



5 New Miami Restaurants We're Trying This Summer

Miami's restaurant scene has boomed this year, and it's already heating up for the second half of 2016. A lineup of hotly awaited eateries for all types of discerning diners awaits. Here are just some of the new "it" spots you'll want to put on your must-dine list this summer.

PB Station

The Pubblelly Boys, led by five-time James Beard Award nominee José Mendín, just pulled into **Langford Hotel** with their latest venture, PB Station. With a striking traditional train station as its backdrop, the new American-style, seafood-meets-modern-steakhouse takes diners on an expedition. Start with hearty seafood charcuterie (octopus pepperoni, rock shrimp mortadella and Thai lobster sausage) and raw bar. At the "First Stop," savor barbecue dates, bone marrow and nori pappardelle with house pastrami. "Grand Central" serves up a PB Station Burger topped with bacon confit and Gulf swordfish. Also find an ode to the now-closed PB Steak in dishes such as the eight-ounce Florida wagyu filet mignon and the 18-ounce Kansas City steak 1855 dry aged prime. To wash it all down, a robust wine, beer and cocktail list is aptly categorized to complement each dish — from light, fruity and refreshing to complex, cured and aged. After, head upstairs to the rooftop bar, Pawn Broker, sip on a classic cocktail while taking in the epic skyline views. Now open.

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