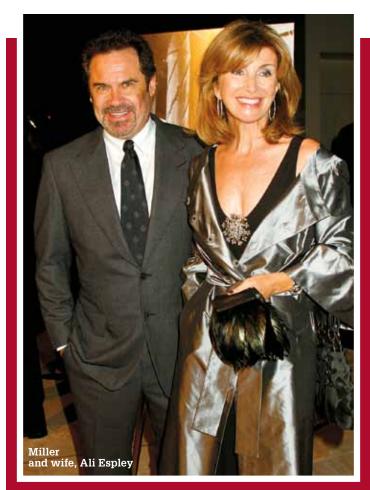
January February 2009





DM: I love mechanics in black-tie. That's when you know you're going to get shafted.

C&S: Jay Leno, Bill Cosby and Howie Mandel have preceded you...

DM: No matter where I go in America to work, the previous entertainment has been Jay Leno, Bill Cosby and Howie Mandel.

C&S: So how do you round out the quartet?

DM: Depends on how you look at it. Either I'm the closer, or I'm bringing up the rear. [The Concours performance] won't be so much about politics...I just come out and try to get some laughs. This is a non-agenda evening.

C&S: Do you have a particular interest in cars?

DM: I periodically go to Jay Leno's airport hangar in Santa Monica and see every car and bike known to man. Do I own them? No. He's the one who's worth \$35 million a year.

C&S: Do you have any hobbies?

DM: I like to read, and I like really bad reality television. I like to look up from *Atlas Shrugged* and see something about people who weigh 600 pounds.

C&S: Is there anyone you would like to interview?

DM: Dr. Heimlich, the guy who invented the Heimlich maneuver. That intrigues me. Something with your name on it that gets food out of your throat...that actually helps families stay together. Think about it. Who's been more important to this world than Dr. Heimlich? It's certainly not, you know, Matt Damon. Guys like Heimlich who could not be drawn into an interview at gunpoint fascinate me.

C&S: What's the best thing about having the radio show?

DM: It's 30 feet from my bed, and I can do it in a pair of boxers and a Chicago Cub T-shirt. Though it's tough for me to call in and say I got stuck in traffic coming to the office. There's not a lot of bumper-to-bumper in the hallway.

C&S: Have you ever been at a loss for words?

DM: In show business? No. In life? Millions of times. Show business is not as threatening to me as real life.

C&S: So you just keep talking...

DM: It's really easy, I think. I've had hard jobs in life. Night janitor, of all of them, was hard. Speaking in public after the first two or three times? Easy.

C&S: Your show runs three hours in the morning. Then what?

DM: I'm about to have two scrambled eggs with Mexican cheese on top, four pieces of bacon, two pieces of white toast and Ocean Spray cranberry juice. Boy, am I salivating.

C&S: What's your greatest accomplishment?

DM: Finding the next thing. I've been fired from a lot of jobs. I've left some jobs, and other jobs have just lived their natural life. It boggles my mind that I could hold some contingent of the public's interest for going on three decades...I thank my lucky stars on a daily basis.

C&S: You have described yourself as a libertarian on everything but the war on terror...

DM: I'm an objectivist. I am a big Ayn Rand fan.

C&S: Do you see the pendulum of political thought swinging back to the right?

DM: I see it swinging back the other way, where people are going to say – hey, hey – we've got to protect ourselves and spend a little less money. Help the helpless and forget the clueless.

C&S: Why, in your view, doesn't a liberal approach to government work?

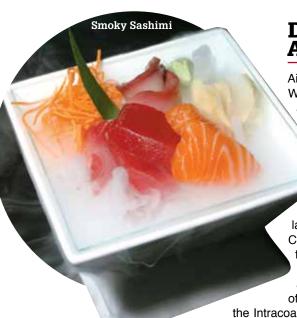
DM: It's based too much on feeling, and feelings will get you in trouble in a lot of ways...Feelings are beautiful things. I would follow them like breadcrumbs at the beginning of a relationship. But if you follow feelings for a person and then a few years later you find out the guy's smacking you around, you've got to split the relationship. Right?

C&S: Uh...right.

DM: Well, it's sort of like that. Feelings are nice at the beginning, but I think some people take advantage of feelings. At some point...you have to put a line down the center of a legal pad, and the left column, money in, has to kind of equal the right column, money out. That's just like home economics. And kill bad guys before they kill you. This whole touchy-feely thing about it's America's fault...I can't do it. I know America's got problems, but it's not one-one-thousandth as crazy as some of these countries...And I gotta rock, 'cause I do have my breakfast...

-Elizabeth Rahe

on the shore



Diplomat's AiZiA goes Intracoastal

AiZiA, the pan-Asian restaurant at Hollywood's Westin Diplomat Golf Resort & Spa, now has an Intracoastal view, a new fire-and-ice menu and an evening into late-night vibe. Recently relocated across A1A to Diplomat Landing, the restaurant offers spaces for intimate dining as well as high-energy celebrations. A water/fire/earth theme suffuses interiors by TSAO DesignGroup of Miami, including the bento box-inspired bar, a cloud of floating



lanterns and the golden sushi chef theater. Taking cues from the elemental theme, Chef Mauricio Gutierrez presents a menu of inventive combinations and dramatic flourishes – Kona coffee-rubbed beef satay sizzling on a hot granite stone, toro tartare resting on a Himalayan salt block, wild salmon searing on a flaming plank and sashimi chilling out in a skiff of ice. Out on the mood-lit deck, the circular bar offers libations between the flowing waters of the Diplomat Landing fountain and the Intracoastal Waterway. And AiZiA's stylized koi swims in the signature martini – the Koi-

AiZiA, Westin Diplomat Golf Resort & Spa, 3555 S. Ocean Drive, Hollywood, 954-602-8DIP, www.diplomatresort.com.

tini, of course.



New ballroom, restaurant and bar capitalize on Harbor Beach Marriott's view

Harbor Beach Marriott Resort & Spa takes full advantage of the Atlantic seascape with its latest additions: the scenic Sea Level Restaurant and Ocean Bar and the 10,000-square foot Ocean Ballroom. Sea Level, expected to open by February, presents sweeping views of the beach and tropical pool, along with indoor/outdoor dining from 9 a.m.-11 p.m. and cocktails until 2 a.m. Under Executive Chef Thomas O'Keefe, the eatery serves up approachable, regional cuisine, including daily specials and fun signature offerings, such as the Mussel Bucket with Garlic-Lemon Broth and bread for dipping, served in a stainless steel pail, plus light and fresh Fish Tacos, a hearty Cuban sandwich and a frosty Piña Colada Sundae. The Ocean Ballroom lives up to its name with an 18-foot-tall window wall and sea-inspired décor that provides a beach-side backdrop for galas, wedding receptions and other gatherings. The adjacent Oceanview Terrace extends the gathering space, offering palm-shaded seating areas and fire pits. Grand-opening festivities are set for April, when the resort will celebrate its 25th anniversary.

Harbor Beach Marriott Resort & Spa, 3030 Holiday Drive, Fort Lauderdale, 954-525-4000; Sea Level, 954-765-3041, www.marriottharborbeach.com.

—Elizabeth Rahe