

# Dining»

## WHERE WE'VE BEEN



### THE AMERICAN GASTROPUB

With four regional styles of deviled eggs, offbeat creations appear to be hallmark of this new restaurant at Coconut Point in Estero.

Friday, Oct. 30



### SAKURA BUFFET

Buffets are like clams — either you love them or hate them. But Sakura Buffet in North Naples is legit with something for everyone.

Friday, Oct. 23



### BERNIE'S CITY DINER

Large city murals and faux brick wallpaper adorn the walls, but it's the sounds and smells that lure you into Bernie's City Diner. OK, Collier County isn't exactly New York City. Even so, this North Naples deli that recently opened is close enough.

Friday, Oct. 16



## Did you miss it?



You can read the complete reviews online at [inthe239.com](http://inthe239.com).

# A LITTLE HAVANA

■ Fernandez the Bull Cuban Café opens second location

By Jean Amodea

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Are you in a food rut? Often, it is easy to return to familiar eateries, confident in knowing our favorite dish waits, forgetting the need to peruse a menu.

For those diners, I say step out and try something different, such as the Cuban cuisine of Fernandez the Bull Cuban Café, at its second, North Naples location.

With the easing of travel restrictions and a newly restored diplomatic relationship between the two countries, the time is now more than ever to venture out and sample the foods of a culture brushing away the cobwebs of 50 years of oppression.

Fernandez the Bull has been successfully and lovingly operated in Naples, since 1985, by the Fernandez family, delighting locals and visitors alike.

To start our meal, we selected sweet, banana-like plantains (plátano maduros), fried until they turn dark and soft (\$3.49) and yucca bites (\$6.95). Served in a wax paper cone, the lightly fried pieces were perfect, dipped into a garlic cilantro sauce.

A yam-like Cuban staple root vegetable with an understated flavor, yucca (pronounced YOO-kah) can be found on the menu made a half-dozen ways.

My dinner choice, the pollo Fernandez (\$16.95) was a huge, 7½-inch-wide, pounded chicken breast seasoned in garlic and lemon sauce, then hand-breaded and fried to a golden crisp that retained a tender texture. Topped with a special house-made cheese sauce that smacked of white wine, the entree was delicious.



JEAN AMODEA (2)

Vaca frita is tender flank steak, slow-cooked in garlic and lemon, topped with thin-sliced grilled onions and served with yellow rice.



Ripe, sweet plantains stand on their own as a pleasant appetizer, fried until dark, at Fernandez the Bull Cuban Café in North Naples.

Two side dishes are included with each dinner entrée. My first was tostones, golden plantains sliced, cooked, then smashed and fried with

[inthe239.com](http://inthe239.com)

- See more photos
- Read an extended review



See BULL, 23F

## THE DISH

from [inthe239.com](http://inthe239.com)

### NAPLES WINE FEST

■ Colin Bedford, of The Fearington House Restaurant, Pittsboro, North Carolina, offers a menu at his restaurant in which “inspirations are an interplay of the legendary culinary traditions of the American South, local ingredients, his own English roots, and, not least, his genius in technique and taste,” states the website [fearington.com](http://fearington.com). “Chef Bedford is equally adept with directing the creation of house-made jams and house-cured meats, baking of breads, and growing of microgreens as he is foraging on the Fearington grounds for herbs and figs.”

For the next few months in this spot, we will provide information on chefs selected for the Naples Winter Wine Festival, Jan. 29-31.



■ **In the Know:** Many people have goals of writing a novel or opening a restaurant. Naples resident Emma Davila-Mondragon is realizing both dreams, visionary creations of her imagination. In fact, Davila-Mondragon's new local café is actually named Dreams. Dreams Coffee & Bake Shop opened this week on Davis Boulevard in East Naples.