

Refreshing Summer Flavors at Baoli Miami

& NIGHTCLUB & BAR JUNE 8, 2015



Located in the heart of South Beach, **Baoli Miami** has imported the trademark sophistication of France and seamlessly merged it with Miami's unique vibrancy and international flair. Despite the often fickle taste of South Beach tourists and locals, the dynamic restaurant and lounge has been steadily pulsing on Collins Ave since 2010. By introducing exciting new menu items each season, debuting a refreshed look and housing a steady rotation of world-class DJs on the turntables, Baoli Miami has solidified its place among Miami's here-to-stay nightlife powerhouses.

Beyond the stanchions of the venue's exclusive exterior, the restaurant welcomes guests to enjoy culinary combinations of the finest ingredients and original recipes while exploring a unique global fusion menu heavily influenced by Asian cuisine. Executive **Chef Gustavo Vertone** continually seeks premium ingredients, local and abroad, utilizing superlative resources to create an inventive menu of appetizers, robata-grilled entrees, hand-rolled sushi and decadent desserts. With the release of their summer menu, Chef Vertone introduces the best of seasonal flavors with the following dishes:

- o **Mango Tango Roll (\$20):** Crispy shrimp tempura, stalks of asparagus, slivers of cucumber, avocado slices wrapped in seaweed and served with a sweet, house-made mango sauce.
- o **Maine Lobster Risotto (\$39):** Acquerello organic rice, chunks of live Maine lobster and sliced zucchini bathed in a savory lobster broth.
- o **Robata Grilled Organic King Salmon (\$34):** Teriyaki-marinated King Salmon filet paired with zesty ginger rice and cucumber tonkatsu served with wasabi yuzu sauce.

Complementing the menu, the beverage program at Bâoli is designed to reflect the fresh, flirty and indulgent ambiance of the venue featuring an extensive wine list and seasonal cocktails boasting a variety of exotic flavors and tasteful combinations. Libations featuring summer favorites such as juicy berries, refreshing cucumber and cool mint include the *Berry Basil Smash*, *Absolut Bramble* and *Granmamm's* with prices starting at \$17. Among their newest cocktails, the *Sunset Affair* (pictured above) features Buffalo Trace Bourbon, gently tumbled with sage-infused syrup, orange and lemon juice on the rocks.

With a recently revitalized interior, Bâoli Miami's stunning décor creates fluidity between its indoor and outdoor spaces, with a vanishing NanaWall glass divider, grand crystal chandeliers, plush banquettes and an elevated DJ booth. A fresh coat of paint, re-upholstered seating and an array of artistic black-and-white fashion photography keeps Bâoli Miami as young and beautiful as its clientele. Outside, climbing foliage reaches up the walls of the garden dining space which is adorned by perfectly placed lighting installments inviting guests to an atmospheric evening of indulgence.

With a state-of-the-art sound system and a heavy rotation of the world's best DJs, the venue transforms from dinner service to an electrifying dance party appealing to beautiful locals, the traveling jet set, visiting celebrities and tastemakers alike.

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