gables. Park your car and take time to explore the area on foot.

CARIBBEAN

\$\$\$\$\$ Ortanique on the Mile. First, the place is gorgeous. Soft ochre walls and columns are hand-painted with cascading ortaniques, a Jamaican hybrid orange, creating a warm, welcoming, and soothing atmosphere. Next, the food is vibrant in taste and color, as delicious as it is beautiful. The menu centers on fish and the Caribbean bouillabaisse is not to be missed. 278 Miracle Mile, Coral Gables 305/446-7710
http://www.cindyhutsoncuisine.com/dsp_miami_dinner.cfm

CUBAN

\$\$-\$\$\$ Havana Harry's. When Cuban families want a home-cooked meal but don't want to cook it themselves, they come to this spacious, airy restaurant. In fact, you're likely to see whole families here, from babes in arms to grandmothers. The fare is traditional Cuban: the long thin steaks known as *bistec palomilla*, roast chicken with citrus marinade, and fried pork chunks; contemporary flourishes-mango sauce and guava-painted pork roast-are kept to a minimum. Most dishes come with white rice, black beans, and a choice of ripe or green plantains. The sweet ripe ones offer a good contrast to the savory dishes. This is an excellent value. 4612 Le Jeune Rd., Coral Gables 305 661-2622

LATIN

\$\$\$\$\$ *Chispa. Meaning "spark" in Spanish, Chispa indeed sparkles. Chef Robbin Haas has taken command of the open kitchen, basing the menu on a melting pot of Latin flavors that reflects Miami's population. *Cazuelitas* let you have smaller portions as appetizers-from mussels with chipotle chili to Spanish *cava* (sparkling wine) fondue. Ceviches are assertively marinated, croquettes melt in your mouth, and skeptics can have flatbreads with various toppings (read: pizzas). Share plates and platters of grilled shrimp or suckling pig before guava cheesecake or churros with chocolate sauce. 225 Altara Ave., Coral Gables 305 648-2600
<http://www.usmenuguide.com/chispa.htm>