CUISINE NEWS







Sizzle Dining runs from Sept. 7-27 in Lee and Collier counties, offering lunches and dinners at a discounted, set price at more than 50 restaurants.

Sizzle Dining (Restaurant Week) is The three-week long, annual, community-driven event celebrates the culinary landscape by offering three-course dinners and two-course lunches at a discounted, set price.

More than 40,000 Sizzle meals have been sold in the last two years, putting over 30,000 meal packs into the hands (and stomachs) of local elementary children.

Held every September, the event includes 50-plus of the best restaurants from Marco Island to Cape Coral. This year, the event runs from Sept. 7-27. Participating restaurants offer a three-course prix fixe dinner menu for \$29, \$39 or \$49, and some restaurants offer a two-course lunch for \$19 or \$29. Beverage, tax and gratuity are not included. Some restaurants offer takeout, curbside or delivery service.

For every Sizzle Dining meal purchased, each participating restaurant donates \$1 to Blessings in a Backpack of Southwest Florida, a local 501(c)(3) charity that feeds local food-insecure elementary students every weekend during the school year.

The website goes live Aug. 1 and diners can check out participating restaurants and make reservations. As a teaser, here are a few that have signed up: BiCE Ristorante, Cafe Normandie, DeRomo's Gourmet Market & Restaurant, Gather, La Fontanella Ristorante, The Med and Ziggy D'Amico's Whiskey Bar & Diner. #DineWithPurpose.

Sizzle Dining has partnered with 1-866-NOW-2-FLY Aerial Advertising to promote the event. The company is going to fly a huge banner behind its airplane on the Saturday and Sunday of Labor Day weekend, Sept. 2-3, advertising the event. The first 10 people to take a photo or video and tag Sizzle on social media will get a \$50 restaurant gift card as a thank you. 598-2424; flemingssteakhouse.com. ■ The plane will begin flying at 10 a.m. from Immokalee to Bonita, then up to Sanibel, then down to Marco, then back up to Bonita, and then returns to Immokalee.

www.SizzleDining.com.

At Grappino, it's Spritz O'Clock from coming up in Lee and Collier counties. 3-6 p.m. every Friday, with \$9 spritzers and Happy Hour wine and beer. The restaurant's spirits partners have provided swag for fun giveaways.

The restaurant also offers Pizza BOGO Tuesday. Buy a regular pizza and get the second one for free on Tuesdays

Wine Thursdays at Grappino offer 50% off bottles of wine.

90 Ninth St. N., Naples; 239-331-4325; https://grappinonaples.com/.

Fleming's Prime Steakhouse & Wine Bar has introduced a new surf and turf pairing to its three-course Surf and Turf Sunday Menu. Guests can now enjoy the ever-popular filet mignon paired with Alaskan golden king crab legs.

The Surf and Turf menu is available on Sundays and starts with a choice of a Fleming's Salad or Caesar Salad. Then, enjoy a filet mignon paired with the North Atlantic lobster or the new Alaskan golden king crab legs. Finally, choose between the classic New York Cheesecake or the delectable Chocolate Gooey Butter Cake topped with honeycomb brittle.

Alaskan golden king crabs are often hailed as one of the best-tasting varieties of king crab, highlighted by a sweeter, more succulent flavor profile and a lighter texture. North Atlantic lobsters have an unrivaled sweetness with a mildly briny undertone. Their excellent flavor is enhanced with a pinch of paprika and warm drawn butter.

The Surf & Turf Sunday three-course menu is available starting at \$75 or \$80 (based on location).

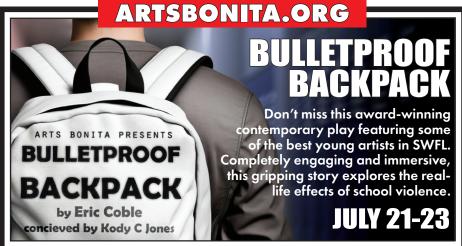
To see the full menu and reserve a table, https://www.flemingssteakhouse. com/promotions/surf-and-turf-sunday.

8985 Tamiami Trail N., Naples; 239-

— Email food and dining news by noon Friday to Cathy Cottrill at ccottrill@floridaweekly.com.



Fleming's New Surf and Turf Sunday Pairing: Filet mignon with Alaskan golden king crab legs.

















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