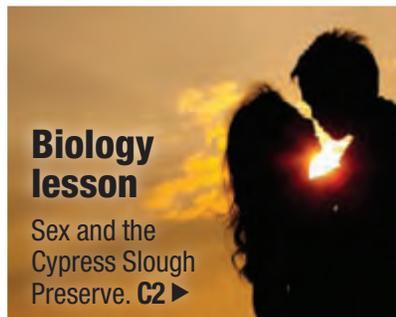


# ARTS & ENTERTAINMENT

WEEK OF SEPTEMBER 25-OCTOBER 1, 2013 A GUIDE TO THE GREATER FORT MYERS ARTS & ENTERTAINMENT SCENE

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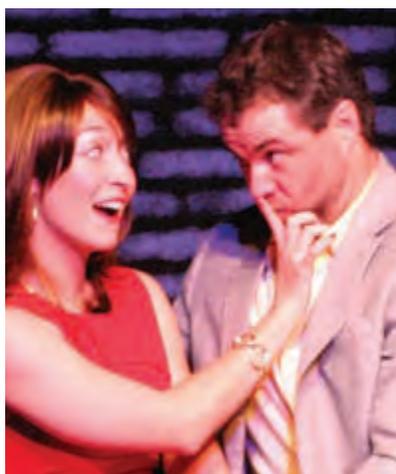
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# CUISINE

## Red's Tavern planning to open south Cape location

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If you're a fan of Red's Fresh Seafood House & Tavern but find the drive to Bokeelia too much to handle, the restaurant's second location in south Cape Coral should be more to your liking.

Owners Bud and Mary LoCicero and their general manager, Craig Lewis, plan to open the new restaurant in October at 850 Lafayette St. just south of Cape Coral Parkway, in a space most recently occupied by River Palm Family Restaurant & Bar. It was previously Eight Fifty, Oasis and Mr. C's.

"This is a great property," Mr. Cicero says, adding the new site will feature the Pine Island Red's menu, quality and friendly customer service.

Red's opened on Pine Island in 2005 and has built a reputation for its fresh seafood and extensive menu, which also includes ribs, steaks, chicken, salads, sandwiches, burgers, burritos and more. The LoCiceros previously operated restaurants and seafood markets on Sanibel as well as Fort Myers and Massachusetts.

The soon-to-ope Cape Coral location features 7,100-square feet with two dining rooms and seating for more than 200 and includes an outside sports bar and patio dining area.

The Pine Island location is at 10880 Stringfellow Road, just minutes from the north end of Cape Coral, and is open for dinner, starting at 4 p.m. daily. It offers a full bar. Reservations are not accepted. For details, call 283-4412 or visit [www.redsfreshseafood.com](http://www.redsfreshseafood.com).

### Celebrating local bounty

Coming soon to restaurants and other food-focused locations throughout the county: the second annual Lee County Restaurant Week, a 10-day celebration of local and sustainable foods. This year's events take place Friday, Oct. 11, through Sunday, Oct. 20.

Sponsored by the Lee County Visitor & Convention Bureau, the festivities include three-course prix-fixe menus at 40-plus area restaurants, hydroponic farm tours, wine-tasting tours and cooking classes.

This year's featured chef is Brandon McGlamery of Winter Park, via California, London and Paris. A recent James Beard nominee and Best Chef semifinalist, he has won acclaim at Luma on Park and Prato restaurants and has built a reputation as a chef known for innovation and



COURTESY PHOTO

### Maura Metheny and Dan Forgey of Norman Love Confections with their prize-winning sculpture, "The Hurwitz Hypnotist."

local sourcing. He is a regular customer of Rabbit Run hydroponic farm in Buckingham and various Pine Island seafood purveyors.

Chef McGlamery will be on hand for a Restaurant Week kick-off event at Florida Gulf Coast University featuring a marketplace showcasing local farm produce and seafood. FGCU students will offer guided tours of the student-created and run Food Forest. The event takes place 3-6 p.m. Friday, Oct. 11.

For more information about Restaurant Week events and menus, visit [www.tastedeliciouslee.com](http://www.tastedeliciouslee.com).

### Awarding Norman Love chefs

The chocolates customarily offered at Norman Love Confections seem magical enough, but even they must take a back seat to the spectacular creations fashioned by pastry chef/chocolatiers Maura Metheny and Dan Forgey at the recent Pastry Live 2013 National Showpiece Championship in Atlanta.

The pair were named this year's National Showpiece Champions and won Best Chocolate Showpiece for their creation, "The Hurwitz Hypnotist," a chocolate 3-D sculpture inspired by the illusion sculptures of Jonty Hurwitz and the works of

Harry Houdini.

"Maura and Dan worked hundreds of hours during the last six months perfecting their showpiece," says a proud Norman Love. "We're honored to have these innovative and talented chefs at Norman Love Confections."

One of the company's original employees, Ms. Metheny is the chef chocolatier in charge of design and innovation, while Mr. Forgey is chef chocolatier overseeing the production of the company's numerous product lines. Ms. Metheny also garnered second place as Chocolatier of the Year.

Norman Love Confections creates handcrafted artisanal chocolates in its Fort Myers headquarters and operates chocolate salons in Fort Myers and Naples. The Fort Myers salon at 11380 Lindbergh Blvd. is open 7:30 a.m.-5:30 p.m. weekdays, 7:30 a.m.-5 p.m. Saturdays. The Naples salon at 3747 Tamiami Trail N. is open 8 a.m.-6 p.m. Monday through Thursday and 8 a.m.-8 p.m. Friday and Saturday. For more information, visit [www.normanloveconfections.com](http://www.normanloveconfections.com).

### Chefs for the March of Dimes

The annual Signature Chefs Auction takes place Thursday, Oct. 3, at the Hyatt Regency Coconut Point Resort & Spa

in Bonita Springs. As it has for 23 years, the event features area chefs preparing a variety of their signature dishes, a silent auction and a live auction, the proceeds of which benefit the March of Dimes and its work to improve the health of babies by preventing birth defects, premature birth and infant mortality.

The evening begins at 5:30 p.m. for VIP sponsors and 6:30 p.m. for the general public. Tickets are \$150 each or \$1,750 for a table of 10.

Among this year's participating restaurants are Blue Pointe Oyster Bar & Seafood Grill, Bongo's Bar & Grill at Pink Shell Resort, Cru, Marker 92 Waterfront Bar & Bistro, Norman Love Confections, Pagelli's Rustic Tuscan Grill, Parrot Key Caribbean Grill, Prawnbroker Restaurant and Fish Market, Roy's Restaurant Bonita Springs, Tarpon Bay Restaurant, The Veranda and White Pear.

The resort is at 5001 Coconut Road, Bonita Springs. To purchase tickets online, visit [www.modchefsauktion.com](http://www.modchefsauktion.com). For more information, contact Trent Howe, the Southwest Coast division director of the March of Dimes, by calling 433-3463 or e-mailing at [thowe@marchofdimes.com](mailto:thowe@marchofdimes.com).

### Cooking up casual fun

Not all fundraisers require fancy dress. A case in point: The Harlem Heights Cultural Arts and Community Center is encouraging guests who attend its Chefs in Shorts event to wear flip-flops. The evening will help raise funds for the new Heights Culinary Center.

Set for 6- 8 p.m. Thursday, Oct. 3, Chefs in Shorts will feature top area chefs serving Floribbean fare. Featured chefs include Todd Johnson of Rumrunners, Brian Roland of Crave Culinare, Marbin Avilez of The Firestone Grill and Melissa Talmage of Sweet Melissa's.

"The Heights Culinary Center will help under-employed adults gain the skills and experience needed to meet their life goals," says Mr. Johnson. "We are excited to partner with The Heights Center to bring this program to life."

The culinary center will be a commercial teaching kitchen located within The Heights Center, a grassroots organization in the Harlem Heights community dedicated to promoting family and community development.

The center is at 15570 Hagie Drive in Fort Myers. Tickets are \$50 per person. Reserve tickets online by Monday, Sept. 30, at [www.heightsfoundation.org](http://www.heightsfoundation.org). For more information, visit the website or call 482-7706. ■

— Send items to [cuisine@floridaweekly.com](mailto:cuisine@floridaweekly.com).