

CUISINE NEWS

For everyone who's over leftovers (and who isn't?), **Naples Restaurant Week** comes to the rescue with a variety of prix-fixe, three-course meals showcasing chef-created dishes that haven't been repurposed into turkey sandwiches, turkey soup or turkey tetrazzini.



Kicking off Thursday, Dec. 1, and running through Sunday, Dec. 11, 27 participating restaurants invite diners to fill up by ordering from their special Naples Restaurant Week menus for just \$35. A portion of the week's proceeds benefit the Boys & Girls Club of Collier County.

"This is an affordable way for people to celebrate fine dining," organizer Guy Clarke says. "For people who might not go into high-end places as often, to get a three-course meal for \$35 is exciting." Also, it's a great time to get into these establishments before the crush of season we know is coming.

Among the offerings: Short rib ravioli as an entree at Ciao Ristoriante; butternut squash and apple salad as an appetizer at T-Michael's Steak & Lobster House; a bonus amuse-bouche with any prix-fixe item at Lamoraga; and Argentinean flan with crispy caramel for dessert at El Gaucho Inca Bistro Naples.

In addition to the above establishments, Restaurant Week Naples participating restaurants are: 1500 South, AZN Asian Cuisine, Barbatella, Bayside Seafood Grill & Bar, Bleu Provence, Café Alfredo, Café & Bar Lucat, Campiello, Citrus Seafood, Cooper's Hawk Winery & Restaurant, Continental, D'Amico & Sons, HB's on the Gulf, Martin Fierro Restaurant, Masa, Real Seafood Co., Ridgway Bar & Grill, Ristorante Ciao, Sea Salt, Shula's, Tartine & Tartelette, The Catch of the Pelican and The Local. Some of the restaurants have \$45 and \$55 prix-fixe menus for diners to consider as well.

For complete menus from all of the restaurants or for more information, visit www.naplesrestaurantweek.com.

Attention soup lovers: Your day is almost here. From 10 a.m. to 4 p.m. Friday, Dec. 2, The Bower School of Music & The Arts at FGCU hosts its **Pottery Sale and Empty Bowls Lunch** at the university Arts Complex. For \$15, guests can select a handmade bowl sculpted by the school's art students, fill them up with their choice of soups provided by area restaurants and take their new stew receptacle home.

Empty Bowls unites potters, restaurants and food banks to address hunger in communities around the country.

Proceeds from lunch tickets at the FGCU event will benefit Interfaith Charities of South Lee, a food bank based in Estero.

An additional sale of student pottery pieces will help the school's art department purchase supplies and provide afterschool art programs for area youth.

Lunch will be served at 11:30 a.m. Participating restaurants include: BJ's Brewhouse, Carrabba's, Connors Steak & Seafood, Foxboro Sports Tavern, Hilton Garden Grille, Shoeless Joe's Sports Café and Ted's Montana Grill.

Students in the FGCU Science of Cooking class will provide a vegan option, and the university's executive chef, James Fraser, is creating an original broth concoction for the occasion.

For more information, call 590-7229 or email pfay@fgcu.edu.

Chops City Grill hosts a Prohibition themed party to kick off tourist season the evening of Saturday, Dec. 3. Guests are encouraged to wear Gatsbyinspired costumes and enjoy 20 percent off all the restaurant's new craft cocktails. 837 Fifth Ave. S. 262-4677 or www.gr8food.net.

The Naples Grande Beach Resort and Saks Fifth Avenue team up for a **glamorous Sunday beauty brunch** from 11 a.m. to 1 p.m. Sunday, Dec. 4, at the resort's Catch of the Pelican restaurant. Guests can indulge in fashion tips, mini-makeovers, mini facials, fragrance matching and more with the department store's favorite luxury brands. The cost of \$51.68 includes a brunch buffet and one cocktail. 227-2182 or www.naplesgrande.com.

Dress for Success Southwest Florida hosts a **Haute Holiday Tea** with a plated brunch, specialty teas, silent auction and live jazz from 10 a.m. to 1 p.m. Sunday, Dec. 4, at the Hyatt Regency Coconut Point. \$100 per person, \$850 for a group of ten. 689-4992 or www.dfsswflorida.org.

Sea Salt hosts a lunch with Dr. David Pearlmuter, author of "Grain Brain," at noon on Tuesday, Dec. 6. \$75 per person includes a copy of the doctor's "Grain Brain Whole Life Plan." 1186 Third St. S. 434-7258 or www.seasaltnaples.com.

Naples Art Association pairs glass sculptor Conrad Williams with decorated Chef Bob Schultz for an evening of art with fine dining starting at 5:30 p.m. Tuesday, Dec. 13, at NAA headquarters at 585 Park St. Cost is \$125. 262-6517 or www.naplesart.org.

Bleu Provence now serves brunch from 11 a.m. to 2 p.m. each Sunday, with an a la carte menu featuring fresh fruitvegetable juice blends, sophisticated egg dishes, cheese plates, traditional French entrees and more. 1234 Eighth St. S. 261-8239 or www.bleuprovenancenaples.com.

HB's on the Gulf at Naples Beach Hotel & Golf Club recently unveiled new options on its lunch and dinner menus. Among the offerings: PEI curry mussels, pork shank bucatini, short rib grilled cheese and alligator sausage. 435- 4347 or naplesbeachhotel.com.