## **CUISINE NEWS**

# Familiar faces open in new locations as winter season approaches



The weather up north is getting chilly, the license plates are slowly changing color on our roadways and the restaurants are rapidly opening hither and yon as they prepare for the onslaught of winter visitors.

I won't say that means fall is officially here yet, but we are surely on our way.

Among the well-known current restaurateurs and chefs opening new spots are the following:

■ Norman Love has opened a new salon on McGregor Boulevard in the same complex as The Melting Pot and First Watch. This gives customers along the McGregor corridor easy access without having to head across town to stock up on chocolates, pastries and

What's more, this salon is serving wine and local craft beers. Mr. Love plans to add brunch and afternoon tea to the lineup after the holidays as well. It's at 13261 McGregor Blvd., Suite 105, Fort Myers. Call 672-8797.

■ Sandy Stilwell has changed direction with her waterfront restaurant on Summerlin Road at the approach to the Sanibel Causeway. The former S.S. Hookers is now Summerlin Jake's Seafood and Steaks, serving new American cuisine prepared in the old Florida tradition. Fresh local seafood, prime steaks, smoked ribs and heart-healthy vegan fare are among the items avail-

Chef Richard Howze, a native Floridian who embraces the Slow Food philosophy, heads up the kitchen. The restaurant serves lunch and dinner daily, with breakfast on weekends. It's at 17501 Harbour Pointe Drive, Fort Myers. Call

■ There will be a second **Gathering Place** very, very soon, this one in downtown Fort Myers. If you haven't had a chance to visit the original — situated in the somewhat unlikely location of the Beacon Executive Suites off Beacon Drive in south Fort Myers — you've been missing a great breakfast and lunch spot that serves incredible soups, wonderful Belizean dishes (I loved the stew chicken with black beans and rice), savory sliders, stick-to-your-ribs lasagna and desserts that are unspeakably delicious. My dining companion and



I split the turtle cream pie and were hard-pressed not to moan with pleasure at every bite.

The owners are moving into the former BRB and Z Crepes Café spaces, where they will serve their current menu as well as some crepes, more baked goods, wine and craft beers. The downtown location, at 1815 Fowler St., was expected to open on Tuesday, Oct.

■ New to downtown will be **Izzy's** Fish & Ovster, a Miami-based restaurant specializing in New England-style seafood that's taking over the former French Connection on First Street.

Chef Jamie DeRosa promises casual, comfortable dining with dishes such as lobster poutine, New England clam chowder, fresh oysters, seafood platters and even some dishes for those who prefer their protein to be land bound. On weekend afternoons, there will be jazz and bottomless glasses of rose wine. Hours are expected to be from noon to 11 p.m. daily. Call 226-3474 or visit www.issysfortmyers.com for details.

#### **Interactive dining returns** to Berne Davis Art Center

Enjoy an evening in Bangkok, a fourcourse meal paired with wine prepared by chefs Mike and Karen Gavala with some assistance from those in attendance. Cooking for the Arts takes place 6-10 p.m. Saturday, Nov. 5, at the Sidney & Berne Davis Art Center, 2301 First St., Fort Myers.

Wear your own chef's hat and apron as Mr. Gavala walks you through step-



paired with wines and Thai-influenced beer crafted by Bury Me Brewing. Silent and live auctions will benefit the art center's Eclectic Education programs. Tickets are \$275 per couple. Visit www. sbdac.com for reservations or more information.

#### **Break out the lederhosen**

The Rotary Rocktoberfest Round the World takes place Friday, Oct. 21, at Artichoke & Company, 11920 Saradrienne Lane in Bonita Springs. Admission is free, although donations are appreciated. German food, drink specialties, music and dancing will abountd. Call 263-6979 or email Ashley@artichokeandcompany.com for details.

### **Quick bites**

■ The eighth annual **Italian Fest** will fill the Alliance for the Arts with the tantalizing aromas of pizza, pasta and lotsa marinara from 11 a.m. to 5 p.m. Sunday, Oct. 23. It's a benefit for the Harry Chapin Food Bank of Southwest Florida and The Rotary Club of Fort Myers. The Alliance is at the corner of McGregor and Colonial boulevards. Admission is free, but bring money to purchase food and drinks. For more information, call 332-8158 or visit www.rotaryfortmyers.

Rosy Tomorrows Heritage **Farms** now serves lunch and dinner on Fridays at its Hundred Acres restaurant. Lunches range from \$8 to a \$25 threecourse prix fixe with wine or local craft capel0twentyfive.com. ■

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dinner menu has entrees from \$15 and four-course \$35 prix fixe dining based on the bounty of the farm that week. Reservations are required. The farm is at 8250 Nalle Grade Road, North Fort Myers. Call 567-6000.

- The Women's Wine Club hold its monthly gathering at 5:30 p.m. Tuesday, Oct. 26, at The Melting Pot, 13251 McGregor Blvd., Fort Myers. It includes hors d'oeuvres, a four-course dinner, wine pairings and a raffle. The cost is \$60, including tax and gratuity. Call 565-7652 or email sharontorregrossa@ gmail.com
- Happiness Healthy Café at 3332 Cleveland Ave. in Fort Myers has closed, as has Fireside Sports Grill in North Fort Myers.
- First Watch has opened at 10021 University Plaza Drive at Gulf Coast Town Center. Call 789-2910.
- Mexico Lindo has opened at 3724 Del Prado Blvd., Cape Coral, in the building formerly occupied by the Del Prado Steak House. Call 800-4533.
- 10 Twentyfive has opened in the space formerly occupied by the Pickled Parrot (which took over the Twisted Conch on Del Prado Boulevard) in Cape Coral. Think comfort food, craft beers and wine. Open at 11 a.m. daily, until 11 p.m. Sunday-Thursday and until 1 a.m. Friday-Saturday. It's at 1025 Santa Barbara Blvd. Call 829-0407 or visit www.

