

JULY 17, 2011

**GEOFFREY'S FAVORITE MENU ITEMS!**

- \* Braised lamb belly with brussels sprouts and salsa verde
- \* Greek salad panzanella with heirloom tomatoes, cucumbers, and bread
- \* House-made meatballs with fresh spaghetti and pecorino
- \* Steak tartare with chanterelles and crème fraiche

## Catching up with GEOFFREY ZAKARIAN!

The legend behind the Lamb's Club (and a million other haute spots) has just opened the buzzy new restaurant Tudor House, located at the Dream South Beach. Already a Miami must, *The Daily* checks in! **BY ASHLEY BAKER**

**Is this your first venture in Miami?**  
Nope. In the mid-'90s, I had a restaurant at Delano called Blue Door, which I co-founded with Ian Schrager.

**How does it feel to be back?**  
It's really fun. I have a lot of friends in Miami, and I come down here at least twice a year. I knew for a long time that I wanted to do another project in Miami.

**How did the opportunity for Tudor House happen?**  
I was working with Mr. [Vikram] Chatwal at the Lamb's Club in New York, and he was in the middle of expanding the Dream brand. He bought the Palmer House and the Tudor Hotel here in Miami, so we decided to work together again on the restaurant.

**What was the concept?**  
I didn't want to come to Miami as a fancy New York chef. I thought a neighborhood café—a very simple, understated, not-expensive restaurant—was a great alternative to the fancy-tablecloth places. It morphed into something that would work well in the lobby of the hotel.

**You're calling it a "gastro café"?**  
Sort of! It's not pub-like, but it is simple and fun American

fare, slightly tweaked, at a really fair price point.

**Who is your competition?**  
I always say the biggest competition is myself. Many chefs overpromise and underperform, but there's a lot of really good food in Miami.

**Where is your favorite place to eat (besides your own)?**  
One of my favorites is News Café. I just love the vibe there. You can sit for five hours, read the newspaper, enjoy a caffeine buzz, and feel totally drenched in Miami Beach folklore. It's not a big, screaming metaphor of new design—it's just a great little café that's been significant and dependable since I was there in the '90s. I wanted Tudor House to have that kind of feel.

**What food trends are currently sweeping the city?**  
I always shy away from the idea of trends; when you look for them, you're after something that doesn't exist. Hopefully, the trend is for really good service and product!

**How do you spend your free time in SoBe?**  
When was the last time I had free time? No, I like to smoke Cuban cigars. I'm a member at Soho House, so I'll go over there and have one outside. And if I ever get a chance to play golf, I'll run over to the Doral.

**TEAM TUDOR HOUSE**  
Executive chef: Jamie DeRosa  
Pastry chef: Natalia Arevalo  
Design: Kelly Ogden of Elk Collective  
Managing partners: Trust3 Hospitality (Kelley Jones, Joe Vicari, Josh Kaiser)