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Friday, Nov 18, 2005

Food

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Posted on Thu, Nov. 17, 2005

NIBBLES & BITS

Food Network on Web; truffles at Acqua

Herald Staff

Coming soon to a computer near you: the Food Network's first Web-only series, launching Monday. The 13-part *Eat This With Dave Lieberman* is hosted by cutie chef-author **Dave Lieberman**, who hits New York, Chicago, Seattle, San Francisco and Miami to give and get the scoop on the latest food trends, kitchen gadgets and cuisine crazes.

The Food Network.com will post three new three- to five-minute episodes each week at foodnetworkcom/eatthis.

TRUFFLES & FLOURISHES

White truffle fans, get your fix at **Acqua** at Four Seasons Hotel Miami. The elusive fungus from Alba in Piemonte region of northwest Italy is considered among the best in the world.

You can thank the area's damp woods lush with oak, poplar, willow and hazelnut trees, says **Eviliny Bastos-Klein**, Four Seasons spokeswoman. ``It is believed that the harder the tree's wood, the more intense the truffle's perfume and flavor."

Alba truffles can fetch up to \$2,000 a kilo, Bastos-Klein says. Get them for \$20 per 5- to 8-gram shaving at Acqua, 1435 Brickell Ave., Miami; 305-358-3535, fourseasons.com.

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SHORT ORDERS

- **Christian Plotczyk**, a **Pacific Time** and **China Grill** veteran who headed west two years ago to run the kitchen at **Jeffrey Chodorow's Asia de Cuba** in Los Angeles, is executive chef at **Ginger Grove**, a new restaurant at the Mayfair Hotel, 3000 Florida Ave., Coconut Grove, that promises "a shared culinary adventure across Asia." Breakfast, lunch and dinner daily, with dinner entrees, served family-style, priced at \$12-\$21; 305-779-5100, gingergroverestaurant.com.

- **Fratelli La Bufala**, the first U.S. branch of an Italian chain, is serving wood-fired pizza made with imported buffalo mozzarella and boasts that the only meat on its Neapolitan-style menu is buffalo meat; 437 Washington Ave., Miami Beach; 305-532-0700; fratellila bufala.com.

HOME SWEET HOMES

Stop by **The Village at Merrick Park** in Coral Gables through December to admire a life-sized gingerbread house built by **Johnson & Wales University** students and G.C. Homes. Also on view: The 10 more modestly proportioned gingerbread abodes constructed last weekend by finalists in the North Miami school's national contest for high-school students. The grand prize went to **Crystal Arroyo** of Tampa; **Reynaldo Perez**, a sophomore at Hialeah High, won third place and a \$12,000 J&W scholarship.

SHORT ORDERS

- **Michael Blum** of **Michael's Kitchen** in downtown Hollywood is among the chefs enlisted to create recipes for Taylor New York dessert wines. Learn how to make Blum's Taylor Madeira-glazed lobster and wild mushrooms over parpardelle pasta with roasted shallots and asparagus tips at www.taylordesserts.com; click New Recipes.

- **Nikki Marina**, 3660 S. Ocean Dr., Hollywood, has added a tapas menu that includes steamed Prince Edward Island mussels in Thai curry sauce (\$9), duck confit quesadilla (\$12) and coconut-crusting tiger prawns with mango-chipotle dipping sauce (\$16); 954-602-8750.

- A hurricane-delayed, \$175-per-person fundraising brunch for the **Diabetes Research Institute** featuring Olympic swimming medalist **Gary Hall Jr.** is set for Dec. 11 at **Joe's Stone Crab**, 11 Washington Ave., Miami Beach. Reservations: 786-208-8001.



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