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AQ CHOPHOUSE OPENS IN LUXURIOUS ACQUALINA RESORT & SPA

 Alona Abbady Martinez  04/10/2018  GASTRONOMY, Restaurants

Acqualina Resort & Spa has recently opened its latest upscale dining restaurant, AQ Chop House. The restaurant's open, airy space is framed by an awe-inspiring deco-style chandelier, refurbished from the 1930's and surrounded by windows, allowing the natural light to set the tone in the casual, yet elegant space. AQ Chop house is decorated in subtle tones of white and gray terrazzo against a backdrop of hand-painted gold millwork details, gold leaf wall treatments, and pops of warm blue chenille fabrics creating a serene sense of luxury while guests dine on Chef Michele Mazza's specialties with uninterrupted views of the Atlantic Ocean.



The restaurant features both indoor and outdoor dining and blends a modern steakhouse with Italian flavors, offering prime cuts of meat, a selection of crudos and seafood, and a complete sushi menu as well. Highlights include sheep's milk ricotta with sea salt and extra virgin olive oil, branzino crudo with blood orange and friséé, grilled octopus, and short rib ravioli with sage and butter, made in-house. Grilled fish and prime dry-age meats as well as delectable sides from truffle French fries, broccoli rabe to cream of corn and sautéed cauliflower with raisins are featured as well.



Deborah Yager Fleming, CEO & Partner of Acqualina Resort, is thrilled with the new dining option. “With the success of our Il Mulino New York restaurant, we are excited to launch AQ Chop House in collaboration with Chef Michele Mazza and his talented culinary team. AQ Chop House perfectly complements our resort dining offerings creating an exciting culinary destination in the heart of Sunny Isles Beach.”

AQ Chop House is located at Acqualina Resort & Spa, 17875 Collins Avenue. Dinner is served from 5:30 p.m. to 10 p.m. seven days a week. There is valet parking. For reservations, please call 305-918-8000 or visit www.acqualinaresort.com (<https://www.acqualinaresort.com>).

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Alona Abbady Martinez is a food, travel, and lifestyle writer in South Florida with over fifteen years of writing experience. She freelances for Upscale Living Magazine, International Opulence Magazine, Lifestyle Magazine, and Miami New Times. Previous work has appeared on Alimentum Journal, Brain, Child Magazine, Humor.org, Every Day With Rachael Ray, The Dallas Morning News, The Miami Herald, and The Sun Sentinel. For over ten years she has enchanted readers with her blog, Culinary Compulsion, based on her adventures with food, family, and travel. Her global food memoir with recipes, My Culinary Compulsion, is scheduled to come out this Fall. You can reach her at alonamartinez.com.