

## BEAUTY ALFRESCO

## Garden of Eating

Is there a more appropriate restaurant to visit this Earth Day than the new **Juvia** at the top of 1111 Building? Named for a Brazilian nut tree, the rooftop restaurant features a lighted amethyst bar, soothing water features and wood floors made of rice husks and soy. But the undeniable focal point is a



brehtaking 20-foot-long garden wall designed by internationally acclaimed botanist Patrick Blanc.

Tucked snugly into moist felt pockets, the plants are irrigated by an in-wall system and tended to by a full-time landscaper. Now that's what we call dining au naturel.

1111 Lincoln Road, Miami Beach, 305.763.8272, [juviamiami.com](http://juviamiami.com)



THE GLAM OUTDOORS Juvia's wall garden (above) designed by botanist Patrick Blanc (inset left)

## IN THE MIX!

## When Nature Calls

Natural seems to be the operative word in cocktail culture these days as mixologists continue to discover the virtues and appeal of fresh, local ingredients. Cheer Mother Nature on her big day, April 22, with these three new favorites.



## Go Team!

The **Miami Heat Martini** from The Dome—made with Corzo Añejo tequila, Mandarine Napoléon, passion fruit puree, Thai pepper syrup, lime, blood orange juice, Angostura orange bitters and agave syrup—is a slam dunk whether you know who LeBron and Dwyane are or not. 271 *Miracle Mile*, Coral Gables, 305.648.4999, [thedomemiami.com](http://thedomemiami.com)



## Rum Runner

Order Nobu's **Panamanian Soother** by the pitcher, sit by the Setai's pool, and feel your troubles fade away. The magic at work here? Muddled blueberries and fresh sage leaves combined with Ron Abuelo Añejo, fresh orange juice, agave nectar and diet ginger beer. 1901 *Collins Ave.*, Miami Beach, 305.695.3232, [noburestaurants.com/miami](http://noburestaurants.com/miami)



## What's in a Name?

Lantao's rather inventively named cocktails are cheeky through and through. Our pick: the **Nocturnal Mule**, a concoction of soju (a Korean spirit similar to vodka), lychee, pomegranate juice, lemon and Vita Coco pure coconut water. *Shelborne Beach Resort*, 1717 *Collins Ave.*, Miami Beach, 305.604.1800, [lantaorestaurant.com](http://lantaorestaurant.com)