

Dining Scene around South Florida — By Susan Bryant



BENJAMIN RUSNAK/COURTESY

Baked scallops are served in a shell with enoki mushrooms and spicy crab aioli at the new S3 in the Hilton Fort Lauderdale Beach Resort.

Bringing locals to beach

S3

**Hilton Fort Lauderdale Beach Resort,
505 N. Fort Lauderdale Beach Blvd.,
Fort Lauderdale, 954-523-7873,
S3Restaurant.com**

The ambience feels reminiscent of a Polynesian vacation, but you don't have to fly to Hawaii to enjoy it.

From the owners of YOLO comes the expansive S3 — short for sun, surf and sand — pushing east from their other downtown spots of Vibe Las Olas, Tarpon Bend Food & Tackle and the former Himmarshee Bar & Grille and The River House.

This time the tourist factor is more entwined with a bold view of the ocean from the open-air dining room, patios, two lounges — one with fire pits — and three bars, including one for sushi. Natural stone and warm tropical woods juxtapose hip lighting, an abstract sea mural and orange tones symbolizing the sunrise.

“Our goal was to bring locals back to the beach, and you can't do that with big pricing,” says co-owner Tim Petrillo, who points to the \$5 valet as an example. “We wanted to be approachable.”

Executive chef Chris Miracolo, hailing from Max's Harvest in Delray Beach after helming Himmarshee, and sushi chef Daniel Binghak, from the famed Morimoto in Philadelphia and New York City's Masa, pitch in abundant know-how for daily lunch and dinner, as well as weekend brunch.

The eclectic seasonal cuisine is mostly shareable plates with a few entrees, such as chai tea-brined duck breast (\$24). Stand-outs are wok-charred sesame edamame (\$5), ricotta truffle gnudi (\$13) and spicy tuna crispy rice cakes (\$10).

Kick back with specialty cocktails (\$12), such as vodka blackberry lychee, while listening to a DJ on Fridays and Saturdays and live music during Sunday brunch.