# Florida Key

NESTLED ON THE NORTHERN TIP OF MIAMI BEACH,
BAL HARBOUR VILLAGE REGALES WITH A LIVELY ART SCENE,
LAVISH DINING AND THE KIND OF SHOPPING DREAMS ARE MADE OF
BY RACHEL JOHNSTON



# SHOP

With aquarium-lined flooring, lush greenery and art installations, Bal Harbour Shops offers luxury perusing to the max. Tiffany, Stella and Tori (among many others) will keep you company, and stay keen for celebrity sightings (word is J.Lo lives nearby). Balharbourshops.com



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# FROM AGE



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#### SPA

Conveniently situated on site at the St. Regis, the très chic Remède Spa features Finnish saunas, a Vichy shower room and such posh treatments as a 24-karat designer facial and Hungarian moor-mud body wrap. Indulge in a blissful full-body massage, fully customized and finished with a paraffin foot wrap. Stregisbalharbour.com/remede-spa

#### SEE

With Miami playing host to the internationally renowned annual Art Basel show, Bal Harbour Village offers its own say on the subject. Borrow a bike from the hotel and cruise along beach paths to nearby galleries and public artworks, like the Rotorelief exhibit by Robert Chambers, featuring a real helicopter (on until November). Make it a day trip with a visit to the Museum of Contemporary Art North Miami—just a 15-minute zip away. Mocanomi.org





### SAVOUR

A stone's throw from the resort, Le Zoo's breezy terrace offers lunch (or brunch!) perfection awash with Parisian décor and tropical foliage. Dive deep into fresh sea fare such as tuna tartare or the ironically named "petite plateau" piled high with just-caught lobster, oysters, clams and others of the crustacean variety. Don't forget to hydrate with a pineapple-soaked Chartreuse Swizzle. Lesoo.com



### SIP & SNACK

Saunter across the street for a dusk-y cocktail at the Grill at Bal Harbour, overlooking the comings and goings of the shops. Try the Jackrabbit—a minty smash of reposado tequila (Herradura, we hope!), Campari, grapefruit and house-crafted sweet-and-sour syrup. Feeling peckish? When in season, ask for the grilled artichokes house specialty: "red label" heirloom, sourced from California and served with a tangy dipping sauce. Grillatbalharbour.com



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