

DAILY CANDY

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Eight Expectations

The Magnificent. The dwarfs. The deadly sins. Some numbers are just born lucky.

But poor one is lonely, three's a crowd, and six gotta roll solo or all hell breaks loose.

As for crazy eight, it's only good in the corner pocket. Until tonight, when L.A.'s famed and beloved Table 8 (finally) opens in SoBe's Regent Hotel. Count on it becoming the season's prime spot. Here's why:

1. Co-owner and chef Govind Armstrong, who started interning at Wolfgang Puck's Spago at 13.
2. Location, location, location (inside the hotel of the moment).
3. Creamy butterscotch and rich chocolate decor.
4. Flattering amber lighting.
5. Florida-meets-California cuisine, like Homestead tomato soup with basil croutons, lobster, and olive oil.
6. And pompano with wilted butter lettuce, parsnip flan, cilantro gremolata, and pomegranate.
7. And Kobe-style beef with Stilton fritters.
8. And coconut mille-feuille for dessert.

Sure, there are more reasons.

But we think eight is enough.

Table 8, The Regent South Beach, 1458 Ocean Drive, Miami Beach (305-695-4114).

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