

# Brunch on This

## 6 spots to party down on Sundays

Anyone can appreciate brunch, enjoying favorite breakfast dishes AND sleeping in 'til noon. The best part? Day drinking is socially acceptable. Miami has kicked the concept up a notch with some bangin', boozy brunches that show our sunny city has quickly mastered the art. Check out these six great party brunches:



### Bagatelle

If this is how the French do it, they've got it right. Time to share a giant cocktail as they draw the curtains, blast the music and begin the party. Enjoy your meal with a show as people in masks and costumes dance around you. A killer menu offers a load of choices, but don't miss the Pommes Frites with White Truffles Oil & Parmesan. You might even forget it's brunch. The party really starts after 3 p.m., when the shades are drawn!



### Seaspice

Enjoy one of the best views in Miami, dining al fresco as yachts pull up and beautiful people pour out. This brunch runs on island time, the party begins revving up around 2 p.m. and keeps going through sunset. While not long, the menu's delish: try the Seaspice Lobster Benedict or an Alaskan King Crab Florentine with a Mangolini (prosecco with mango puree). Guests feel the nautical vibe and tend to dress the part; blink and you'll believe you're at a private yacht party.



### Nikki Beach

It's known for SoBe beach parties, so why would Sunday be any different at Nikki Beach? It doesn't get more Miami than this! You'll find sparkly dancing beauties and people lounging in beach beds as a DJ spins soft house. For \$49.95, indulge in a delicious buffet-style brunch. Though drinks are not included, mimosas, Champagne or bloody mary's can be had for \$7 a glass.



### George's on Sunset

"If you don't bring your lady to George's, someone else will," says owner Georges-Eric Farge, and it's the restaurant's slogan. At South Miami's No. 1 party brunch spot, you'll likely see George himself breaking it down next to a gorgeous gal. (Guys, he did warn you.) The party goes on well after brunch ends at 4 p.m. Take advantage of \$15 unlimited mimosas or do \$5 a glass.



### R House

Every first and third Sunday of the month, find the ultimate divas at R House's drag show in the heart of Wynwood. A \$40 brunch offers unlimited appetizers (nice mac 'n' cheese or tomato salad!) and a main dish (short rib sliders are a must). For \$25, bottomless mimosas and sangria – or \$60 to include food. Sit back, enjoy the entertainment. R House is one of hippest spots but has a laidback feel that appeals to anyone.



### CROK:BRGR

Last but not never least, stroll over to South Miami for \$5 unlimited mimosas for women, \$15 for men, and be prepared to DRINK and EAT. If seeking sweets, try the French Toast Lollipops; if still recovering from last night, make it the Hangover Sandwich. You'll find all kinds of party people, from those who are just arriving from the club to those beginning their Sunday Funday. Either way, you won't be disappointed.





# Miami Foodie





# SERENDIPITY

## MAKES ARTISINAL ICE CREAM IN WYNWOOD

By Clarissa Bunch

Serendipity is open  
Monday through Friday  
from noon to 6 p.m.,  
Saturday from 7 to 10 p.m.,  
Sunday from 1 to 8 p.m.  
For more information,  
call 305-527-7162.

The small Wynwood storefront, about the size of a large walk-in closet, is nestled between Zak the Baker and an office building. Owner Jessica Levison discovered the spot while exploring the area and has since called it her own.

"It was like a garage," she says, "no doors, exposed ceilings – but I liked it. So during Art Basel in 2014, I bought a freezer, added some graffiti, and started selling ice cream. I figured if I got busted, I'd just call it performance art."

Levison sold ice cream out of the "garage" for a few months before the building's landlord realized what was going on. "They were basically like, 'We don't know who you are, and you don't have a lease,'" Levison laughs. "But they loved the idea.

tolerance here for different, weird flavors. Some things are definitely hits and others are misses, but it's still a lot of fun to experiment. I'm always tinkering with recipes."

Salted caramel, pecan pie, and lavender orange, which are all signature flavors, are among Levison's bestsellers. But she says most of her flavors are in constant evolution. "What you see is never the perfect flavor," she says. "I'm always experimenting, which keeps the products fresh. What you see here, you can't get anywhere else."

When creating Levison's unique flavors, she uses local ingredients from places such as Panther Coffee, J. Wakefield Brewing, and Pincecrest Farmers Market as often as possible. "I'm trying to

# CREAMERY

They just wanted me to make an actual storefront."

After installing large glass doors, decorating the store's interior, and buying a permanent freezer, Weiss was ready for business. She officially opened in November 2015 and says she has received a great response from the neighborhood.

"This whole thing was really serendipitous itself," she says. "There was this little nook of nothingness, and I was like, 'Don't mind me – I just want to sell ice cream.' People have really been really excited about what we're doing."

The shop sells 16 flavors. Three to four are signature, two to four are vegan, and the rest are experimental and rotate every few days. The ice cream and all toppings, including marshmallows, cookie dough, and peanut butter cups, are home-made. "It's really fun for me since I make everything from scratch," she says. "And there's a high

build a neighborhood vibe," she says. "That's really important to me."

Levison, a lawyer by trade, has always enjoyed eating ice cream. Her Wynwood shop is Serendipity's second location – the original is in Surfside (9457 Harding Ave.), which opened eight years ago. "This whole thing started because there wasn't an ice-cream shop near where I lived," she says. "And I don't eat garbage, so I wanted to create something that was cleaner and simpler."

For now, Levison plans to continue crafting new flavors and debuting them at her store. "I think people are hungry for a well-made, Miami-based product," she says. "It's fun to support local businesses that are born and bred here. It's been a lot of work, but it's great to do something you believe in. Just open your mind to something delicious."