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The Betsy Presents Venice With Love

Hotel-wide Exhibition By Internationally Acclaimed Artist Edouard Duval-Carrie

The Betsy is a 130-room, family-owned and -operated luxury oceanfront resort within South Beach's Art Deco Historic District that was named "Best Luxury Hotel" in the Miami Herald's 2025 Miami-Dade Favorites Awards.

The Betsy, a boutique Michelin Key hotel located in the heart of South Beach's Art Deco District and recognized as a hub for arts and culture, presents From Venice With Love, a property-wide exhibition by internationally acclaimed Miami-based Haitian artist Edouard Duval-Carrie. On display through Sunday, November 15th, 2026, the exhibition coincides with the artist's presentation at the 61st International Art Exhibition of La Biennale di Venezia—the world's most prestigious contemporary art exhibition—allowing guests and visitors to simultaneously experience his vibrant, mixed-media works exploring Caribbean history and culture.

Curated by Pulitzer Prize-winning Haitian-American visual historian and cultural storyteller Carl-Philippe Juste, From Venice With Love transforms The Betsy into an immersive showcase that

The Betsy, Page 2A



Caribbean Roots & Florida Soul

An Exclusive Interview with Chef Steve Mendez Of OCEAN2000 in Fort Lauderdale

By Marlene Kora, MEd

While many waterfront restaurants understandably rely on their views to make an impression, the most memorable experiences begin and end with what arrives at the table.

South Florida's culinary identity has always been shaped by more than geography. It reflects the rhythm of the seasons, the abundance of nearby waters, and the extraordinary cultural influences that have transformed the region into one of the country's most dynamic dining destinations. While many waterfront restaurants understandably rely on their views to make an impression, the most memorable

experiences begin and end with what arrives at the table. Fresh seafood, vibrant local produce, thoughtful technique, and genuine hospitality remain the true ingredients that define exceptional coastal dining.

Set directly along the Atlantic shoreline in Fort Lauderdale, OCEAN2000 at Pelican Grand Beach Resort embraces that philosophy from the moment guests arrive. Expansive ocean vistas provide an unmistakable backdrop, yet they never overshadow the restaurant's culinary ambitions. Instead, the setting works in harmony with a menu that reflects the flavors, ingredients, and character of South Florida through refined coastal cuisine that feels sophisticated without

sacrificing warmth or authenticity. Every element, from the breezy veranda overlooking the beach to the carefully considered dining room infused with modern coastal design, reinforces a sense of place that is unmistakably Floridian.

That connection to the region extends well beyond aesthetics. OCEAN2000 celebrates South Florida by allowing local ingredients to lead the conversation. Seasonal produce, fresh seafood sourced through long-standing relationships with trusted purveyors, and globally inspired culinary influences all come together in dishes that respect both tradition and innovation.

Florida Soul, Page 4A



If You're Feeling Stressed By Pricey Meds, Pharmacists Can Help

(Feature Impact)

Pharmacists can guide you through discount programs your health system offers.

If your wallet is feeling the squeeze of prescription drug costs as other living expenses like grocery and energy prices rise, you're not alone.

More people are worrying about affording essential medications these days. In fact, more than 40% of adults said they skipped doses or didn't fill prescriptions in the past year due to cost, according to a KFF Health survey.

People who take multiple drugs to manage chronic conditions often feel this pinch even more severely. They're also more likely to make more frequent visits to their clinic or health system for care. That's where a powerful ally can help them manage their drug costs: a health-system pharmacist.

These medication experts work side-by-side with the clinicians who prescribe drugs in health care practices - and sometimes prescribe medications themselves. Their deep knowledge can help people get the most out of the drugs they take.

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Florida Soul

From Page 1A

Rather than chasing fleeting dining trends, the restaurant focuses on thoughtful execution, allowing each ingredient to speak clearly while reflecting the diverse coastal influences that have helped shape South Florida's culinary landscape.

Leading that vision is Executive Chef Steve Mendez, whose culinary perspective has been shaped by his Jamaican upbringing, professional training throughout the Caribbean, and years spent refining techniques that honor fresh, high-quality ingredients. His cooking reflects an appreciation for simplicity, balance, and restraint. Caribbean influences appear naturally throughout the menu, complemented by refined global touches that enhance rather than compete with Florida's exceptional seafood. The result is a culinary identity that feels personal, regionally grounded, and unmistakably authentic.

The experience itself strikes a balance that many restaurants aspire to but few consistently achieve. Couples celebrating a special evening, families gathering over Sunday brunch, resort guests discovering the property for the first time, and South Florida residents returning for another memorable meal all find a setting that feels polished yet welcoming. The atmosphere invites guests to linger, whether enjoying cocktails overlooking the Atlantic, sharing appetizers as the ocean breeze drifts across the veranda, or settling into a leisurely dinner where every course unfolds at its own comfortable pace.

During an exclusive interview, Executive Chef Steve Mendez shared how OCEAN2000 continues to evolve while remaining firmly rooted in the flavors, ingredients, and hospitality that define South Florida's coastal dining culture. He discussed his culinary philosophy, the influence of his Caribbean heritage, the importance of local sourcing, and the signature dishes that have become synonymous with the restaurant's identity. What follows is our conversation.

MK: First, what do you feel are the top qualities clearly distinguishing OCEAN2000 from other waterfront restaurants throughout South Florida, which are plentiful?

CSM: At OCEAN2000, we provide an unmatched oceanfront setting where every meal is complemented by panoramic Atlantic views, along with a coastal menu that highlights fresh Florida seafood, seasonal produce and globally inspired flavors while remaining rooted in the region, and personalized hospitality that creates memorable experiences beyond the plate.

MK: South Florida enjoys extraordinary access to fresh seafood and local produce. How do your relationships with regional fishermen and suppliers shape menu development and help distinguish OCEAN2000 from other upscale coastal restaurants?

CSM: At OCEAN2000, our menu begins long before it reaches the kitchen. It starts with the trusted seafood purveyors we've worked with for years, who call us as soon as the boats return with the day's freshest catch. Those longstanding relationships allow us to build menus that evolve with the tides and the seasons, ensuring we're always serving the highest-quality ingredients. Our connections aren't just about

couples alike can enjoy thoughtfully crafted cuisine in a welcoming yet refined oceanfront setting.

MK: Hospitality extends well beyond the food itself. When guests leave after celebrating a milestone, romantic evening or family gathering, what do you hope remains with them long after the meal has ended?

CSM: Great restaurants create lasting memories through genuine hospitality, beautiful surroundings, exceptional cuisine and meaningful moments shared around the table. If guests leave feeling cared for and eager to return, then we've accomplished our goal.

genuine hospitality and offering an unforgettable oceanfront setting, every member of the team shares the goal of creating experiences that guests remember long after they've left the restaurant that encourage them to return.

In a region celebrated for its vibrant culinary landscape, OCEAN2000 succeeds by remaining grounded in the very qualities that have always defined exceptional coastal dining. Fresh seafood arrives with purpose rather than pretension. Seasonal ingredients are treated with restraint instead of unnecessary complexity. Caribbean influences appear naturally, woven into a menu that honors South Florida's diverse cultural fabric while



For diners seeking more than simply another waterfront meal, OCEAN2000 offers something increasingly valuable: an authentic reflection of the destination itself. Artwork Courtesy of / Provided by Pelican Grand Beach Resort

freshness. They're about trust, collaboration and supporting the people behind our local food community. Every dish tells a story of the waters, producers and coastal heritage that make South Florida so unique.

MK: Although OCEAN2000 is located within a luxury beachfront resort, it has also become a favorite among local residents. Beyond the spectacular setting, what keeps South Floridians returning?

CSM: Locals return because they know they'll receive a consistently exceptional experience. Beyond the setting, it's about approachable luxury, excellent food, attentive service, a welcoming atmosphere and a menu that continues to evolve while maintaining guest favorites. We want our guests to feel like

MK: The Ahi Poke Nachos and Lobster Crab Cakes have become standout starters. What inspired you to reinvent these familiar favorites into dishes that feel uniquely representative of OCEAN2000 and South Florida's coastal dining scene?

CSM: The goal was to take recognizable dishes and elevate them through premium ingredients, balance and presentation. The Ahi Poke Nachos offer freshness, texture and bright flavors that reflect South Florida's tropical influences, while the Lobster Crab Cakes focus on showcasing sweet, high-quality seafood with minimal filler and complementary flavors. Both dishes embody our philosophy of familiar flavors executed at a higher level.

MK: The Miso Black Grouper pairs Florida seafood with Japanese influences through

allowing local flavors to remain front and center. Add attentive hospitality and one of Fort Lauderdale's most captivating oceanfront settings, and the result is an experience that feels both elevated and comfortably familiar. It is little wonder that visitors discover the restaurant while locals continue returning long after their resort stay has ended.

For diners seeking more than simply another waterfront meal, OCEAN2000 offers something increasingly valuable: an authentic reflection of the destination itself. Every thoughtfully prepared plate, every leisurely dinner overlooking the waves reinforces a genuine connection to South Florida's coastal identity. Chef Steve Mendez and his team have created a restaurant where the food never competes with the view but instead complements it.