

The Original  
Since 1991

# NOODLES

Italian Cafe & Sushi Bar  
Independently Owned & Operated

## ALL YOU CAN EAT

MON-FRI FROM 11:30 to 3



SUSHI  
\$9.99



PASTA  
\$5.99

PURCHASE OF A NON-ALCOHOLIC BEVERAGE REQUIRED.  
Cannot be combined with any other offers, specials or coupons.

## LIVE ENTERTAINMENT

THURSDAY & SATURDAY FROM 6 to 9

### MANHATTAN CONNECTION

Thursday, October 1, 8, 15, 22, 29

Lisa and Danny perform music from the 40s through today's hits.

### VELVET TOUCH

Saturday, October 3, 10, 17, 24, 31

Lou and Marie perform dance music from the 40s through the 80s.

1585 Pine Ridge Road, Suite 5, Naples, Florida 34109

239.592.0050 • NoodlesCafe.com

LUNCH/MON-FRI 11:30 to 4 • DINNER/MON-SAT 4 to 10 & SUN 4 to 9

## Choose a Bottle from Our Extensive Wine Collection and Receive 25% Off Any Bottle of \$100 or More.

### Shula's Personal Sommelier

Select Wines Based on Food Pairings, Price Range, Flavor Preferences, Regions or Scoring. Shula's Steak House Naples Offers Over 3,600 Wines to Pair with Your Perfect Evening!

"My husband and I used Shula's Personal Sommelier at our last visit. It helped us chose the perfect bottle of wine that paired deliciously with our meal, and it was in our price range!"

-N. Zellers, Naples, FL



Celebrating  
15 Years in  
NAPLES

Shula's  
AMERICA'S  
STEAK HOUSE  
"STILL UNDEFEATED"



Located at The Hilton Naples | 5111 Tamiami Trail North  
Reservations 239.430.4999 | Private Dining 239.659.3176

www.ShulasNaples.com

## CUISINE NEWS

### Celebrity chef line-up announced for Naples Winter Wine Festival

BY LINDSEY NESMITH  
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The 2016 **Naples Winter Wine Festival**: "Great Expectations" has announced its chef lineup for the events taking place Friday through Sunday, Jan. 29-31. Led by Chef Rick Tramonto (Tru in Chicago, Seafood R'evolution in Ridgeland, Miss., and Restaurant R'evolution in New Orleans), the festival's visiting celebrity chefs for 2016 are: Colin Bedford (The Ferrington House Restaurant in Pittsboro, N.C.); Brian Boitano (Food Network's "What Would Brian Boitano Make?"); Nash Coggnetti (Tra Vigne in St. Helena, Calif.); Gary Danko (Restaurant Gary Danko in San Francisco) Curtis Duffy (Grace in Chicago); John Folse (Restaurant R'evolution in New Orleans); Ken Frank (La Toque in Napa, Calif.); Sarah Grueneberg



(Monteverde in Chicago); Jen Jasinski (Rioja in Denver, Colo.); Daniel Joly (Mirabelle in Beaver Creek, Colo.); Gerry Klaskala (Aria in Atlanta); Emily Luchetti (Marlowe, Park Tavern and The Cavalier in San Francisco); Tory Miller (L'Etoile in Madison, Wis.); Nancy Oakes (Boulevard Restaurant in San Francisco); Patrick O'Connell (The Inn at Little Washington in St. Washington, Va.); Richard Reddington (REDD and Red Wood in Yountville, Calif.); Bryce Shuman (Betony in New York City); Holly Smith (Café Juanita in Kirkland, Wash.); Craig Stoll (Delfina in San Francisco); Ari Taymor (Alma Restaurant in Los Angeles); Bill Telepan (Telepan in New York City); and Dustin Valette (Valette in Healdsburg, Calif.).

Proceeds from the Naples Winter Wine Festival benefit Naples Children & Education Foundation. For a full schedule of events and information about tickets, visit [napleswinefestival.com](http://napleswinefestival.com).

#### Take Note:

■ **Naples Originals**, a group of more than three dozen locally owned restaurants, has established a culinary scholarship for students at Florida Gulf Coast University. The organization aims to provide financial assistance to culinary arts students who demonstrate talent, perseverance, scholarly accomplishment and need from a list provided by the university. For more information, visit [naplesoriginals.com](http://naplesoriginals.com).

■ St. John the Evangelist Church hosts its second annual **Oktoberfest** starting at 2 p.m. Saturday, Oct. 3. Enjoy Bavarian brews and cuisine, educational exhibits, games, rides and more. \$6 for adults, \$20 for families (free for ages 8 and younger). 625 11th Ave. N. 566-8740 or [saintjohntheevangelist.com](http://saintjohntheevangelist.com).

■ **The Local** hosts wine pairings and small bites 4-6 p.m. Friday, Oct. 16 and 30. \$10. 5323 Airport Road. 596-3276 or [thelocalnaples.com](http://thelocalnaples.com).

The restaurant holds a cooking class from 10 a.m. to noon Saturday, Oct. 24, featuring pork from Palmetto Creek Farms. Class includes a sit-down lunch and a glass of wine. Registration required before Friday, Oct. 23. \$50. 5323 Airport-Pulling Road. 596-3276 or [thelocalnaples.com](http://thelocalnaples.com).

■ The sixth annual **Tin City Stone Crab Festival** takes place Friday through Sunday, Oct. 23-25, with fresh stone crab, live music and more fun. \$5 parking. [stonecrabfestival.org](http://stonecrabfestival.org).

■ Crayton Cove hosts its **Palette to Palate Restaurant & Gallery Stroll** starting at 5:30 p.m. Tuesday, Oct. 27. The evening starts with a free wine reception at Cove Inn on Naples Bay. From there, guests can walk among participating galleries — Nora Butler Designs, Random Acts of arts, Arsenault Gallery, Phil Fisher Gallery and Guess-Fisher Gallery — and take a dinner break at either Chez Boet, Bleu Provence and The Dock at Crayton Cove, which will offer special Palette to Palate menus and 10 percent discounts. For more information, call 435-3938 or visit [discovercraytoncove.com](http://discovercraytoncove.com).

■ Row by Capt. Brien & Crew hosts **Cheers for Charity**, a celebrity bartending event 5:30-8:30 p.m. Monday, Oct. 26, to benefit Cares for Kids. Participating local personalities include Alyssa Norus, Amanda Beights, Brian Herrick, Chris Lecca, Christ Lombardo, Connie Byrne, Savannah Perry and Shanna Short. \$25 admission includes one drink. 2500 Vanderbilt Beach Road. 389-6901 or [rowseafood.com](http://rowseafood.com).

■ ProjectHELP's 19th annual **Chocolate Extravaganza** is set for 5:30-8:30 p.m. Thursday, Nov. 5, at Design Studio by Raymond. Guests will enjoy a smorgasbord of chocolate treats, hot and cold hors d'oeuvres, wine and auctions. Among the treats: Liefman's Goudenband Sour Ale Belgian chocolate cake cupcakes with peanut butter buttercream and salted chocolate caramel drizzle from Mereday's Brasserie; chocolate strawberry cupcakes topped with pink peppercorn buttercream and Grand Marnier reduction from Sweetie's Custom Cakes; and chocolate cake from Mikkelsen's Pastry Shop.

Tickets are \$85 before Oct. 15 and \$95 thereafter; they will not be sold at the door. All proceeds benefit the rape crisis center. For reservations or more information, call 649-1404 or visit [projecthelpnaples.org](http://projecthelpnaples.org).

■ **Naples Grape Escape**, presented by Rotary Club of Naples and the 5th Avenue South Business Improvement District, takes place Saturday, Nov. 14, and includes outdoor wine tastings along the downtown thoroughfare, a wine seminar led by "Wine Whisperer" and Florida Weekly columnist Jerry Greenfield, an online auction from Oct. 15-Nov. 15, a silent auction, raffle and more.

Tickets are \$30-\$250, with all proceeds to benefit the Rotary Club's charitable initiatives. For a complete schedule of events or to purchase tickets, visit [napleswine.org](http://napleswine.org).

■ Want to work on your skills in the kitchen? Here are some **cooking classes** on the front burner:

**The Good Life of Naples**, 2355 Vanderbilt Beach Road; 514-4663 or [goodlifefor Naples.com](http://goodlifefor Naples.com) - Whose Salmon Is It Anyway?: Friday, Oct. 2 (\$65); Sausage Kings: Thursday, Oct. 8 (\$65); Beef Grazed to Perfection: Thursday, Oct. 15 (\$65); Flavors of Korea: Wednesday, Oct. 21 (\$60).

**Sur La Table**, 9501 Strada Place, Mercato; 598-1463 or [surlatable.com](http://surlatable.com) - Great Autumn Baking with King Arthur Flour: Friday, Oct. 2 (\$33.96); Date Night Autumn in Paris: Friday, Oct. 2 (\$69); Date Night Modern Tuscan Cooking: Saturday, Oct. 3 (\$69); Homemade Caramel Workshop: Sunday, Oct. 4 (\$69); Cider House Feast: Sunday, Oct. 4 (\$69); Mediterranean Fall Favorites: Sunday, Oct. 4 (\$69); Versatile Cast Iron Cooking: Monday, Oct. 5 (\$69); Savor the Flavor of Northern Italy: Tuesday, Oct. 6 (\$69); Spanish Paella at Home: Wednesday, Oct. 7 (\$69). ■

— Email food and dining news to Lindsey Nesmith at [lnesmith@floridaweekly.com](mailto:lnesmith@floridaweekly.com).