

Dining»

WHERE WE'VE BEEN



ORIGINAL PANCAKE HOUSE

The Dutch baby, apple pancake and bacon one-quarter inch thick await breakfast lovers in North Naples.

Friday, Jan. 1



PETAR'S RESTAURANT

A new fine-dining establishment offers flawless, mouthwatering food in Bonita Springs.



Friday, Dec. 25



COASTAL PERUVIAN

New North Naples restaurant offers traditional South American fare at reasonable prices.

Friday, Dec. 18



Did you miss it?



You can read the complete reviews online at inthe239.com.

21 SPICES SALUTE

■ East Naples restaurant offers modern Indian cuisine

By Nadine Ouillette

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Apparently everyone loves Indian food in the Naples area, because one of Naples newest restaurants — 21 Spices by Chef Asif — has been at capacity since opening Dec. 21. I managed to talk my way into a reservation for two one recent Saturday afternoon for a 9 p.m. table that evening.

In case you didn't know, Chef Asif Rasheed was the award-winning executive chef at the Hilton Marco Island Beach Resort. In 2013 and 2015, Rasheed was winner of the Tampa Bay International Curry Festival (there's talk that Naples might be hosting this tasty event). Do you watch Food Network? In October, Rasheed was a competitor on "Guy's Grocery Games." There is all that and more — check out the restaurant's website, 21spicesdining.com, for an introduction to the chef and the cuisine.

My daughter and I were quickly seated. The restaurant was busy but not loud.

Our server, Arianna, brought menus and offered help with the vast selection of Indian dishes. Vegetarians and

See SPICES, 23F



NADINE OUILLETTE/STAFF (2)

Nizam's kofte — vegetable and cheese dumplings — are simmered in a rich saffron reduction, finished with lemon and coriander and served with colorful basmati rice or naan.



Gold leaf shahi tukda — Indian French toast, custard, pistachio ice cream, raisins and topped with real gold leaf — is 21 Spices' featured dessert.

IF YOU GO 21 SPICES BY CHEF ASIF

Where: Sugden Park Plaza, 4270 U.S. 41 E., No. 21, Naples

Hours: 5-10 p.m. Monday through Saturday; 5-9 p.m. Sunday; lunch available 11 a.m. to 2 p.m. (reservation and catering only)

Prices: Appetizers, \$6-\$14; entrées, \$16-\$32; sides, \$4-\$10; desserts, \$6-\$10

Information: 239-919-8830 or 21spicesdining.com

inthe239.com



- See more photos and a video
- Read an extended review

REVIEWER
RATING:
5 OUT OF 5



THE DISH from inthe239.com



NAPLES WINE FEST

Daniel Joly is a master chef born in Belgium, graduating from the Culinary Institute of Brussels in 1986. He trained at renowned Belgian restaurants before heading to South Carolina for a short time. Joly eventually moved to Beaver Creek, Colorado, as chef-manager for Mirabelle Restaurant in 1992. He and his wife, Nathalie, bought Mirabelle at Beaver Creek seven years later. The menu offers Western fare, such as Colorado farm-raised rack of lamb and mountain River Ranch elk. Prefer fish? Then Mirabelle offers Norway halibut, with braised romaine leaf, fennel concassé, caviar and yogurt.

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

IN THE KNOW

Columnist Tim Aten wrote about the restaurants coming to Southwest Florida in 2016. They include a Krispy Kreme and a Nathan's Famous hot dog restaurant.