



DOWNTOWN DADELAND PROPERTY SUMMARY

DOWNTOWN DADELAND

Get in the mix. Get out. Go urban.

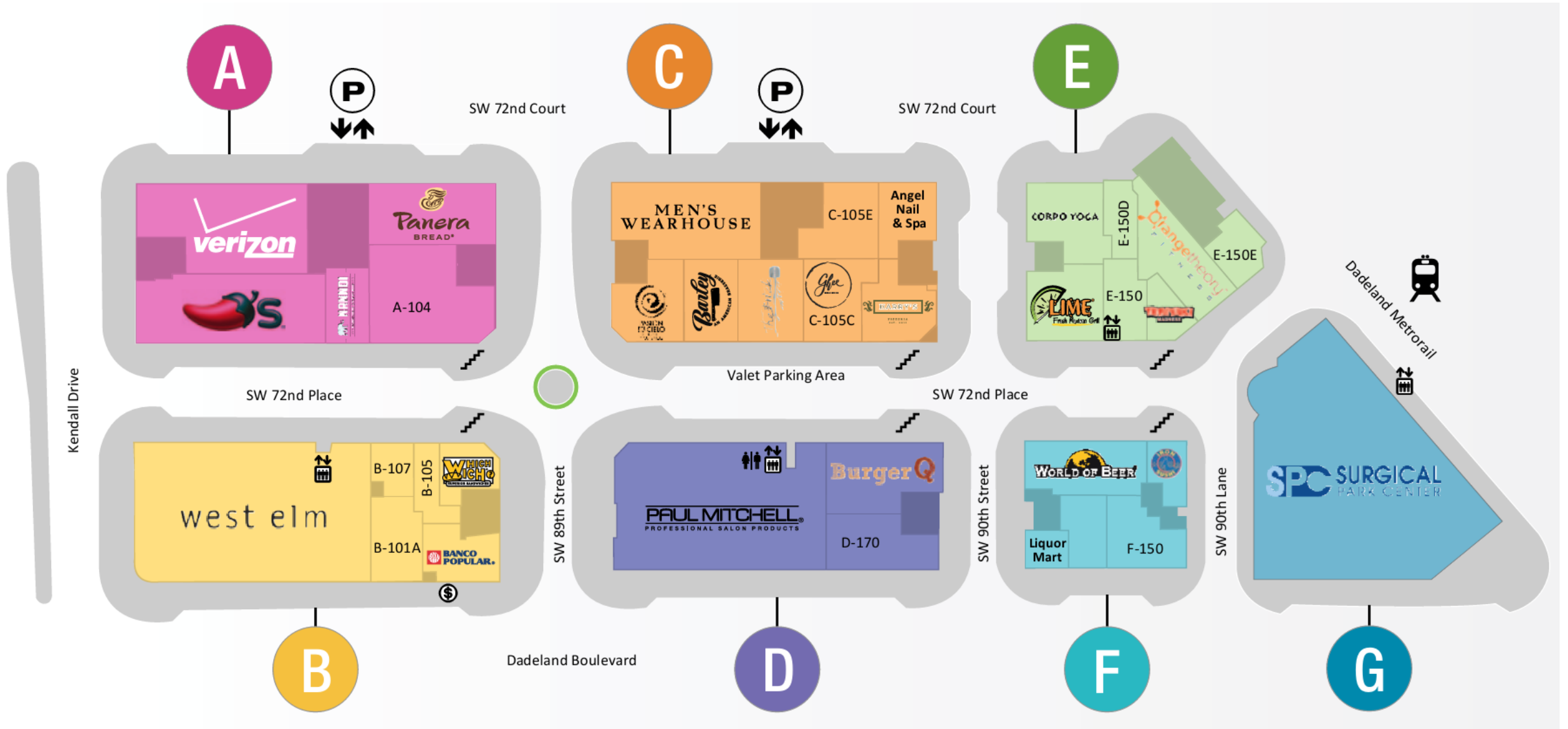
An inventive town center design consisting of 127,635 SF of retail space, six floors of condominium residences, street-level parking and two levels of underground parking in each of the seven buildings. Downtown Dadeland is located on/at the southwest quadrant of US Highway 1 and Kendall Drive in Miami-Dade County, directly across from the enormously successful and dominant Dadeland Mall (Saks Fifth Avenue, Nordstrom, Macy's and JCPenney) and within one of the Southeast's strongest retail sub-markets. Unique and urban, Downtown Dadeland benefits from distinct marketable attributes; its mixed-use design, its proximity to Dadeland Mall and its location in this highly desirable retail corridor. The combination of these attributes will attract a variety of tenants, ranging from local to regional to national operators.



DOWNTOWN DADELAND- PROPERTY PHOTOS



DOWNTOWN DADELAND- SITE PLAN



DOWNTOWN DADELAND- TENANT LIST



Chef Allen Susser:

James Beard Award winner and venerable Miami chef featuring an iconic menu based upon a farm-to-table concept



Chef Michael Schwartz:

James Beard Award winning chef Michael Schwartz's neighborhood American pizzeria, a hip, casual joint for people who love pizza, but who also crave and gather around innovative, genuine cooking



Chef Niven Patel:

former chef alum at Michael's Genuine and a cuisine inspired by the lighter, veggie-forward side of his Indian culture



Chef Jorgie Ramos:

a Miami local whiz uniquely blending classic Spanish style with New Americana/Rustic flare



DOWNTOWN DADELAND— PRESS CLIPPINGS



edible SOUTH FLORIDA



for Miami old-timers, Dadeland means a big shopping mall located under a towering spire with the letter D on it. Today, it's just one part of a busy urban neighborhood of even more retail, condos and offices – and a surprising stretch of distinctive chef-owned restaurants and cafes in Downtown Dadeland, just across Kendall Drive.

Open - or opening soon - are Barley, a comfort food mecca from popular local chef Jorgie Ramos; the new farm-to-table The Brick, guided by Allen Susser; Ghee, a fresh take on Indian cooking by Niven Patel, most recently with Michael Schwartz; and Harry's Pizzeria, Schwartz' third location for the casual American pizza joint. These carefully chosen tenants are part of creating a vibrant community, says Vincent Buoniconti of Duncan Hillsley Capital, developer of the revitalization plan for the mixed-used project.

"We want to be the go-to place for Pinecrest, Palmetto Bay, the Gables, South Miami." He sees Downtown Dadeland as a destination for business lunches, dinners or weekend get-togethers, while events like farmers markets, movie nights and block parties bring together families and friends. Putting together the right mix of restaurateurs was key, says Buoniconti. "Jorgie knows the area well, he's great to work with. We're thrilled to have Niven. And I'm a big fan of Michael's and Harry's Pizzeria."

The concepts work together, but don't duplicate. At the farm-to-table The Brick, named for its brick oven, owner Corey Bousquet plans to take advantage of nearby Homestead farms to source much of the produce. "We've only got one freezer," he says. Under iconic chef Allen Susser's guidance, the menu will include seasonal fare and local fish. Decor includes reclaimed century-old wood and an open kitchen.

Barley, an American brasserie, is already popular with Ramos' fans for his rustic comfort food, like lechon hash and porcini mac and cheese. His new place features craft cocktails in addition to craft beers and boutique wines.

Perhaps the most anticipated restaurant is Ghee, where chef Niven Patel has been teasing fans with images of Indian street food on social media, and selling it occasionally at street markets on weekends. "We want to bring homestyle Gujarati cooking - it's very veg-forward." Patel will be looking for produce from Verde Farm, Michael Borek, Bee Heaven and his own backyard, and is partnering with artisans Babe Froman for jaggery-cured bacon, for example. "We'll have a cool tea program with JoJo Tea. They connect with spice and tea farms to help support them," he says.

Why choose an area like Downtown Dadeland for Ghee rather than a hipper neighborhood, like Wynwood or MiMo? Patel says it's about the landlord. "What I've learned is that the number one relationship is with the landlord. We're working together. Negotiating the lease wasn't a battle - I can see ourselves having a great relationship after five years." Patel also says there's a great spirit of camaraderie, rather than competition, among his restaurant neighbors. "We're all working together, and that's another great thing," he says.

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- Chef Niven Patel, Owner Ghee Indian Kitchen, former Executive Chef- Michael's Genuine Kitchen

downtown dadeland
a surprising dining scene springs up in kendall



DOWNTOWN DADELAND– PRESS CLIPPINGS

Success AROUND TOWN

MAGAZINE
BRICKELL[®]

DELICIOUS DADELAND

Since 2014, Downtown Dadeland has been undergoing a renaissance. The lifestyle center is now turning into a must-visit culinary destination with several new chef-driven and unique concepts recently opened or coming soon.

TEXT BY SANDY LINDSEY

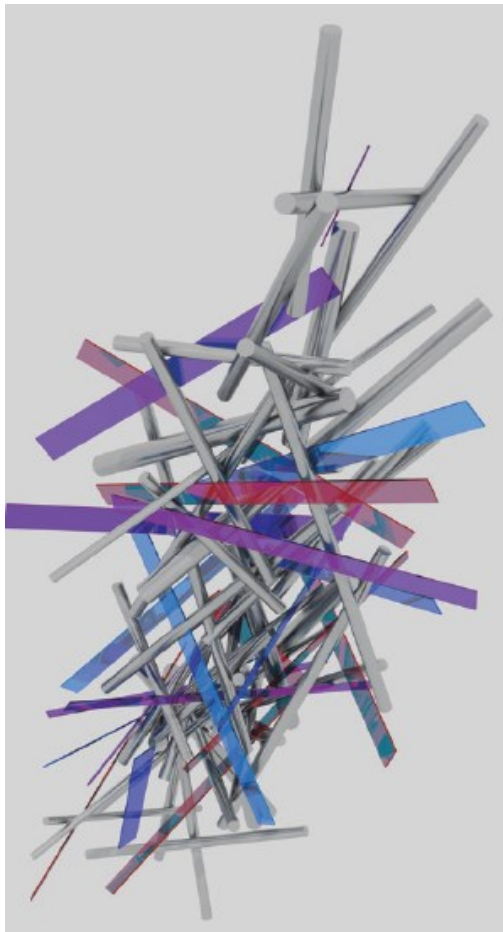
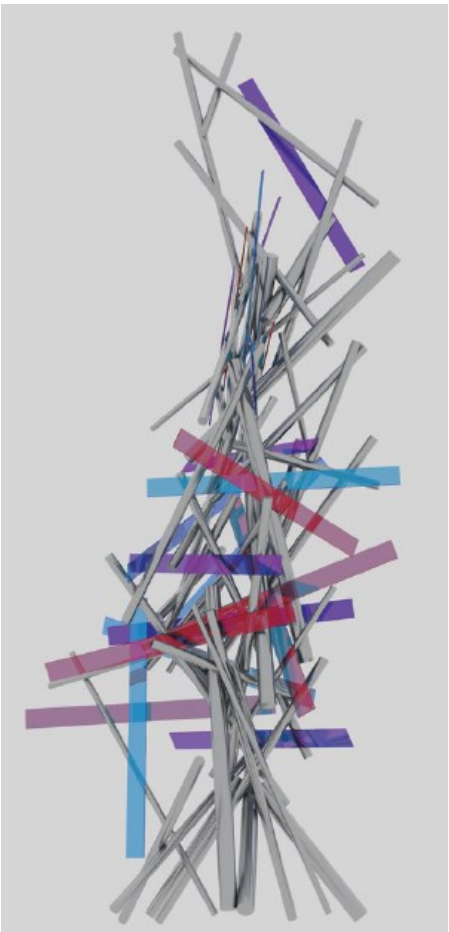


The open air, innovative, mixed-use Downtown Dadeland complex encompasses over 127,635 sq. ft. of retail space that brings together mouthwatering dining, terrific shopping and vibrant health and fitness establishments in one premier lifestyle and culinary destination. Recently opened are Barley, an American Brasserie with a rustic-style gastropub specializing in a unique blend of Spanish and New American comfort food by Chef Jorgie Ramos; and The Brick, a farm-to-table infused concept created by Cory Bosquet and Chef Allen Susser. They join the southern-style BurgerQ and another recent addition, Nanndi Frozen Cream & Pastry Shop, owned by Chef Sabrina Mancin. Coming in December is Ghee Indian Kitchen by Chef Niven Patel, offering traditional Indian home cooking with fresh produce from the chef's 2-acre Homestead farm. Bring your appetite and sense of adventure; DowntownDadeland.com.

DOWNTOWN
DADELAND

CAPITAL IMPROVEMENT SUMMARY

GORDON HUETHER SCULPTURE– To be installed November 2016



CAPITAL IMPROVEMENT SUMMARY

**NEW
FRONT ENTRANCE
LIGHT STICKS**



**NEW
OVERHEAD LIGHTING
STREET LIGHTING**



**NEW
FRONT ENTRANCE
LIGHT STICKS**



CAPITAL IMPROVEMENT SUMMARY

NEW PARKING

WAYFINDING SIGNAGE



NEW GARAGE

ENTRANCE SIGNAGE



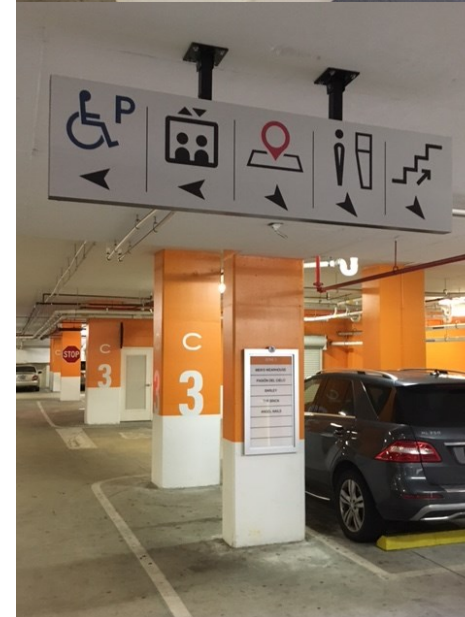
NEW GARAGE

ENTRANCE DIRECTORY



NEW GARAGE

WAYFINDING SIGNAGE



CAPITAL IMPROVEMENT SUMMARY

GARAGE PAINTING



LIGHTING PAINTING



NEW STAIRWELLS



NEW AWNINGS AND BENCHES



FOUNTAIN TILE



DOWNTOWN DADELAND- RE-BRANDING



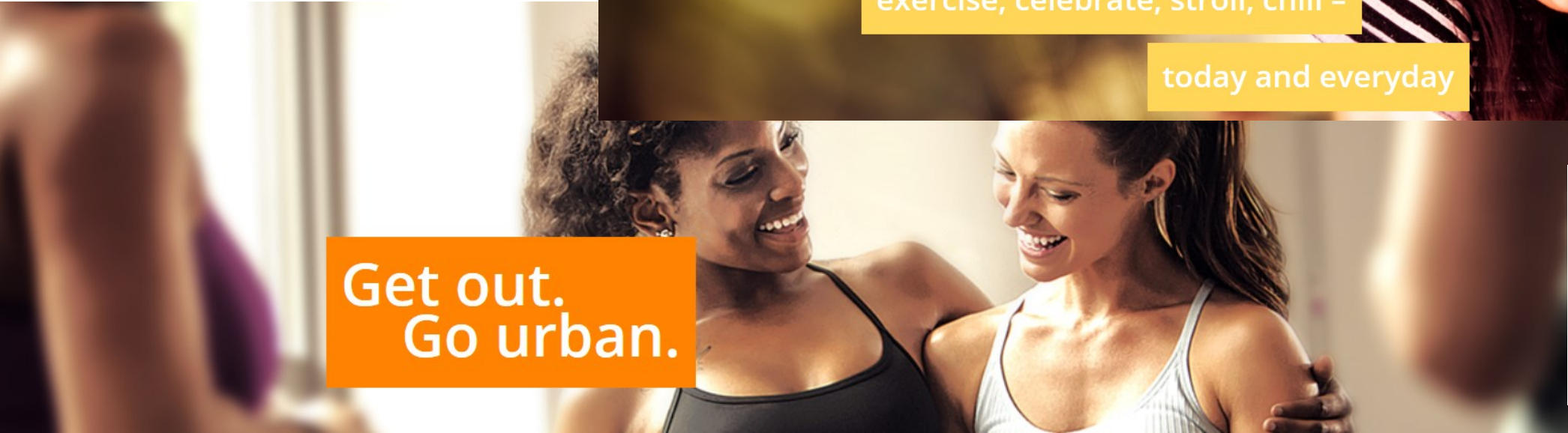
A fresh urban vision.

A close-to-home, local, vibrant,
feel good, go-to place to be...



...meet, eat, drink, shop, dine,
exercise, celebrate, stroll, chill -

today and everyday



Get out.
Go urban.

DOWNTOWN
DADELAND