

# **PB23-0609**

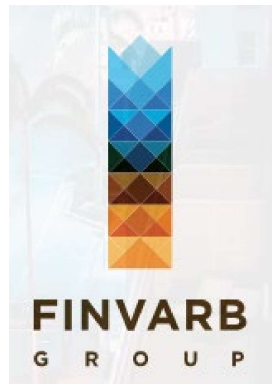
## **1750 Alton Road**

Planning Board

February 4, 2025

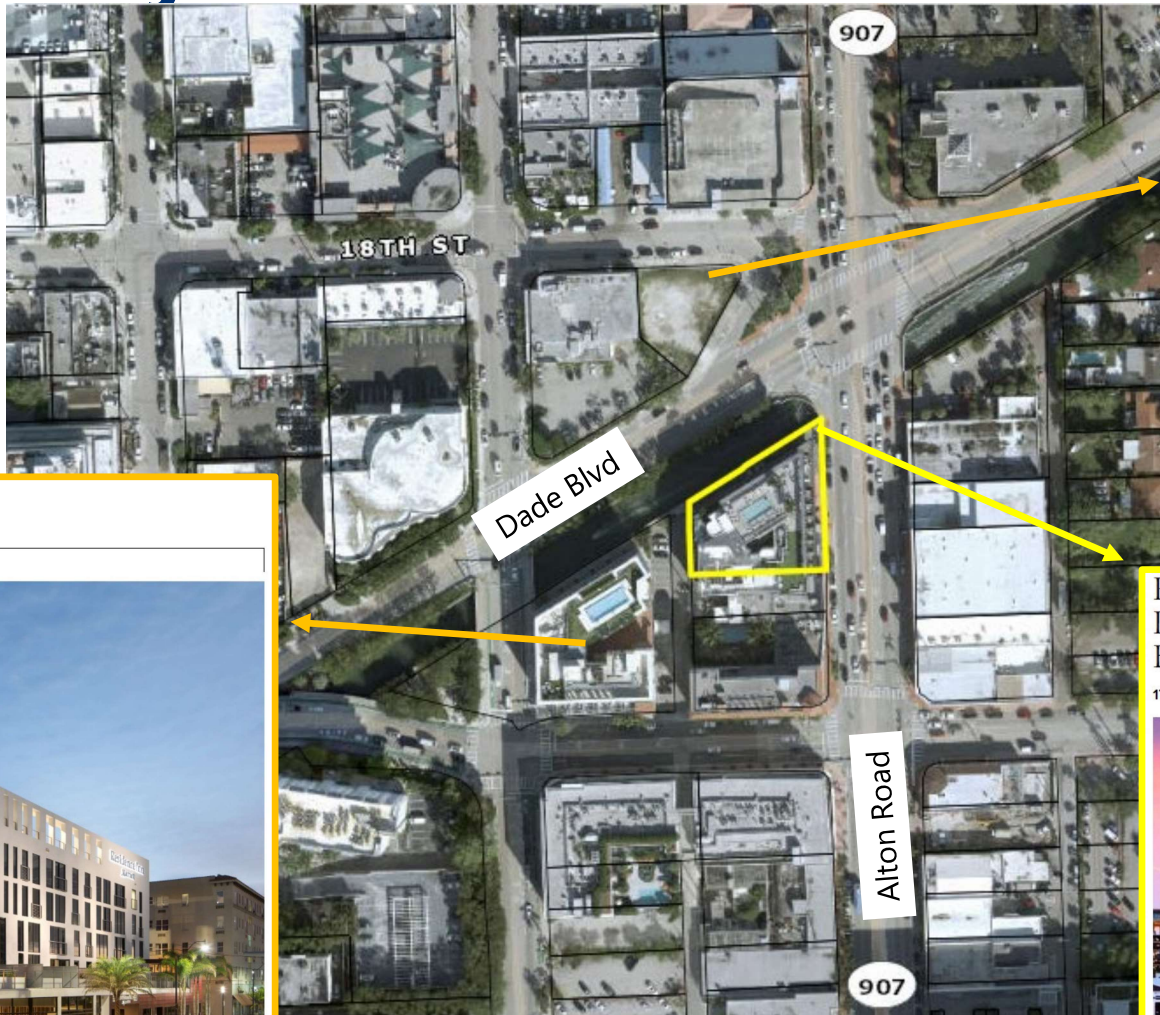


BY NICHOLAS STEFANELLI



BERCOW RADELL FERNANDEZ LARKIN + TAPANES  
ZONING, LAND USE AND ENVIRONMENTAL LAW

# Property Location



Residence Inn  
by Marriott  
South Beach  
1231 17TH STREET, MIAMI BEACH, FL 33139



Sunset  
Harbour  
Project

1790 ALTON ROAD, MIAMI BEACH, FL 33139

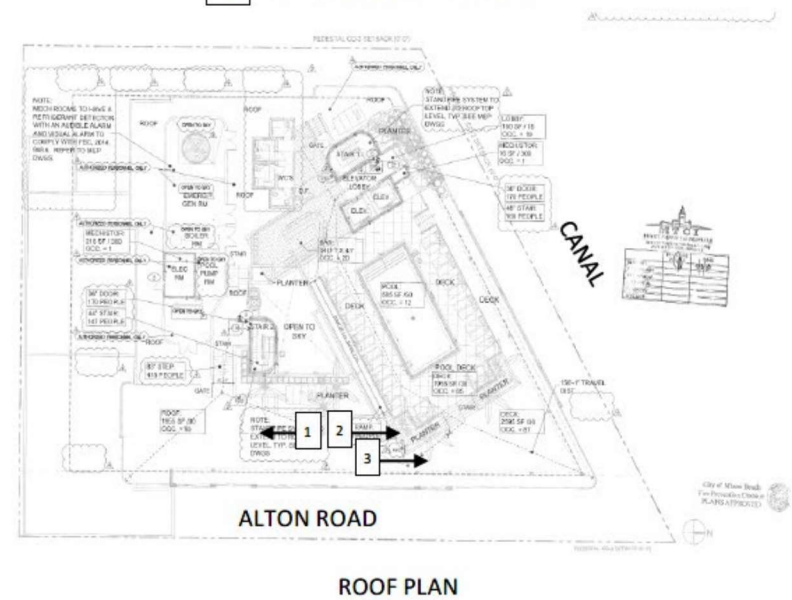


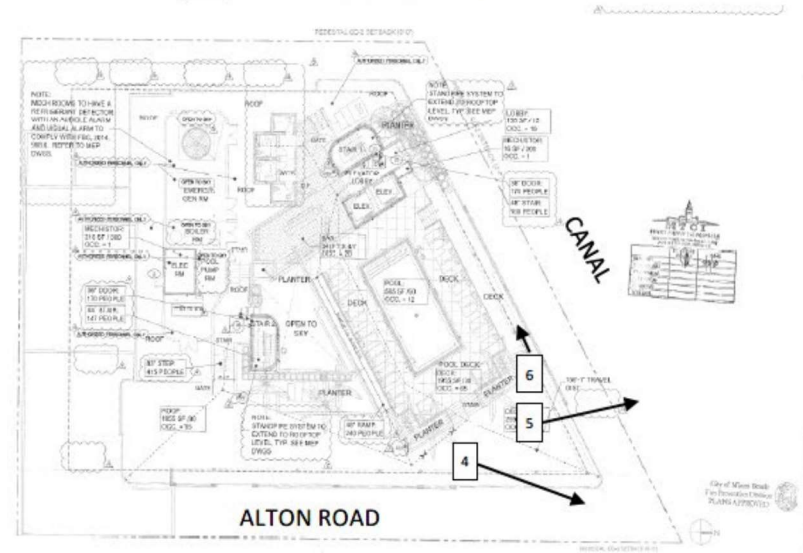
Kimpton Hotel  
Palomar South  
Beach

1750 ALTON ROAD, MIAMI BEACH, FL 33139









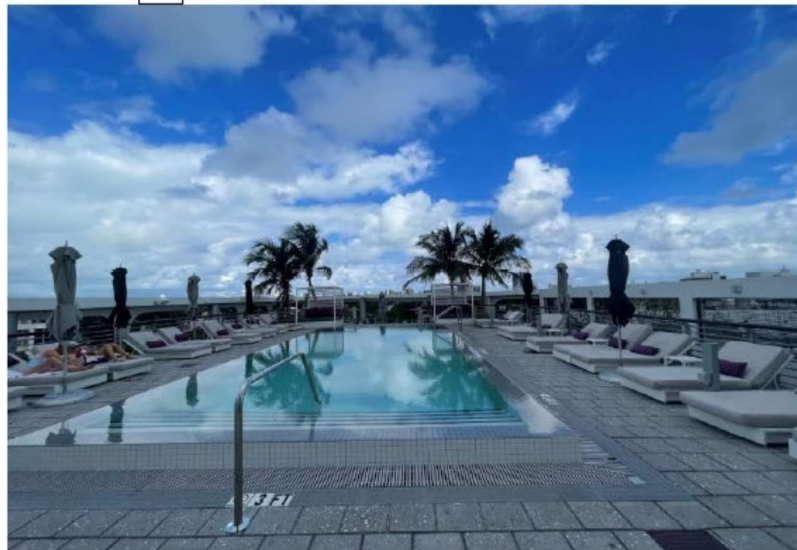




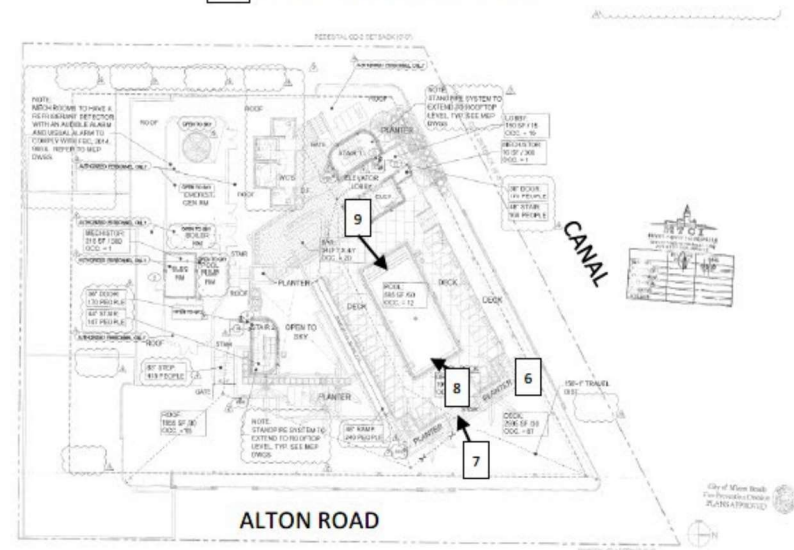
7 ROOF TERRACE / STAIRS TO POOL DECK



8 POOL DECK / SOUTH WEST



9 POOL DECK / NORTH EAST



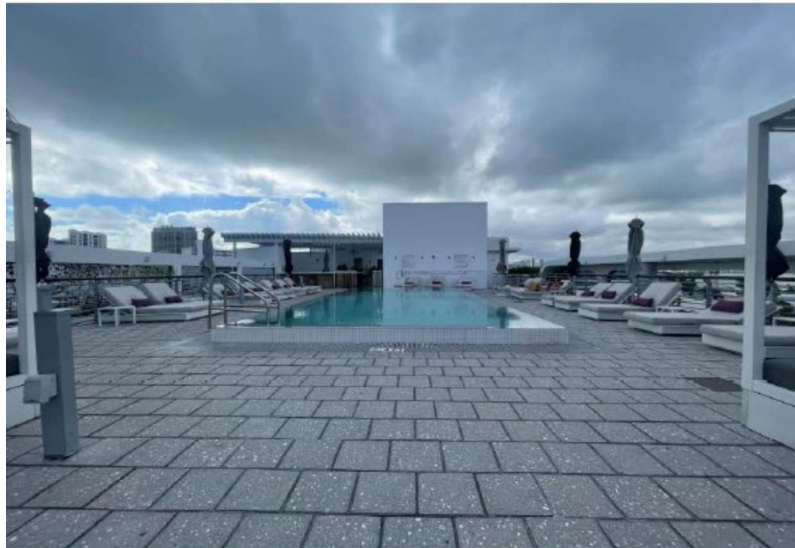
ROOF PLAN



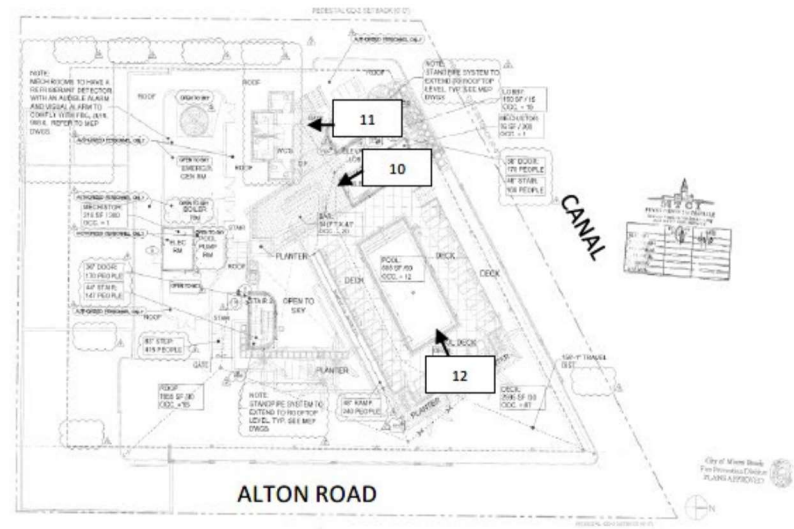
10 ROOFTOP 6-SEAT BAR



11 ROOFTOP RESTROOMS



12 POOL DECK / SOUTH WEST



ROOF PLAN

# Conditional Use Permit – PB 2279

CFN: 20160476465 BOOK 30192 PAGE 2210  
DATE: 08/15/2016 12:55:35 PM  
HARVEY RUVIN, CLERK OF COURT, MIA-DADE CTY

## PLANNING BOARD CITY OF MIAMI BEACH, FLORIDA

**PROPERTY:** 1718-1750 Alton Road

**FILE NO.** 2279

**IN RE:** The applicant, Sobe Alton LLC, requested Conditional Use approval for the construction of a new hotel exceeding 50,000 square feet including a mechanical parking garage and an accessory restaurant, pursuant to Section 118, Article IV and Section 130, Article II.

**LEGAL DESCRIPTION:** Lot 3 and 4, less the South 1 inch (0.08'), and all Lot 5, both in Block 17, FIRST ADDITION TO COMMERCIAL SUBDIVISION, according to the Plat thereof, as recorded in Plat Book 6, Page 30, of the Public Records of Miami-Dade County, Florida.

**MEETING DATE:** December 15, 2015

### CONDITIONAL USE PERMIT

The applicant, Sobe Alton LLC, filed an application with the Planning Director pursuant to Chapter 130, Article III of the City Code. Notice of the request was given as required by law and mailed out to owners of property within a distance of 375 feet of the exterior limits of the property upon which the application was made.

- h) Use of the rooftop pool deck shall be limited to the exclusive use of hotel guests and their invitees.
- i) The pool deck shall be closed to between the hours of midnight and 7:00 AM.



# Consistent with Alton Road Corridor

- 7.2.11.2.e:
  - Commercial uses on rooftops shall be limited to restaurants only, shall cease operations no later than 11:00 p.m. on weekdays and 12:00 a.m. on weekends, and shall only be permitted to have ambient, background music.
  - Outdoor bar counters shall be prohibited.
  - No special event permits shall be issued.





## Who we are

Creative Food Group is the team behind the award-winning restaurants by Nicholas Stefanelli. Established in 2014 by Chef Nicholas Stefanelli & Paul Jeon. Chef Stefanelli began his career working in the kitchens of Roberta Donna's Galileo in Washington, D.C., Fabio Trabocchi's Maestro at the Ritz Carlton Tysons Corner and Fiamma NYC, and Thomas Keller The French Laundry. Upon returning to DC Chef Stefanelli Opened Bibiana with Restaurantur Ashok Baja. Creative Food Group is a leading hospitality group in Washington D.C. From the critically acclaimed fine dining Masseria to culinary collective Officina, The Creative Food Group takes our guests through a culinary journey of flavors and experiences.



### HOSPITALITY & COMMUNITY

“Our spaces are not just restaurants; they are a part of lifestyle that prioritizes experience and quality of living as part of our culture.”

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## Where we started

VESTITI PER SODDISFARE GLI ALTRI, MA MANGIA PER SODDISFARE TE STESSO!

Masseria, Chef Nicholas Stefanelli's first restaurant, is a celebration of big, harmonious flavors and the fine Italian cooking that shaped Chef's palate as a child. The restaurant is named for the charming agricultural estates of the Puglia region, where Chef Stefanelli's family heritage is rooted. With such inspiration, Chef Stefanelli approaches hosting guests in his own restaurant as more of a lifestyle than a profession, taking the pretense out of fine dining in favor of heartfelt hospitality and honest cooking. Featuring an open-air courtyard with relaxed seating, a partially covered pergola seating area, and an indoor sala with a view of the seafoam green-tiled open kitchen, Masseria, an exclusive restaurant for 60 guests, brings together the rustic but welcoming aesthetic of an Italian country estate, the industrial grit of the Union Market district, and the undeniable chic of its fashion-savvy chef-owner.





With such attention and care, the Masseria concept has achieved considerable acclaim. In 2016, Masseria earned a star in Washington, DC's, first-ever Michelin Guide, an honor it has received every year since. In 2015, Washington Post food critic Tom Sietsema selected the newly opened Masseria as third among his top 10 favorite restaurants in Washington, DC. Washingtonian Magazine selected Masseria to the #12 spot in its list of the city's 'Top 100 Very Best Restaurants' for 2016. The Restaurant Association of Metropolitan Washington (RAMW) nominated Masseria in the category of 'New Restaurant of the Year' and 'Pastry Chef of the Year' for 2016. The following year, RAMW named their 'Pastry Chef of the Year,' and in 2018, Masseria was awarded the distinction of 'Formal Fine Dining Restaurant of the Year.' In 2017 Masseria was Awarded ICSC Global Award for design . In 2022 Masseria was named #12 Italy Top 50 Restaurants in The World and has earned in 2023 and 2024.





BY NICHOLAS STEFANELLI

Gennaio 2025

### Antipasti

#### Carne Cruda

Foicnoli *Roseda Farm Beef Striploin. Feuille de Brick Tart.*  
*Savory Cannoli Shell. Foie Gras.*  
*Pistachio. Black Truffle.*  
Tonno *Roasted Garlic Zabaglione.*  
*Yellowfin Tuna. "Panelle." Quince.*  
*Finger Lime. Kumquat. Chili.*  
Pinzimonio *Winter Green Salad.*  
*Fennel.*

#### Burrata

*Burrata Pugliese Gelato. Fireside Oyster.*  
*Royal Imperial Osetra Caviar. Cipollini Onion. Olive Oil.*

#### Crudo

*Sea Scallop. "Nduja. Blood Orange. Almond. Sea Bean. Finger Lime. Ramp. Dill. Chive.*

#### Aragosta

*Maine Lobster in Four Preparations.*

#### Gnocchi

*Potato Gnocchi. Parmigiano Reggiano. Perigord Black Truffle. Spring Garlic. Pistachio.*

#### Strascinati

*Hand Rolled Puglian Pasta. Pork Belly. Parmigiano Reggiano.*

#### Bue

*Roseda Farm Ribeye Aged for 90 Days in Taleggio. Sunchoke. Kale. Red Wine. Beef Tendon.*

#### Cachi e Zenzero

*Persimmon. Ginger. Cardamom. White Wine Zabaglione.*

#### Torta al Cioccolato

*Baked Chocolate Mousse. Mascarpone Cream. Dulce di Leche Caramel. Fior di Latte Gelato.*

- add -

#### Formaggio

*Selection of Three Cheeses 28*  
*Selection of Five Cheeses 40*

The menu is 245 per guest exclusive of tax and 20% service fee



BY NICHOLAS STEFANELLI

Gennaio 2025

### Antipasti

#### Carne Cruda

Tonno *Roseda Farm Beef Striploin.*  
*Feuille de Brick Tart.*  
*Roasted Garlic Zabaglione.*  
Burrata *Fireside Oyster.*  
*Royal Imperial Osetra Caviar.*  
*Cipollini Onion.*  
- add -  
Foicnoli *Savory Cannoli Shell. Foie Gras Mousse. Pistachio. Black Truffle.*  
*15 Supplement*  
Rombo *Turbot. Arugula Salsa Verde. Cabbage. Mustard. Brown Butter.*  
Linguini *Linguine di Gragnano. Masseria XO. "Aglia. Olio. Peperoncino."*  
Bue *Roseda Farm 30 Day Dry Aged Ribeye. Sunchoke. Kale. Red Wine. Beef Tendon.*

#### Foicnoli

*Savory Cannoli Shell. Foie Gras Mousse. Pistachio. Black Truffle.*  
*15 Supplement*

#### Rombo

*Turbot. Arugula Salsa Verde. Cabbage. Mustard. Brown Butter.*

#### Linguini

*Linguine di Gragnano. Masseria XO. "Aglia. Olio. Peperoncino."*

#### Bue

*Roseda Farm 30 Day Dry Aged Ribeye. Sunchoke. Kale. Red Wine. Beef Tendon.*

#### Cachi e Zenzero

*Persimmon. Ginger. Cardamom. White Wine Zabaglione.*

#### Torta al Cioccolato

*Baked Chocolate Mousse. Mascarpone Cream. Dulce di Leche Caramel. Fior di Latte Gelato.*

- add -

#### Formaggio

*Selection of Three Cheeses 28*  
*Selection of Five Cheeses 40*

The menu is 178 per guest exclusive of tax and 20% service fee



BY NICHOLAS STEFANELLI

## A LA CARTE MENU

### ANTIPASTI

#### FORMAGGIO

*Selection of Three Cheeses 28*  
*Selection of Five Cheeses 40*

#### BURRATA 60

*Gelato Pugliese. Oyster.*  
*Royal Imperial Osetra Caviar.*

### PASTA

#### GNOCCHI 31

*Potato Gnocchi.*  
*Parmigiano Reggiano.*  
*Spring Garlic. Pistachio.*

#### ANTIPASTI 45

*Five bite sized dishes from the*  
*first course of our tasting menu.*

#### FEGATO D'OCA 50

*Seared Foie Gras. Bosc Pear.*  
*Mulled Wine. Walnut.*  
*Sicilian Brioche.*

#### STRASCINATI 32

*Hand Rolled Puglian Pasta.*  
*Pork Belly.*  
*Parmigiano Reggiano.*

#### LINGUINE 35

*Linguine di Gragnano. Masseria XO.*  
*"Aglia. Olio. Peperoncino."*

### ENTRÉE

#### VITELLO 52

*Veal Trio.*  
*Anson Mills Slow Roasted Polenta.*  
*Yellowfoot Chanterelle.*

#### ZUCCA 33

*Delicata Squash. Koginut*  
*Squash. Parmigiano Reggiano.*  
*Radichio. Burgundy Truffle.*

#### BUE 60

*Roseda Farm 30 Day Dry Aged Ribeye.*  
*Sunchoke. Kale. Red Wine.*  
*Beef Tendon.*

#### ARACOSTA 80

*Maine Lobster in*  
*Four Preparations.*

#### KAGOSHIMA A5 WACYU 125

*Wagyu Striploin. King Trumpet.*  
*Baby Lettuce. Beef Tendon.*  
*Red Wine Sauce.*

#### CAVIALE 295

*1 oz Royal Imperial Osetra Caviar.*  
*A Dozen Oyster.*  
*Mignonette. Chickpea Blini. Scrambled Egg.*

### DOLCE

#### TORTA AL CIOCCOLATO 19

*Baked Chocolate Mousse. Mascarpone*  
*Cream. Dulce di Leche Caramel.*  
*Fior di Latte Gelato.*

#### NOCEDI COCCO 19

*Dark Chocolate. Almond.*  
*Coconut Milk Gelato.*



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## CLASSIC COCKTAILS

### French 75

2015 Dom Pérignon, Brut.  
No. 3 Gin, Lemon, Simple.  
75

### Godfather

The Macallan 12 Sherry Oak.  
Amaretto.  
29

### Debbie Don't

Tesoro Reposado Tequila.  
Amaro Averna, Lemon.  
Maple Syrup.  
21

### Headless Horseman

Belvedere Vodka.  
All Day Biner, Lime.  
Ginger Beer, Mint.  
18

## NON-ALCOHOLIC

### Sunset Over NoMa

Verjus Blanc, Red Apple, Pear.  
Quiet Evening Tea, Honey, Saline.  
14

### '23 Head High, Skin-Contact Wine

Sonoma County, California  
Grapes: Viognier/Grenache Blanc Blend  
16

## HOUSE COCKTAILS

### Masserita

Volcan XA Reposado Tequila.  
Pierre Ferrand Dry Curacao.  
Blood Orange, Rosemary, Sea Salt, Lime.  
45

### Panatta

The Macallan 12 Sherry Oak.  
Amaro Montenegro, Fino Sherry.  
Baklava, Lemon, Egg White.  
Fever Tree Club Soda.  
28

### Succo Fermentato

Conviqnae VS Cognac.  
Willett 4 Rye Whisky, Yellow Chartreuse.  
All Spice Dram, Lemon.  
Fermented Grapes, Apple Cider.  
Absinth Rinse.  
23

### Red Sea

Amaras Mezcal Cupreata, Fred Jerbis.  
Red Bell Pepper, Pineapple.  
Lemon Juice, Lavender Bitters.  
Disco Inferno.  
23

### Concorde 76

Holmes Reunion Island Rum.  
John D. Taylor's Velvet Falernum.  
Heirloom Alchemies.  
Grapefruit.  
21

## BEER

Ommegang 'Hennepin' Saison | New York  
14

Menabrea 'Bionda' Lager | Biella, Italy  
12

Cigar City 'Jai Alai' IPA | Florida  
11

## WINES BY THE GLASS

### SPARKLING

Sommariva, 'Il Rosa,' Brut  
Veneto, Italy  
Grapes: Raboso/Pinot Nero  
15

Bisol, 'Crede', Brut, Prosecco  
Valdobbiadene Superiore, Veneto  
Grapes: Glera/Pinot Bianco/Verdiso  
18

Ca'del Bosco, 'Cuvée Prestige'  
Franciacorta, Lombardy  
Grapes: Chardonnay/Pinot Nero/  
Pinot Bianco  
28

'15 Dom Pérignon, Brut  
Champagne, France  
Grapes: Pinot Noir/Chardonnay  
85

### WHITE

'23 Presqu'île  
Santa Barbara, California  
Grape: Sauvignon Blanc  
18

'21 Venica & Venica, 'P'ètris'  
Collio, Friuli  
Grape: Malvasia  
22

'19 Prà, 'Staforte'  
Soave Classico, Veneto  
Grape: Garganega  
23

'22 Freeman, 'Ryo-Fu'  
Green Valley, California  
Grape: Chardonnay  
26

## WINES BY THE GLASS

### ROSÉ

'23 Chateau Peyrassol, 'Les Commandeurs'  
Côtes de Provence, France  
Grapes: Grenache/Cinsault/Syrah/Rolle  
18

### RED

'20 Falkenstein  
Alto-Adige - Valle Venosta  
Grape: Pinot Nero (Blauburgunder)  
23

'20 Pietroso  
Rosso di Montalcino, Tuscany  
Grape: Sangiovese  
24

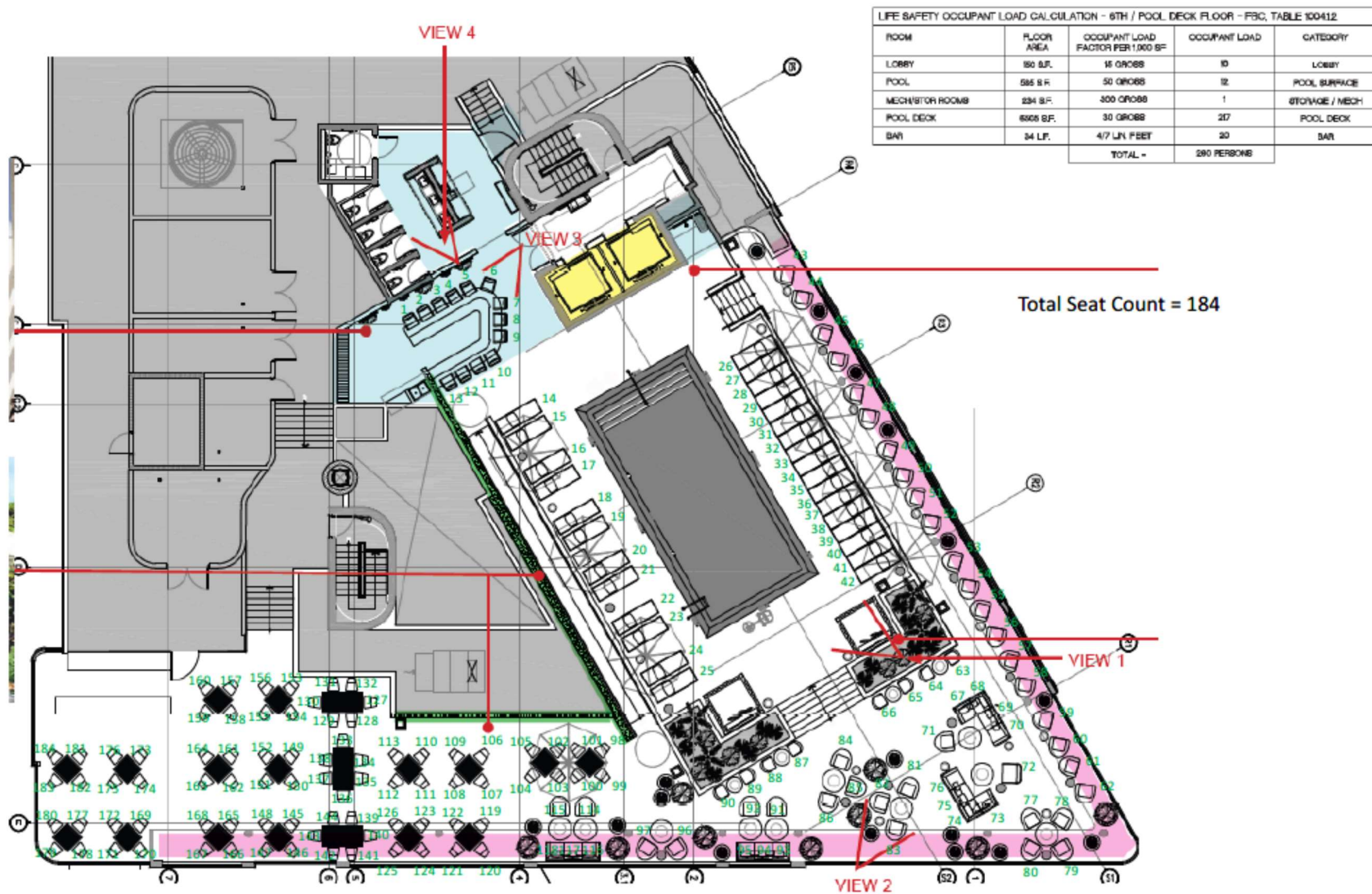
'20 Ca' del Baio, 'Autinbej'  
Barbaresco, Piedmont  
Grape: Nebbiolo  
26

'19 Col d'Orcia, 'Nearco'  
Tuscany, Italy  
Grape: Merlot/Syrah/Petit Verdot  
29



Note: Not an architectural drawing. This is diagram planning for Planning Board purposes only. Occupancy loads are from As-Built drawings.





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# Thank You

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