

FLORIDA WEEKLY CUISINE

Something sweet and new cooking at Tony's Off Third



karenFELDMAN
cuisine@floridaweekly.com



COURTESY PHOTO

Emily Duncan, pastry chef at Tony's Off Third

Great food and a top-notch selection of wines have long been the hallmarks of Tony's Off Third, but now it can be called a bastion of fine baked goods as well, with the arrival of pastry chef Emily Duncan.

Chef/owner Tony Ridgway has served in that capacity, along with assorted others, for many years, and, he says, he's "thrilled to be passing the bakery torch into Emily's most capable hands."

Ms. Duncan is a graduate of The Pittsburgh Institute of Culinary Arts and has worked as the executive pastry chef at The University Club of Chicago, as well as the assistant pastry chef at two Ritz-Carltons and The Breakers in Palm Beach.

"In the past month, she has transformed Tony's and the look is totally different, with a pastry image throughout and a beautiful display in the pastry case," says Mr. Ridgway.

A sampling of her creations includes little coconut cakes, homemade biscotti, homemade marshmallow, pate de fruit, mini lemon curd with meringue, chocolate hazelnut bars and panna cotta with fruit. She'll also design cakes to your specifications, including wedding cakes, with a choice of cake, icing and filling.

Tony's Off Third is at 1300 Third St. S. It's open from 7 a.m. to 7 p.m. daily. Call 262-7999 for details or to talk with Ms. Duncan.

Nonprofits unite for new event

Here's a reason to party: The Naples Children & Education Foundation will celebrate a decade of transforming children's lives in an event involving the Naples Originals independent restaurants and the Naples Botanical Garden.

The event from 1-5 p.m. Sunday, April 18, takes place at the Garden, where the NCEF will present grants from money raised at its 2010 Naples Winter Wine Festival. NCEF trustees will award 20 grants to local children's charities.

At the same time, the Naples Originals will hold its first-ever food festival, featuring a lavish buffet of member restaurants' culinary specialties. The organization represents more than two dozen independent establishments, including Bay House, Bha!Bha! Persian Bistro, Sea

Salt, Ridgway Bar & Grill, EVOO, M Waterfront Grille and Remy's Bistro.

"This event brings together three entities that began as grassroots organizations: Naples Originals, Naples Botanical Garden and NCEF," says Anne Welsh McNulty, NCEF trustee and grant chair for 2010. "All have grown into significant forces for our community.

Tickets are \$50 per person (children 16 and younger admitted free), with a portion of the proceeds benefitting NCEF. Tickets are available at www.NaplesWineFestival.com. Information about participating restaurants is available at www.NaplesOriginals.com. Details about the 170-acre botanical garden are available at www.naplesgarden.org.

Hope and Love team up

Here's a sweet deal: Buy Norman Love Confections on a designated Web site and 5 percent of the money goes to Hope HealthCare Services, the non-profit organization that runs Hope Hospice and provides a wealth of health services.

"Hospice holds a special place in my

heart," says Mr. Love, whose mother received hospice services prior to her death in 1989.

Samira Beckwith, president and CEO of Hope HealthCare Services, says, "Chocolates are a favorite way of expressing care and comfort and providing care and comfort to our patients and families is at the core of Hope's mission."

Purchases can be made through www.Hope.NormanLove.com or www.Hope-HCS.org. For details, call 985-7795.

Angelina's helps prepare for disaster

In an effort to help the American Red Cross Lee County Chapter raise money, Nick Costanzo, executive chef of Angelina's Ristorante in Bonita Springs, has created "Recipes for Disaster," a booklet featuring gourmet recipes that can be prepared with minimal heat. The booklet also includes disaster preparedness checklists, making it an ideal addition to your hurricane kit. The booklet is available for \$10 at Angelina's or by calling the Red Cross office at 278-3401. Proceeds will benefit local Red Cross efforts. Angelina's is at 24041 Tamiami Trail, Bonita Springs. Call 390-3187.

Corkage fee-free

Through the end of the month, Alexander's Restaurant is waiving its usual corkage fee. Bring your favorite bottle of wine and the staff will happily serve it with your dinner without charge. Alexander's is at 4077 Tamiami Trail, Naples. Call 262-4999.

Comings and goings

Here's an update on new restaurants and those that have shut their doors:

- The former Gabriello's of New York has a new tenant: **Table 82**, which used to be in Village Walk in Bonita Springs. Offering pizza and other Italian favorites, it's at 13800 U.S. 41 N., at the corner of Old 41 and U.S. 41 in North Naples. Call 431-6482.

- **Pure Urban Oasis** should open in early April at Mer-

cato in North Naples. Like other dining establishments in the upscale shopping and residential complex, it will offer indoor and outdoor dining. There will be a full bar as well. The menu promises to be innovative American, with dishes such as crisp rice cakes topped with tartare or ceviche. Mercato is at Vanderbilt Beach Road and U.S. 41.

- Look for **The Pewter Mug** to reopen sometime this spring as some long-time Neapolitans team up to revitalize the bar and restaurant that closed last year after a 39-year run. Curt Boyette, Larry Genta Jr., Pat Murphy and Bobby DiModica are joining forces to bring the restaurant back. Check back here for further details as they are available.

- **Sweet Mama's Island Cuisine** on U.S. 41 has closed.

Ducky dessert pays off

The Capital Grille recently held a promotion through which it donated money to the Children's Museum of Naples for every piece of coconut crème pie patrons purchased. For the \$10 purchase price, customers also received a rubber duck that was included in The Great Venetian Duck Race, a fundraiser for the museum. The promotion raised \$10,000 for C'Mon, which is expected to open this fall.

The Capital Grille is at 9005 Mercato Drive, Naples. Call 254-0640. ■



COURTESY PHOTO

Alexander's goes corkage fee-free through the end of March.

diningCALENDAR

- **Thursday, March 25**, noon, Robb & Stucky KitchenAid Culinary Center: Chef Martin Murphy demonstrates how to prepare some classic Chinese dishes that are easily made at home; \$30, 26501 S. Tamiami Trail, Bonita Springs; (866) 206-3840. Reservations required.

- **Thursday, March 25**, 5:30 p.m., Sea Salt: Hess Collection winemaker James MacPhail hosts a tasting of two Hess whites, Peter Lehmann Layers and three single-vineyard pinot noirs; 1300 Third St. South; 262-7999.

- **Friday, March 26**, 3-7 p.m., Freedom Park: Collier County Parks and Recreation sponsors Market in the Park, with a portion of proceeds benefiting horticultural and health programs for Collier County children; 1515 Golden Gate Parkway. Call 252-4060 or 438-5682.

- **Friday, March 26**, 5:30-10 p.m., Fred's Diner: Enjoy a three-course dinner at Fred's, then board a trolley to Fifth Avenue for a scavenger hunt to benefit Newspapers in Education; \$49.95, 2700 Immokalee Road; 431-7928. Reservations recommended.

- **Friday, March 26**, 5:30-8 p.m., Decanted: Winos in Heels is a women's networking night with wine by the glass and wine flight specials available; free, Goodlette Corners, 1410 Pine Ridge Road; 434-1814.

- **Friday, March 26**, 6 p.m., Naples Italian American Club: Performers from Opera Naples will sing classic pieces by Donizetti, Puccini, Verdi, Tosti, Di Capua and other Italian composers at this benefit for the opera and the Italian American club; champagne, wine and hors d'oeuvres

will be served; \$50, 7035 Airport Road; 597-5210. Reservations suggested.

- **Saturday, March 27**, 7:30-11:30 a.m., Third Street South: The weekly farmers market features fresh produce, baked goods, handcrafted items and more; behind Tommy Bahamas; 434-6533.

- **Saturday, March 27**, 7 p.m., Robb & Stucky KitchenAid Culinary Center: Wine expert Kristen Palazzo of Premier Beverage joins Chef Martin Murphy to present a multi-course wine dinner; \$75 inclusive, 26501 S. Tamiami Trail, Bonita Springs; (866) 206-3840. Reservations required.

- **Monday, March 29**, 6 p.m., Robb & Stucky KitchenAid Culinary Center: Explore the exciting flavors and dishes of South America with Chef Martin Murphy; \$40, 26501 S. Tamiami Trail, Bonita Springs; (866) 206-3840. Reservations

required.

- **Tuesday, March 30**, 5:30-8 p.m., Decanted: Sample a variety of premium California cabernets, pinot noirs and chardonnays; \$ 25, Goodlette Corners, 1410 Pine Ridge Road; 434-1814. Reserve a spot by calling or e-mail to info@decantedwines.com.

- **Wednesday, March 31**, 11 a.m., Whole Foods Market: Learn how to think outside the cereal box to create healthier breakfasts; free, Mercato, 9101 Strada Place; 552-5100. Sign up online at www.acteva.com/Go/LifestyleCenter.

