

Eater Miami

[Miami's 15 Essential Hotel Restaurants](#)

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And they aren't just for tourists

by [Mary Jo Almeida Shore](#) | May 30, 2017, 12:30pm EDT

In Miami, one of the world's top vacation meccas, there exists no shortage of hotels to accommodate the influx of travelers seeking accommodations and the increasing number of locals choosing to "staycation" in paradise. Fortunately, a plethora of exceptional hotel restaurants have sprung up over the past ten years, allowing guests to experience an elevated dining experience without having to leave the comfort of their hotel.

From internationally renowned chefs, such as **Daniel Boulud**, **Jose Andres**, **Paul Qui** and **Gaston Acurio** to Miami outposts of nationally and internationally acclaimed restaurants such as **Zuma**, **LT Seafood and Steak**, **Byblos** and **Cecconi's**, hotel restaurants are a quintessential part of Miami's evolving elevated dining scene listed in order from north to south.

1 Bourbon Steak by Michael Mina

Michael Mina's Bourbon Steak, inside the Turnberry Isle Hotel, features a wide-array cuts of beef that are tempered in herb-infused butter, then grilled over wood. Executive Chef Gabriel Fenton ensures that seafood, salads and sides are seasoned to compliment the meats. The wine list is comprised of more than 500 selections from the *Wine Spectator's* award-winning cellar pair well with prime cuts of American beef such as the 32-ounce Porterhouse and the A5 Wagyu NY Strip while Mina's classic Maine Lobster Pot Pie and Miso-Glazed Seabass round out the menu.

