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CUISINE NEWS

■ Naples Winter Wine Festival has named wine legend Pierre Lurton the Honored Vintner for the 17th annual event, which takes place Jan. 27-29, 2017, at The Ritz-Carlton Golf Resort. Mr. Lurton runs the Chateau Cheval-



LURTON

Blanc and Chateau d'Yquem wineries in Bordeaux.

"It is truly a pleasure to be honored at this festival among some of the most respected vintners in the wine world," he says. "I look forward to being able to share my experience with esteemed colleagues and connoisseurs, all while contributing to improving the wellbeing of children in need."

Mr. Lurton has also provided auction lots for the festival, including a private tour and tasting at Cheval Blanc and a private lunch with him at the famed winery.

NWWF has raised \$146 million for local children's organizations over the years. Tickets are limited to 580 guests and start at \$10,000 per couple. A \$25,000 package is also available that provides reserved seating for a party of four at a vintner dinner. For more information, call 514-2239 or visit napleswinefestival.com.

- Bleu Provence offers a three-course, prix-fixe menu from 5 p.m. to close through Sunday, June 26, with octopus salad, pork tenderloin au jus and peach Beach Hotel & Golf Club has unveiled melba. \$35. 1234 Eighth St. S. 261-8239 or bleuprovencenaples.com.
- Sea Salt invites kids ages 6-18 to learn how to makes pizzas and parfaits in a class starting at 11:30 a.m. Saturday, June 25. Aspiring chefs will be divided into groups by age. \$25 includes lunch. Parents are welcome to stay and watch. 1186 Third St. S. 434-7258 or seasaltnaples.com.
- The Continental hosts a wine dinner featuring ZD and Round Pond Vineyards starting at 7 p.m. Wednesday, June 29. Chris Kearney of Pacific Southern Wine Company will speak while guests enjoy a four-course menu that includes petit filet served with garlic scapes, morel mushrooms and fiddlehead ferns paired with Kith & Kin Napa Valley Cabernet Sauvignon. \$110. Reservations required. 1205 Third St. S. 659-0007 or continentalnaples.com.
- Dagny's Spirits hosts a free wine and liquor tasting from 4:30-7:30 p.m. Thursday, June 30. 15205 Collier Blvd. 384-9421 or dagnysspirits.com.

- Paradise Wine hosts a wine and cheese seminar at 6:30 p.m. Thursday, June 30, with expert Claudia Marchello. \$20. 8965 Tamiami Trail N. 687-3155 or paradisewinellc.com.
- Three60 Market kicks off Independence Day weekend with an American wine tasting paired with grilled skewers and charcuterie from 4:30-6:30 p.m. Friday, July 1. \$20. 2891 Bayview Ave. 732-7331 or three60market.com.
- Hyatt House Naples now offers a Catch & Cook package that allows diners to bring their catch from a half-day fishing excursion on the Gordon River to the kitchen where the chef will clean, cook and plate their fish. 1345 Fifth Ave. S. 775-1000 or naples.hyatt.com.



HB's on the Gulf

■ **HB's on the Gulf** at The Naples new lunch and dinner menus created by Chef Justin Hornyak and his team. Lunch items include jerk pork, BLT&A sandwich, steak tip sandwich, coconut shrimp and blue crab salad. In addition to small plates of beef carpaccio and shrimp escabeche, new dinner offerings include full entrees of Sakura pork tenderloin and duck confit ragu.

Through Sept. 21, guests at HBs receive a complimentary bottle of Kendall-Jackson wine with two large dinner plates and a complimentary glass of Kendall Jackson wine with one large lunch plate. 435-4347 or naplesbeachhotel.com.

- NCH has started a weekly farmers market at the hospital system's central campus at 2157 Pine Ridge Road. As part of the Blue Zone's Worksite Initiative, the market offers fresh produce, prepared foods, baked goods, juices and more from 10 a.m. to 2 p.m. each Wednesday. For more information, visit nchmd.org. ■
- Email food and dining new to Lindsey Nesmith at lnesmith@floridaweekly.com.

