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CUISINE NEWS

Famed Chicago chef remains 'Tru' to the Naples Winter Wine Festival





Chicago chef Rick Tramonto returns to headline the culinary team of the 2016 Naples Winter Wine Festival. This is Mr. Tramonto's sixth year as the event's chef de cuisine.

Mr. Tramonto has gained critical acclaim and several four-star reviews for his Chicago restaurant, Tru. He is also part of the team behind Restaurant R'Evolution in New Orleans and Seafood R'Evolution in Mississippi. He has appeared on "Top Chef," "Top Chef Masters," "Iron Chef America," "Oprah," "Good Morning America" and "The Today Show" and is the author of "Butter, Sugar, Flour, Eggs" and "Scars of a Chef."

"We are so pleased to honor a chef whose impact on the Naples Winter Wine Festival, and by extension, our whole community is undeniable," festival co-chair Laura Dixon says.

The 2016 NWWF: "Great Expectations" takes place Jan. 28-31 and includes celebrity chef/vintner dinners at private homes throughout Naples and a grand tasting and auction at The Ritz-Carlton Golf Resort. The signature event of the Naples Children & Education Foundation, the festival has raised more than \$135 million since 2001. Proceeds help improve the lives of the area's underprivileged and at-risk children.

Ticket packages start at \$10,000 per couple. For more information, call (888) 837-4919 or visit naplesinefestival.com.

Take note:

- **Sea Salt** hosts a three-course wine dinner starting at 6:30 p.m. Thursday, Aug. 6, featuring the wines of Arnaldo Caprai in Umbria. Menu items include seared scallops, boudin blanc and lamb sugo. \$65 per person, reservations required. 434-7258 or seasaltnaples.com.
- Chez Boet offers diners the Alsatian white wine Hugel "Gentil" for \$18 a bottle or \$6 a glass through August. 643-6177 or chezboetnaples.com.
- Through August, **D'Amico & Sons'** "date night" menu for two includes a salad, a choice of chicken penne with artichokes, egg fettuccine with porchetta or oven-roasted garlic shrimp for an entrée and a glass of red or white wine. \$32 for two. 4691 Ninth Street North. 430-0955 or damicoandsons.com.
- Shula's American Steakhouse is serving \$5 WISH-tinis, a concoction of vodka, blue curacao, peach schnapps and sweet-and-sour mix, with proceeds benefitting Make-A-Wish Southern Florida. 430-4999 or shulasnaples.com.
- Make Sunday "date night" at **The Continental**, where the menu for two features items such as baked oysters, beef tenderloin brochettes and cheesecake. \$50 for two. 659-0007 or continentalnaples.com.
- In conjunction with the Florida back-to-school sales tax holiday, families can enjoy up to two complimentary children's meals when they dine at Jason's Deli from Aug. 6-17. 2700 Immokalee Road. 985-7215 or jasonsdeli.com.



COURTESY PHOTO

Chef Rick Tramonto returns to the Naples Winter Wine Festival for the sixth year as chef de cuisine.

- Celebrate the joys of champagne at **Campiello** every Tuesday through September, with \$4 glasses at 4 p.m., \$5 glasses at 5 p.m. and \$6 at 6 p.m., etc. through 10 p.m. Guests can also pop open a bottle of Perrier-Jouet on Tuesdays for \$55. 1177 Third St. S. 435-1166 or campiello.damico.com.
- If it's Wednesday, head to Yabba Island Grill and enjoy 50 percent off any bottle of wine regularly priced from \$50 to \$100. Dinner service starts at 5:30 p.m. seven days a week. 711 Fifth Ave. S. 262-5787 or gr8food.net.
- Here's some of what's coming up at Whole Foods Market in Mercato:

Uncorked Friday: Enjoy a wine tasting with a selection of specialty cheeses. \$10. 6 p.m. Friday, Aug. 7.

Appreciate Your Brews: For just \$5, sample a variety of beers and cheeses from 6-8 p.m. Friday, Aug. 21. Proceeds benefit a local nonprofit.

For a complete schedule of tastings and classes at Whole Foods, visit wholefoodsmarket.com.

■ 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 goodlifenaples.com – 5 Ingredients: Friday, Aug. 7 (\$60); Whose Salmon Is It Anyway?: Wednesday, Aug. 12 (\$65); Appetizers & Salads: Saturday, Aug. 15 (\$55); French Country Cooking: Thursday, Aug. 20 (\$60); Bring on the Bacon: Friday, Aug. 28 (\$60); Tapas: Thursday, Sept. 3 (\$55); Flavors of Cuba: Friday, Sept. 11 (\$60); Saute: Thursday, Sept. 17 (\$60).

Sur La Table, 9501 Strada Place, Mercato; 598-1463 or surlatable.com -Girls Night Out Best Summer Cooking: Thursday, Aug. 6 (\$69); Date Night Havana: Friday, Aug. 7 (\$69); Making Ricotta and Mozzarella: Saturday, Aug. 8 (\$69); Great Greek Cooking: Saturday, Aug. 8 (\$69); Date Night Passport to Italy: Saturday, Aug 8 (\$69); Handmade Summer Pastas: Sunday, Aug. 9 (\$69); Incredible Island-Style Entertaining: Sunday, Aug. 9 (\$69); French Country Favorites: Sunday, Aug. 9 (\$69); Artisan Pizza on the Grill: Monday, Aug. 10 (\$69); Spectacular Summer Salads: Tuesday, Aug. 11 (\$69); Great Greek Cooking: Wednesday, Aug. 12 (\$69). ■

- Email food and dining news to lnesmith@floridaweekly.com.