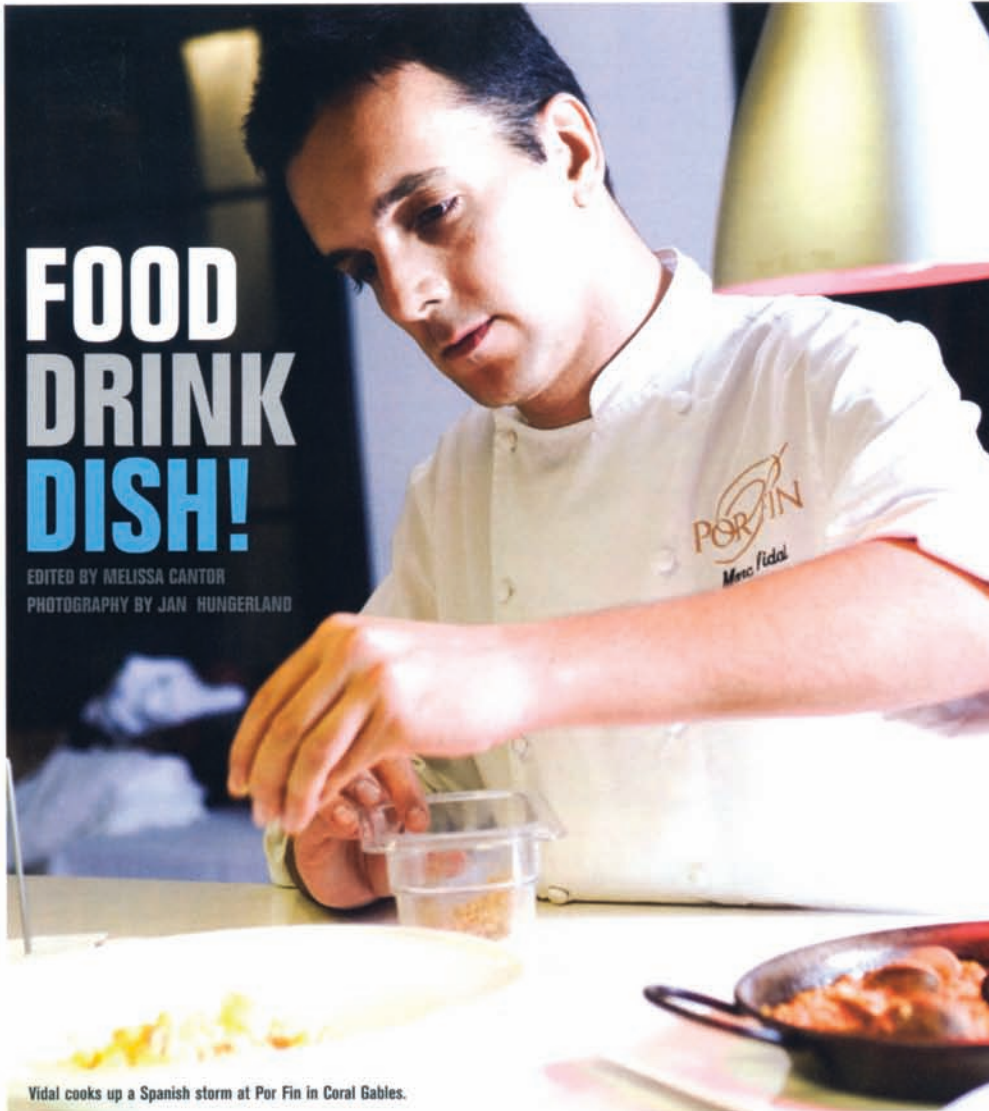


MIAMI



FOOD DRINK DISH!

EDITED BY MELISSA CANTOR
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Vidal cooks up a Spanish storm at Por Fin in Coral Gables.

MUCHO SABOR!

Barcelona-style dining comes to Coral Gables at Por Fin

It took four years to complete the building, but owner Leopoldo Fernandez Pujals knew that patience has a payoff. He'd made his fortune founding Spain's largest pizza business, now he was set on bringing world-class, Barcelona-inspired dining to Miami. This spring, Pujals' Mediterranean-style villa opened as Por Fin, which translates to "at last." Traditional on the outside, Por Fin Restaurant and Lounge (2500 Ponce de Leon Blvd., Coral Gables, 305.441.0107) pares down to the minimum inside: dark, blocky wood and leather soft as designer luggage. Further balancing the classic with the new is 30-year-old Executive Chef Marc Vidal, who shares his Catalan-infused culinary strategy with Miami. —Margit Bisztray

What is your background? I'm from Barcelona. My family owned a restaurant. At 16, I went to culinary school, followed by internships at Alain Ducasse and L'Arpège in Paris, and El Bulli in Spain. *Describe the cuisine at Por Fin.* It's 80 percent Spanish, with updated, contemporary presentations. The foundation is classic, but the impact is "wow!" *Would a Spanish native recognize the dishes?* Yes. For example, for the popular dish of fried-eggs-on-potatoes, we use a potato cream and crisps served with Serrano ham and truffle oil. The cannelloni is my grandmother's recipe, but she used lamb brains, and we use chicken and pork. Food here is simple and fresh, with little fat. *What gives your dishes impact?* The product is the protagonist. Everything else on the plate helps the protagonist or it shouldn't be there. If you are eating grouper, that's the star. In Spain, if you don't have the product, you are not a cook.