

FOOD & DRINK

## THE TASTE MAKERS

Their chefs may get most of the glory, but Miami's most popular restaurants wouldn't exist without the men who come up with the concepts and sign the checks. Here, four of the city's busiest restaurateurs give us the skinny on their approach and what's next on their plate.

By Riki Altman-Yee



## This and That

THE STORY Grove Bay Hospitality Group CEO Ignacio Garcia-Menocal and his partners, Francesco Balli and Eddie Acevedo, like variety. That's why not one of their company's restaurants is like the other. At Glass & Vine in Coconut Grove, it's all about the ingenuous cuisine of chef Giorgio Rapicavoli. With Big Easy Winebar & Grill, they've given Miami its first South African eatery. And American Harvest is farm-to-table in a casual format. "Every time we consider a new project, we ask ourselves if [that restaurant] is bringing something new or different to the culinary scene," he says. "I think we've been successful in meeting this standard." WHAT'S NEXT A much-anticipated Stiltsville Fish Bar with chefs Janine Booth and Jeff McInnis will pay tribute to Cape Florida, but it's the company's multirestaurant and retail project The Harbour (complete with a waterfront eatery led by Top Chef winner and local favorite Jeremy Ford called Afishionado) that's bound to take Grove Bay to new heights. grovebaygroup.com

