



EDWARD DUGGER + ASSOCIATES, P.A.
Consultants in Architectural Acoustics

AUDIO SYSTEM MEMORANDUM

Date: 21 September 2020

To: James E. Rauh
Partner

Greenspoon Marder
600 Brickell Avenue, 36th Floor
Miami, Florida 33131

From: Sam Shroyer, ASA INCE
Edward Dugger, FAIA ASA NCAC INCE

Re: **Acoustical Consulting Services – Audio System Inspection**
Mila Restaurant
800 Lincoln Road
Miami Beach, Florida 33139
ED+A 201243

Mr. Rauh,

Mila Florida LLC (“Mila”) is proposing entertainment on their existing third-level terrace at 800 Lincoln Road. ED+A has visited the property to inspect the placement of existing loudspeakers and system controls as well as their operation, and has reviewed architectural plans, audio system plans, and technical specifications to prepare this report in support of the proposed modifications to the restaurant’s existing Conditional Use Permit for a Neighborhood Impact Establishment.

ED+A has confirmed that limits have been set and volume controls are accessible only to management that cannot exceed these preset limits, and that the system was designed and installed for a dining environment and not to create an outdoor club atmosphere.

Please contact ED+A with any questions or comments concerning this report



Mila is an existing restaurant located near the center of the Lincoln Road Mall high intensity commercial district (CD-3) on the southwest corner of the Lincoln Road and Meridian Avenue intersection. The restaurant occupies the third-level of the building and includes an outdoor bar and dining area on its north side facing Lincoln Road. While the building is surrounded almost entirely by commercial retail, dining, and bar establishments, there is an apartment building of equal or lower height to its south. There is no direct line-of-sight between these locations due to the construction of the restaurant which occupies most of the third-level.

Sam Shroyer of ED+A visited the property on September 9, 2020 to inspect the audio system as-installed. Additionally, architectural plans, audio system plans, and technical specifications were also reviewed to determine whether Mila can operate in accordance with City of Miami Beach Code of Ordinances Section 46-152 (“the Ordinance”) as required for Entertainment and Neighborhood Impact Establishments per Section 142-1362(7). This section requires review of a Noise Attenuation Plan (NAP) addressing “*how noise will be controlled to meet the requirements of the noise ordinance.*”

Since the sound produced does not interfere with normal conversation, it is inherently compliant with the Noise Ordinance with no need for further attenuation. Entertainment is proposed for the restaurant and terrace between 6:00 p.m. and 2:00 a.m. Monday through Friday and between 12:00 p.m. and 2:00 a.m. Saturday and Sunday. Accordingly, sound produced in these areas will be at levels that would not generally be perceived as uncharacteristic at the area of observation.



ED+A believes Mila will operate in compliance for the following reasons:

1. The system operates via a BSS Audio digital signal processor (DSP) configured by the system designer (Cloud N9ne).
2. Cloud N9ne has set preconfigured limits in the DSP deemed appropriate for restaurant-type environments. Additionally, low-frequency sound level output of the system has also been limited accordingly. These limits cannot be altered by Mila management or staff as specialized software is required to access and adjust the system settings.
3. There is a control panel in the Kitchen which allows for volume adjustment in three separate zones: the terrace, the indoor dining area, and the private dining rooms. This panel can easily be covered and locked, if necessary.
4. Though adjustments can be made on the panel, system output levels are ultimately controlled by the Sonos software, which is only accessible to management via cell phone and/or tablet applications.
5. The installed system was designed and installed so that it may be utilized by performers (DJ's or otherwise) and no additional speakers or signal processors will be permitted. The sound produced by any instrument requiring amplification will be processed and reproduced by the system.
6. The system consists of several "distributed" loudspeakers, including planter speakers installed in landscaped areas in the outdoor portion of the terrace and ceiling speakers installed on the underside of the ceiling. This allows for even and consistent sound levels throughout the terrace without a specific area producing louder volume than the rest.
7. Most of the installed loudspeakers are surface-mounted to the underside of the ceiling and are not designed to predominantly direct sound in any specific lateral direction, but uniformly to the area below. The planter speakers may direct some sound upward, but the railing, roof, and other building structures should prevent any significant level of sound generated by these speakers from traveling off the terrace. These speakers have been found to be appropriate in distributed systems at several existing outdoor venues throughout Miami Beach.
8. Loudspeakers near the north, east, and west edges of the property are oriented inward so as not to direct sound off the property.



MILA Miami LLC
800 Lincoln Road

OPERATIONS PLAN

Planning Board Submission
December 28, 2018

MILA Miami LLC



800 Lincoln Road

TABLE OF CONTENTS

TEAM MEMBERS - 1

*

HOURS OF OPERATION - 2

*

STAFFING LEVELS - 3

*

ACCESS & SECURITY - 4

*

VALET PARKING - 5

*

DELIVERIES AND COLLECTIONS - 6

*

SIGNATURE MENU ITEMS - 7



TEAM MEMBERS

GREGORY GALY

Greg has worked in the hospitality business both in the south of France and in the United States for his entire career. After graduating with dual Bachelors in Marketing and Finance he joined luxury dining group Fig & Olive in 2006. During his tenure, Greg held various executive positions, growing within the company from Chief Financial Officer to Vice President and ultimately President by 2014.

During his time at Fig and Olive, Greg developed and managed the systems and people that enabled the luxury dining group to operate Fig & Olive effectively across multiple units in the United States, including New York City, Chicago, Los Angeles, Newport beach and Washington D.C.

As Director of Finance and then CFO, Greg developed all the financial systems from budgeting and monitoring EBITDA/Profitability in real time, to implementing restaurant management software "Compeat", enabling full integration of accounting, back office and workforce solutions.

As Vice President and then President, Greg grew the company from \$15M in sales (2011) to \$65M (2015), serving over 1 million guests a year and employing over 1,000 employees.

As Fig & Olive's President, Greg oversaw the company's major departments and functions, including Finance, Food & Beverage, Information Technology, Human Resources, Public Relation and Marketing.



Thierry Marx - Executive Chef & Partner

Jury of "TOP CHEF" over 5 seasons in France, Marx is recognized as a guru within the industry. Thanks to his impressive culinary background, his approachable personality and mindful living Marx has established an extraordinary reputation and a strong following.

After graduating from Culinary School in 1980, Chef Marx trained with the most notable chefs, in the finest restaurants (Ledoyen, Robuchon, Taillevent) until he received his first Michelin star at "Roc en Val" in Tours, in 1988 and another Michelin star at "Cheval Blanc" in Nimes, in 1991.

His passion and love for Asian cuisine and techniques took him to Asia, where he spent a few years training and improving his craft. Marx still travels to Asia frequently, and spends a few months a year in Japan, to refresh, meditate and search for inspiration, new textures and spectacular flavors. In 2016, he opened the fine dining restaurant "Bistro Marx" in Ginza, Tokyo.

Since April 2010, he has been Executive Chef at Mandarin Oriental, Paris for the 2 Michelin Star gastronomic restaurant "Sur-mesure by Thierry Marx" and "Le Camelia."

Devoted to make the restaurant industry a more accessible world, Thierry Marx funded the French center of culinary innovation and "Cuisine Mode D'emploi". He is a founding member of the "Collège Culinaire de France" (Culinary College of France) and the "Disciples d'Escoffier" (Disciples of Escoffier).



Jennifer Le Nechet

"To develop recipes, you always need a story. Inspiration can come from everywhere: a film, an exhibition, a meeting, a decoration... It is not enough just to make the right mix in a recipe. You have to share your creations, to show generosity."

Jennifer goes from brewery to cocktail with ease, focusing on alcohols, spirits, and homemade syrups or infusions, and finding inspiration from her daily life.

Real self-taught bartender at "Café Moderne" in Paris, Jennifer became the first woman and first French candidate to win the award for "Best Bartender of the World". The prize is awarded by an international jury present at the World Class 2016 competition.

At MILA, Jennifer will design a unique and exclusive cocktail list, will be in charge of selecting the most outstanding organic sakes, wines and alcohols and will train prior to opening the bartender team.

MILA Miami LLC



800 Lincoln Road

HOURS OF OPERATIONS

HOURS OF OPERATIONS

Sunday-Thursday: 11am - 12 am

Friday: 11am - 12am / Indoor Bar until 2am / Outdoor Bar until 2am

Saturday: 11am - 2am / Indoor Bar until 2am / Outdoor Bar until 2am

Lunch/Brunch menu: 11am - 4pm

Mid-Day Menu: 4pm - 5pm

Dinner Menu: 5pm - 11 pm (Sunday-Thursday); 5pm - 2am (Fri + Sat)

Access

Restaurant access will be provided through the Main Entrance on Meridian Avenue.

MILA Miami LLC



800 Lincoln Road

STAFFING LEVELS FOR THE NEW RESTAURANT

According to the hours of operation applied for under this Conditional Use Permit, the Applicant expects to have 60 employees staffed at any point in time.



ACCESS & SECURITY

Patrons of the restaurant will be able to gain entry through the principle entrance along Meridian Avenue. Once through the entrance, the elevators will then take guests to the rooftop. At the rooftop, patrons will be greeted by a grand hostess area with seating for patrons. Additionally, patrons who are over 21 years of age will have to option to wait in the bar and lounge areas.

The entrance will have, at a minimum, two (2) ushers to greet and escort patrons into the facility, which will also serve as security for the facility. These ushers will assist management, host, and service staff to ensure the safety of its members and patrons.

MILA Miami LLC



800 Lincoln Road

VALET PARKING

There are multiple parking facilities along the south side of the Property. Additionally, the Applicant has worked with the Parking Department and will utilize the existing valet parking locations along Lincoln Road in accordance with the Lincoln Road Valet Parking Concession Agreement. The valet service will services at all times that the restaurant is operational.

MILA Miami LLC



800 Lincoln Road

DELIVERIES & COLLECTIONS

The following procedures will be implemented to ensure minimal impact on local residents.

MILA Miami, LLC will work with one of the City approved waste collection companies for daily collections. Collections will occur daily between 8:00 AM and 5:00 PM along Meridian Avenue. All refuse will be wheeled from the air-conditioned, enclosed garbage room at the southwest corner of the Property. There are freight loading zones on the north side of Lincoln Road along Meridian Avenue as well as on Jefferson Avenue between Lincoln Road and Lincoln Lane South.

All deliveries will occur during weekday hours between 8:00 AM and 5:00 PM.



SIGNATURE DISHES & CREATIONS BY Chef Marx

Japanese Charcoal Beef



Japanese style Daurade



Blue lobster with a side of squid-ink and fried lobster mitts, and a white miso dip.



Wagyu beef Roll with truffled miso sauce





800 Lincoln Road

SAMPLE MAIN MENU

<p>Bites, soups & salads</p> <p>Edamame <u>Shishito</u> peppers Miso Soup Seafood Soup Seaweed Salad Lobster Salad Sashimi Salad Tempura <u>Gyoza</u></p> <p>Price: \$8 to \$30</p>	<p>Cold dishes</p> <p><u>Tartares</u> <u>Ceviches</u> <u>Tataki</u> Marinated Sashimi Crispy Rice Tuna pizza <u>Carbaccios</u></p> <p>Price: \$12 to \$32</p>	<p>From the <u>robata</u> grill</p> <p>Beef, Chicken Shrimp, Salmon, Seared Scallops Veggies Skewers</p> <p>Price: \$16 to \$24</p>	<p>Hot dishes</p> <p><u>Omakase</u> experience Chilean seabass Grilled whole fish Lobster Miso Black Cod Wagyu beef Beef tenderloin Fried Rice Noodles</p> <p>Price: \$16 to \$58</p>
<p>Desserts</p> <p>Price: \$10 to \$18</p>	<p>Cocktails, Wines & Sake Menus</p>	<p>Sushi, sashimi, & specials rolls Price: \$6 to \$24</p>	<p>Weekend Brunch \$75 Brunch buffet with Bottomless Champagne options (Moet or Dom Perignon)</p>
<p>Lunch Prix Fixe \$25 plus add on</p>	<p>Mixology & Food Tasting experience at the Experimental Mixology Bar</p>	<p>Whole Fishes & Premium meat cuts for 2 or 4 ppl</p>	



Supplement to the Operations Plan for Mila Florida
LLC*
Previously Approved by the Planning Board Under
File No. PB18-0253

*Mila Florida LLC, a Delaware limited liability company known as Mila Miami, LLC/All operational items except those as detailed herein will remain the same as previously approved by the Planning Board under File No. PB18-0253.

I. HOURS OF OPERATION

The hours of operations of the restaurant will remain the same as previously approved, which are as follows:

- Sunday – Thursday: 11:00 a.m. to 12:00 a.m.
- Friday:
 - 11:00 a.m. to 12:00 a.m.
 - Indoor Bar & Outdoor Bar: Until 2:00 a.m.
- Saturday:
 - 11:00 a.m. to 2:00 a.m.
 - Indoor Bar & Outdoor Bar: Until 2:00 a.m.

- Lunch/Brunch Menu: 11:00 a.m. – 4:00 p.m.
- Mid-Day Menu 4:00 p.m. – 5:00 p.m.
- Dinner Menu:
 - 5:00 p.m. – 11:00 p.m. (Sunday – Thursday)
 - 5:00 p.m. – 2:00 a.m. (Friday – Saturday)

The hours of operations for the indoor and outdoor entertainment operations for the restaurant are as follows:

- Monday – Friday 6:00 p.m. - 2:00 a.m.
- Saturday – Sunday: 12:00 p.m. – 2:00 a.m.

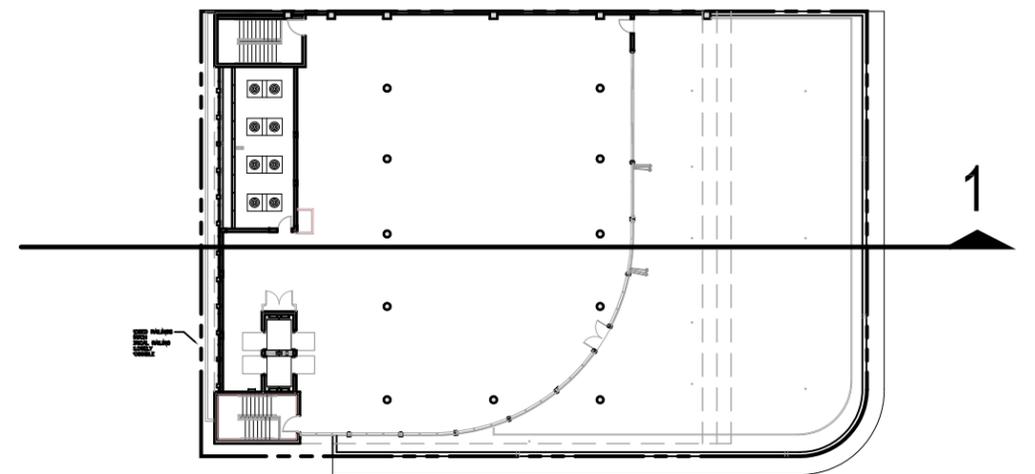
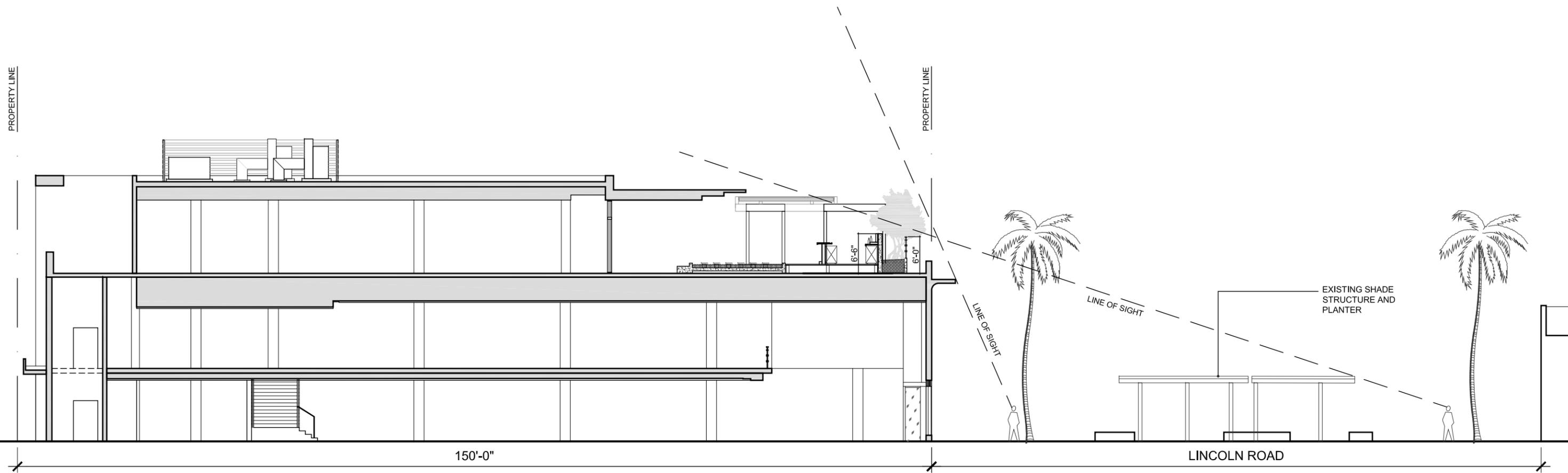
II. SOUND SYSTEM DATA

The Applicant is only seeking to add “entertainment” in the form of a small live jazz band to play music to patrons dining indoors (e.g. to provide an atmosphere for brunch) and a DJ to play music to patrons dining indoors and outdoors at the Restaurant. However, both the live jazz band and the DJ will play music at a level that does **not** interfere with normal conversation. In addition to the limit on the volume from the music being played at a level that does **not** interfere with normal conversation, any amplified instrument to be utilized by the jazz band and equipment to be utilized by the DJ will be hooked up to the house sound system, and the volume will be controlled only by restaurant management.

Edward Dugger + Associates, P.A. (“ED+A”) visited the property to inspect the placements of the existing loudspeakers and system controls and has confirmed that the limits have been set and volume controls are accessible to management and cannot exceed the preset limits that were inspected by ED+A. Further, the existing sound system was designed and installed for a dining environment and not to create an outdoor club atmosphere. Enclosed with the application materials, please find a complete Audio System Memorandum as prepared by ED+A. On September 09, 2020, the City of Miami Beach Planning Staff and Code Compliance Staff also visited the property to inspect the sound system.

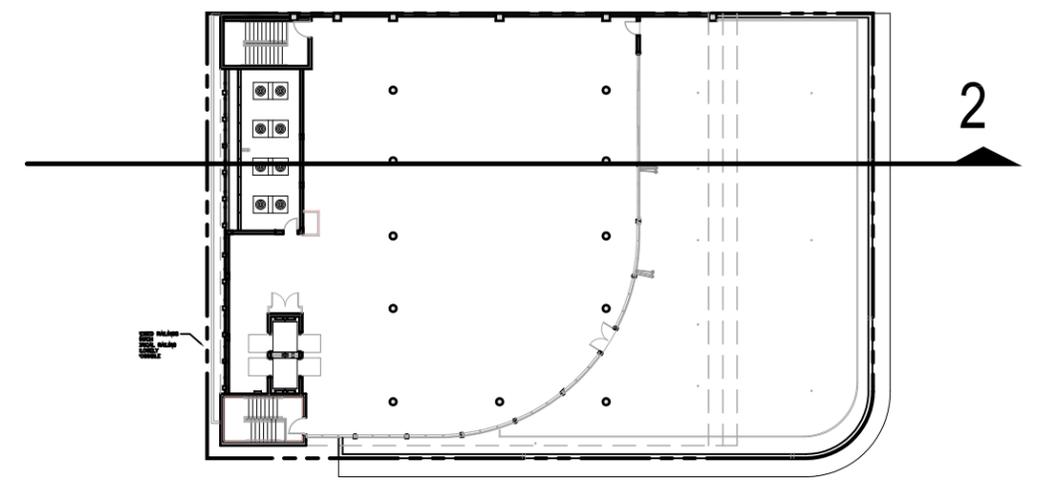
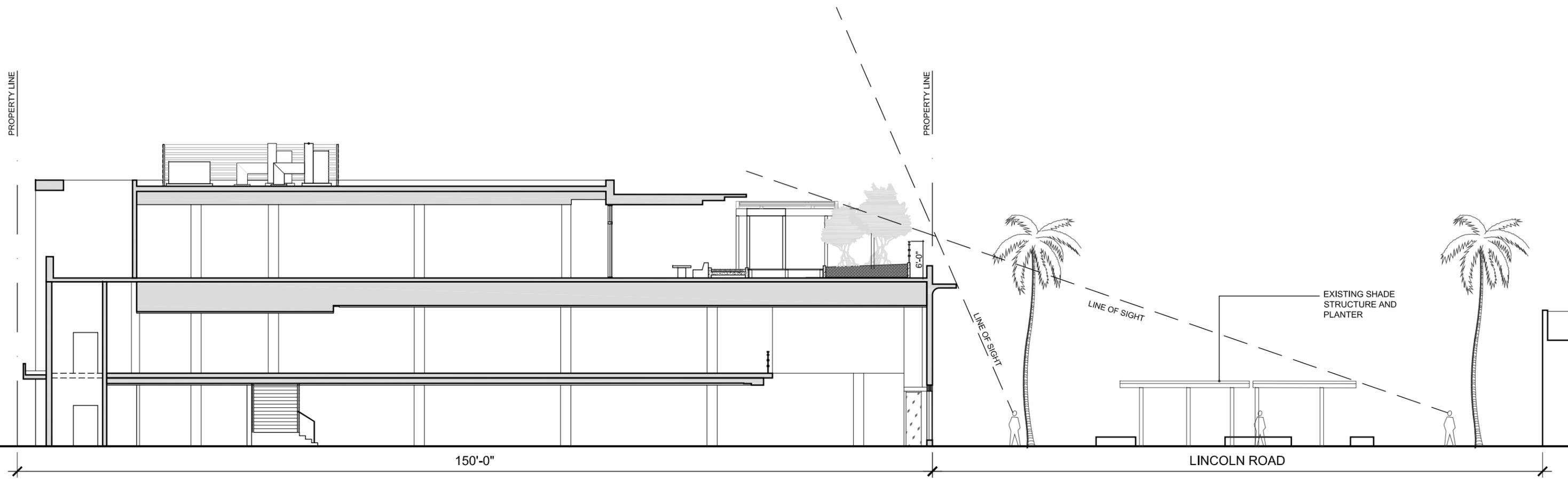
Below please find the audio equipment list for the Applicant for both indoors and outdoors:

Audio Equipment	Location
2 Monitor Audio Radius 45 Speakers with Wall Brackets	Entryway
2 Monitor Audio Radium 45 Speakers with Wall Brackets	Elevators
2 Tannoy CMS603DC Ceiling Speakers	Host
3 Tannoy CMS603DC Ceiling Speakers	Hall
4 Tannoy CMS603DC Ceiling Speakers	Private Dining Room 1
2 Tannoy CMS603DC Ceiling Speakers	Private Dining Room 2
4 Tannoy CMS603DC Ceiling Speakers	Dining Soffit
7 Tannoy AMS5DC Speakers with Brackets	Dining Banquette
3 Tannoy AMS5DC Speakers with Brackets	Round Table Dining
6 TW Audio C5 Speakers with Brackets	Bar Area Near Diners
6 TW Audio C5 Speakers with Brackets	Bar Area Near Windows
2 Bag End D10E-I Sub Cabinets with Fly Hardware + 2 MXB Sub Processors	Near Diners
2 TW Audio B10 Sub Cabinets with Fly Hardware	Near Bar
4 JBL Control SB2210	Outside
12 Tannoy AMS5DC Speakers Installed on the Soffit	Outside
8 JBL Speakers – Control 25	Landscape
2 JBL Speakers – Control 28	Bar Area
2 Tannoy CMS503DC LP Ceiling Speakers	Bathrooms
2 Tannoy CMS503DC LP Ceiling Speakers	Bathroom Hall



1 LINE OF SIGHT BAR - SECTION 1 (NO CHANGES)
SCALE: 1/16" = 1'-0"

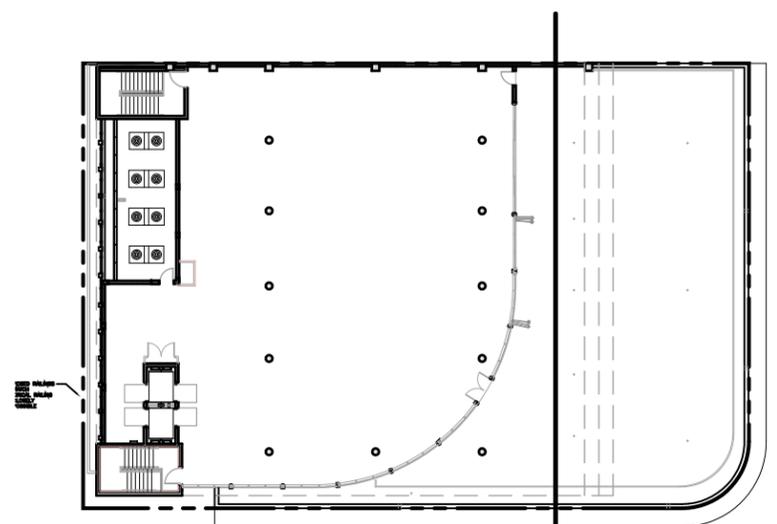
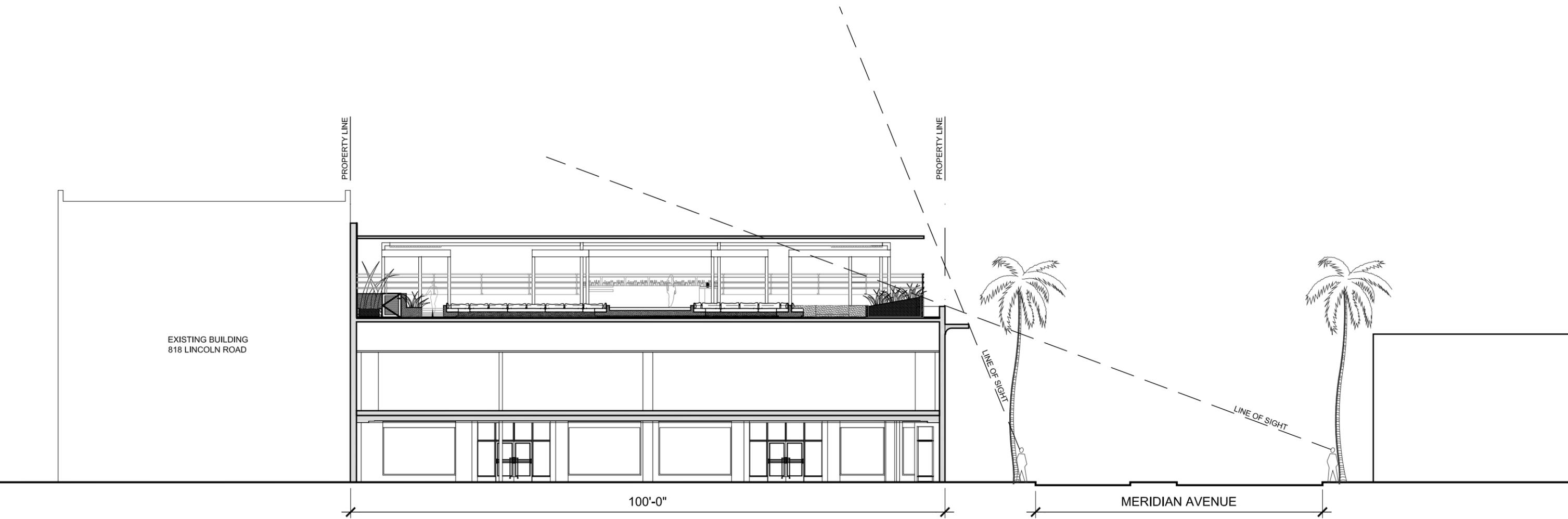




1 LINE OF SIGHT FOUNTAIN - SECTION 2 (NO CHANGES)

SCALE: 1/16" = 1'-0"





1 LINE OF SIGHT MERIDIAN SIDE - SECTION 3 (NO CHANGES)

SCALE: 1/16" = 1'-0"

