

CUISINE NEWS



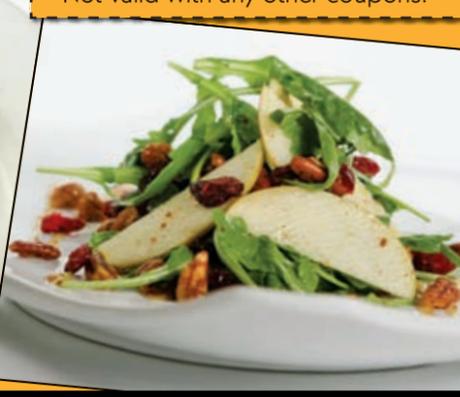
A serving of octopus will be paired with an Old Fashioned as part of a cocktail and small plate dinner at The Continental on Tuesday, Aug. 23.



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Saturday Nights
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Bayside
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■ **The Continental's** mixology team presents a prix-fixe, craft cocktail dinner featuring custom concoctions paired with modern bar fare at 7:30 p.m. Tuesday, Aug. 23. On the menu is a Henrick's gin cocktail paired with a charcuterie and cheese plate, Milagro Blanco tequila and citrus with crab fritters dressed with papaya remoulade, a Hudson Rye Whiskey Sazerac with a Wagyu Cuban hotdog and a Glenfiddich 14-year-old Scotch Old Fashioned paired with octopus and fingerling potatoes dressed with pimiento, Serrano ham, quail egg, mustard seed and olive oil. \$45 per person, reservations required. 1205 Third St. S. 659-0007 or dami-coscontinental.com.

■ **Dagny's Spirits** hosts a free wine and liquor tasting from 4:30-7:30 p.m. Thursday, Aug. 25. 15205 Collier Blvd. 384-9241 or dagnysspirts.com.

■ **Naples Grande Beach Resort** hosts its first Grill & Chill Weekend with a variety of summer food events Friday through Sunday, Aug. 26-28. It kicks off from 7-9 p.m. Friday with Blender Bender, when bartenders create artfully curated cocktails at the resort's Mangrove Pool. From 11 a.m. to 1 p.m. Saturday it's Beauty, Bubbles and Brunch with Saks Fifth Avenue. Two dinners are set for Saturday, one hosted by Riptide Brewery and the other by Ste. Michelle Wine Estates.

The weekend culminates with Sunday's Grande Grill-Off, when area restaurants including Osteria Tulia, HB's on the Gulf and Felipe's Taqueria will provide tastings for guests to enjoy and judge in a barbecue atmosphere.

Tickets to individual events are \$20-\$100, with proceeds benefitting the resort and hospitality management program at FGCU. For more information or to purchase tickets, call (866) 837-1762 or visit naplesgrande.com.

■ **Naples Originals** hosts its second annual Foodie Camp, a series of 90-minute classes led by local restaurant chefs, Monday through Thursday, Oct. 17-27. Participating chefs are: Alexander Bernard (Alexander's), Lisa Boët (Chez Boët), Jason Goddard (Barbatella), Kristofer Jubenville (St. Matthew's House), Jeanne Harvey (The Real McCaw), Jesse Housman (Bistro 821), Domenico Bosco and Barbara Gallone (Kitchen 41) and Tony Ridgway (Ridgway Grill & Bar and Bayside Seafood Grill & Bar).

Afternoon classes from 11 a.m. to 2 p.m. are \$50 per person; evening classes from 5:30-7 p.m. are \$60. Admission includes instruction, small plates, wine and takeaways. Proceeds benefit the culinary program at St. Matthew's House's and the Naples Original culinary scholarship fund at FGCU.

For more information or to purchase

tickets, call 435-3938 or visit foodi-campnaples.com.

■ **BALEEN** Restaurant at La Playa Beach & Golf Resort has several specials throughout September, including:

Eight Four Eight: A weekly rotation of small plates and drink specials weeknights from 4-8 p.m. for \$8 each. Highlights include crispy calamari, tropical nachos, grouper tacos, carnitas sliders and a Blackberry Bramble cocktail.

Chef's Cut Wednesday: From 5:30-10 p.m. every Wednesday enjoy chef's selections of prime meats for \$35 per person.

Gulf Coast Pan Roast Fridays: From 5:30-10 p.m. Fridays, the kitchen offers pan-roasted Florida seafood and other local delicacies for \$38 per person.

Prime Rib Sundays: Meat lovers can enjoy prime rib with horseradish mashed potatoes and Yorkshire pudding from 5:30-10 p.m. Sundays for \$35 per person.

For reservations or more information, call 598-5707 or visit laplayaresort.com.

■ Phil McCabe, owner of Inn on Fifth and Club Level Suites, has announced the seafood and prime steak restaurant **Ocean Prime** will replace the hotel's Avenue5 restaurant in December. The award-winning modern American chain operates 13 locations throughout the country, and the downtown Naples location will be the third in Florida. For more information, visit innonfifth.com.

■ With celebrity chef Wolfgang Puck and world-renowned vintner Pierre Lurton headlining the culinary lineup, **Naples Winter Wine Festival** released the full list of participating wineries and chefs for its 2017 event set for Friday through Sunday, Jan. 27-29, at The Ritz-Carlton Golf Resort.

More than 30 wineries that represent 12 wine-producing regions throughout the world will pour their wines, and the culinary team brings a collective 11 Michelin Stars, 13 James Beard Awards and 10 James Beard Award nominations. Chef superstars include Tom Colicchio, Richard Reddington and Michael Tusk; wineries include Chateau Haut-Brion, Colgin Cellars and Staglin Family Vineyard.

On the first evening of the festival, guests will be chauffeured to one of 18 dinners hosted in private homes throughout Naples. The remainder of the weekend includes luncheons and wine tastings and the grand auction over Chef Puck and Mr. Lurton will preside.

Tickets start at \$10,000 per couple. For more information, including the complete list of participating vintners and chefs, visit napleswinefestival.com. ■

— Email food and dining news to Lindsey Nesmith at lnesmith@floridaweekly.com.