

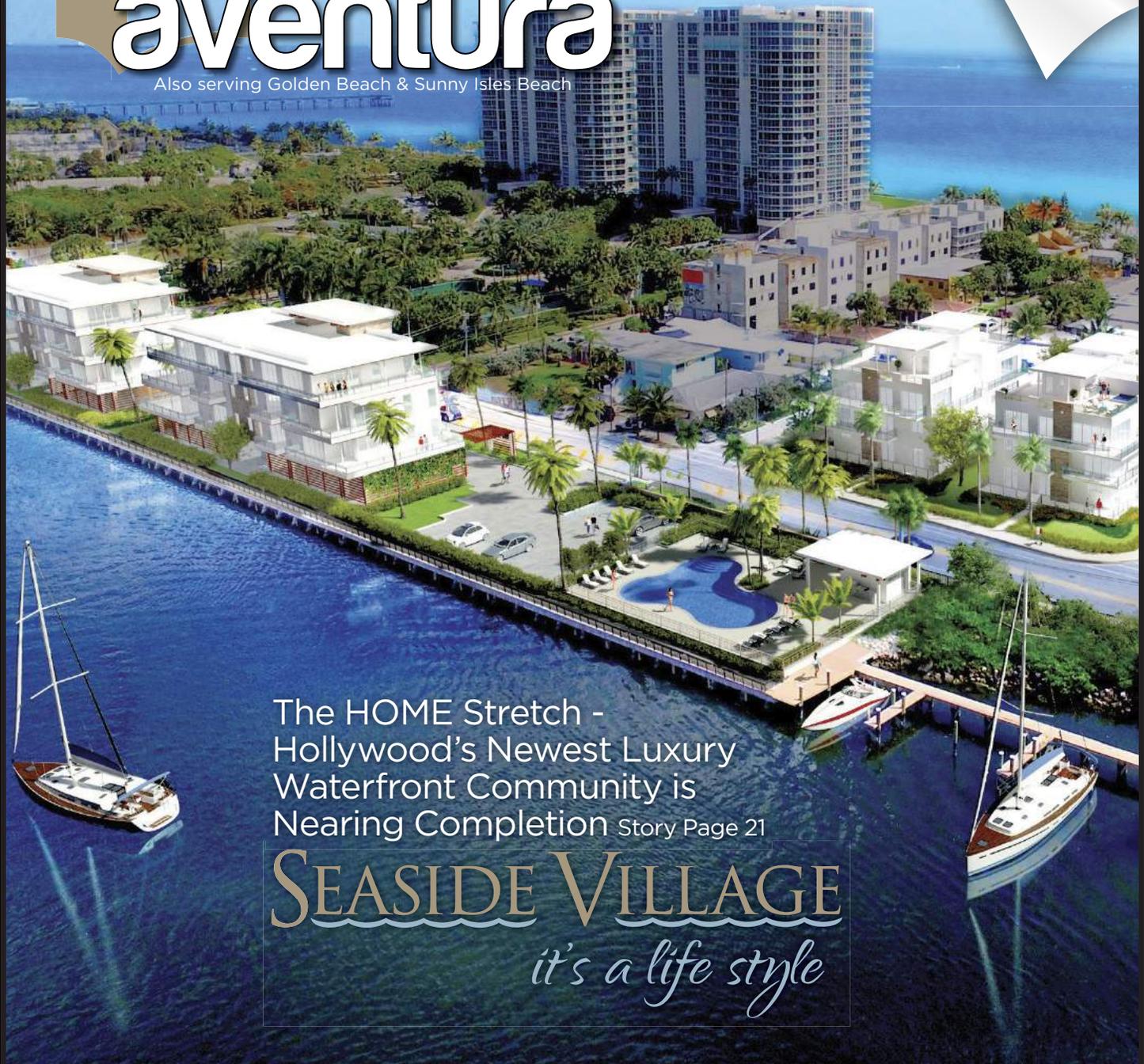


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The HOME Stretch -
Hollywood's Newest Luxury
Waterfront Community is
Nearing Completion Story Page 21

SEASIDE VILLAGE
it's a life style

BY BEVERLY PERKINS

Michael Schulson, celebrity chef and restaurateur, recently added another restaurant to expand his Schulson Collective portfolio. Schulson's restaurants span the northern east coast in Philadelphia and New Jersey, but his latest creation is right here in Hollywood at The Diplomat Beach Resort.

At the south end of the massive lobby behind the impressive dark wood doors is South Florida's newest gem, Monkital. The restaurant recently opened in late spring and serves modern Japanese cuisine. The ambiance in the private main dining area overlooking the Atlantic Ocean is like no other. The leather tufted seating, dark walls, exposed wood beams, and lantern style lighting make for a perfect special occasion dining experience.

Surrounding an open robatay-aki kitchen in the heart of the restaurant is a 15-seat sushi bar for those looking for a more casual dining option. Tucked away beyond the main dining room is Nokku, a discreet cocktail lounge with four private rooms, each having full karaoke capabilities. Tunes, cocktails and signature dishes are offered late into the night. The space is great for private parties and events, or just after-hours fun until 2:00am.

Schulson's menu is a contemporary take on the classic izakaya, featuring sharable small plates and sushi as well as an extensive list of specialty cocktails, wines and saké. His imagination and vision have made him one of Philadelphia's most successful hospitality professionals, and he brings that creative flair to Hollywood with Monkital.

Guests may start their dining experience with appetizers such as Octopus Sunomono, Toro Caviar, or Wasabi Ceviche, as well as creative libations like the The Monkital (bourbon, rye, vermouth, and barrel stowe smoke) or The Monki's Fist which combines saké with



COMMUNITY NEWS

Celebrity Chef Brings Modern Japanese Fare to Hollywood

coconut and pineapple.

The selection covers it all on the Robatayaki menu. This method of "fireside-cooking" is similar to barbecue, where items on skewers are slow-grilled over hot charcoal. From vegetables to seafood, poultry, pork, Kobe beef and game, there is a taste for every palette.

The variety of sushi and sashimi, and hand-created rolls are a sushi-lover's dream. Specialty sashimi has unique choices such as Salmon Tataki which is made with endives, asparagus, dill and honey Dijon. The side items are also not to be missed; Crispy Brussel Sprouts, Bacon Yakisoba or the Black Cod Fried Rice complement each dish.

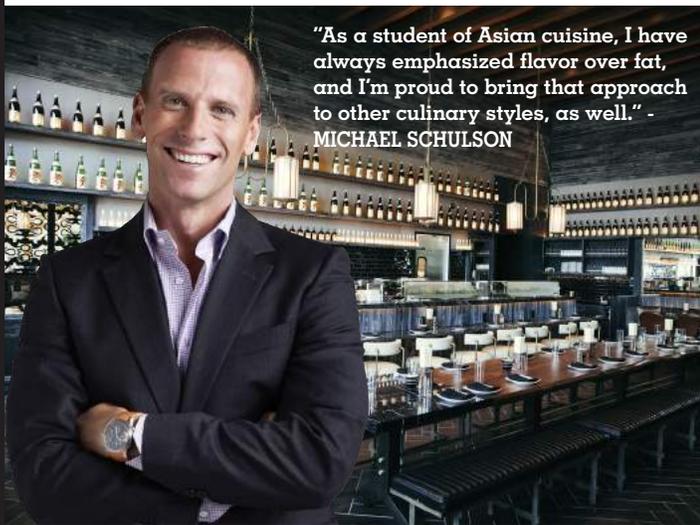
"To be able to add a restaurant like Monkital to an iconic hotel in South Florida was a very exciting venture for me," said Schulson. "Hollywood seemed to really be starving for a sushi concept that focuses on sushi, robatayaki and the type of experience we provide at Monkital."

Schulson attended and graduated from the Culinary Institute of America, working his way up the culinary chain of command in such acclaimed restaurants as New York's Peacock Alley at the Waldorf-Astoria Hotel and David Burke's Park Avenue Café, and Philadelphia's Le Bec-Fin and Susanna Foo.

Before setting out on his own, Schulson helmed legendary kitchens in New York City (Buddakan) and Philadelphia (Pod) and traveled to Japan. He eventually earned the ability to speak conversational Japanese following his stints in prestigious Tokyo kitchens, among them Spago and the Four Seasons Hotel.

Today, Schulson is the owner of day-to-night destination Double Knot; the expansive Independence Beer Garden; Sampan and the adjacent Graffiti Bar; and serves as chef-partner at Izakaya at Borgata Hotel, Casino & Spa in Atlantic City, N.J. Schulson recently opened new-American spot Harp & Crown in Philadelphia's Rittenhouse Square, and now Monkital in Hollywood, Florida.

Monkital is located within The Diplomat Beach Resort - 3555 S. Ocean Drive, Hollywood, 33019. Complimentary Valet parking provided. Open for dinner Wed.-Thurs. 6pm-11pm, Fri. - Sat. 6pm-12am and Sun. - 6pm-11pm. Nokku Thurs. - Saturday 9pm-2am. For reservations visit www.monkital.com or call 954-602-8755.



"As a student of Asian cuisine, I have always emphasized flavor over fat, and I'm proud to bring that approach to other culinary styles, as well." - MICHAEL SCHULSON