

GOURMAND

DRINK, EAT, AND REPEAT: THERE'S PLENTY OF DELICIOUS TO CHOOSE FROM



CLOCKWISE FROM LEFT: "UNI-CORN"; EXECUTIVE CHEF ALBERT DIAZ; HAIKU'S INTERIOR.



HOT SPOT

Private Dining PRECISION

By Paul Rubio

Next-generation ultra-luxury hits Miami's restaurant scene with the debut of **Haiku**, the city's sole members-only "private restaurant experience." At the helm of this Japanese, kaiseki-inspired concept are owner Jess Varughese and executive chef Albert Diaz (of Zuma London fame). Together, they host a single party nightly for a 10-12 course omakase-style dinner, inclusive of wine, Champagne, and sake pairings. Seasonality, guest preferences, and the duo's travels throughout Japan inspire the meticulously prepared tasting menus.

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Highlights from a recent visit included the "Uni-Corn," a Florida sweet corn *chawanmushi* (steamed custard) topped with Hokkaido uni, elderflower tempura with dashi and white balsamic, and butter-poached king crab with uni, yuzu kosho, and myoga.

Not only is Haiku a sharp deviation from the traditional restaurant model, but it's a clear departure from Wynwood's hyper-colorful personality. The sleek, understated space is anchored by a 16-seat, U-shaped tasting counter, which lies beyond wood-carved screen doors, recalling the intimacy and sophistication of Tokyo's micro-restaurants.

Like all things private (think: planes, villas, and clubs), Haiku's restaurant experience mandates deep pockets, including a membership initiation fee and a commitment of five reservations (with a minimum spend per resy) over 12 months. (haikurestaurants.com)