

Two Popular Chicago Imports Will Land at the Forthcoming Miami Worldcenter Development

Chicago's lavish Maple & Ash Steakhouse and Michelin-caliber Etta announce Miami outposts inside the center, along with two new restaurants by Michael Beltran

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Inside Maple & Ash's Chicago location *Official Press Photo*

Downtown Miami's upcoming \$4 billion, 27-acre mixed-use development, **Miami Worldcenter**, just announced its first four culinary tenants, arriving next year. They include Chicago-based steakhouse **Maple & Ash**, set to open its first location in Florida; **Etta**, a neighborhood restaurant centered around a wood-fired food; alongside **Laurel Brasserie** and El Vecino, both new restaurants by Miami's own Michael Beltran.

Maple & Ash offers diners a more modern and glitzy take on a traditional steakhouse, and is consistently named one of Chicago's **best steakhouses** offering items like fire-roasted seafood towers, dry-aged steaks, and an extensive wine list. The restaurant will be a "second act" of sorts for its executive chef Danny Grant, who **spearheaded** the short-lived **BTW** by 50 Eggs Group in 2015. Maple & Ash will be located along World Square at the corner of Miami Worldcenter's 7th Street promenade and 1st Avenue Northeast, and will occupy 15,000 square feet of indoor and outdoor space, with ground floor and second floor seating.



Rendering of the forthcoming Miami Worldcenter *Official Press Photo*

Also from the team behind Maple & Ash is Etta, which serves up a menu focused on wood-fired fare in a more casual setting. This year it was named to **Chicago's Michelin's Bib Gourmand** list, which is revered by travelers as a sign of a quality meal at an affordable price. Located along the eastern side of the 7th Street promenade, Etta will feature approximately 11,000 square feet of indoor and outdoor space across two levels.

Beltran, the man behind places like **Ariete** and **Chug's Diner**, will also bring two new restaurants to the area. Laurel will offer diners French brasserie-style food with hints of Cuban influence, and it will also serve a limited selection of Cuban pastries from Chug's. It will occupy 2,800 square feet of indoor and outdoor space on the ground floor of **Caoba**, Miami Worldcenter's apartment tower, at the corner of the 7th Street promenade and 1st Avenue Northeast.

Beltran's second restaurant will be El Vecino, a high-end cigar bar serving drinks and snacks such as head cheese croquetas, an assortment of meat and cheese, and pastelitos by Pastelito Papi. The venue will occupy approximately 1,600 square feet of indoor and outdoor space joining Laurel on the ground floor of Miami Worldcenter's Caoba apartment tower.

All four restaurants are slated to debut in 2022.