

CUISINE NEWS

The Local has introduced a new Sunset Tiered Menu. The farm & sea to table menu offers three-course meals with pricing options starting at \$25. Dine in to enjoy this special anytime between 4 and 6:15 p.m.

And diners can “Rosé Summer Away” with The Local’s \$5 glasses of Rosé all day every Monday, and from 3-6 p.m. Tuesday-Sunday. Doors open at 11:30 a.m. for lunch.

5323 Airport Pulling Road, Naples; 239-596-FARM;
<https://thelocalnaples.com/menus/sunset-menu-400-615-pm/>.

Seventh South Craft Food + Drink celebrates summertime LATE NIGHT with eight of Chef Jay Schrednitz’s signature snacks (Smoked Fish Dip, Ceviche, Tuna Taki Nachos, Roasted Oysters, Grilled Octopus, Crispy Lamb Ribs, Hot Lobster Roll and 7S Prime Burger). LATE NIGHT menu items range in price from \$16 to \$29 and are available Tuesday through Saturday until midnight. A full liquor bar, featuring craft cocktails by owner Barry Larkin, is open until 1 a.m.

849 7th Ave. S., Naples; 239-231-4553; seventhsouth.com.

Osteria Capri, a Sizzle Dining 2023 restaurant (<https://sizzledining.com/>), specializes in pristine local seafood created by Le Cordon Bleu trained chef/owner AJ Black.

The longtime former chef of Il Tesoro on Sanibel Island and founder of Amore Ristorante in Naples, Black has lived in Naples for 25 years. The Italian-born chef grew up in a family of restaurateurs and opened his first restaurant in Rome at age 19 before launching restaurants in New York and Florida. His Osteria Capri serves



Tuna Takai Nachos is one of eight LATE NIGHT snacks at Seventh South Craft Food + Drink.



An Osteria Capri favorite is Chef Black’s wood-grilled fresh octopus over black pasta with Calabrian chili (spicy/color) sauce (\$30).

classic Italian dishes and ingredients with innovative, modern twists. The daily menu includes many house-made pastas, seafood dishes and local, organic, farm-to-table ingredients.

A signature favorite is Chef Black’s wood-grilled fresh octopus over black pas-

ta with Calabrian chili sauce for \$30.

Restaurant hours are 11 a.m.-10 p.m. daily, with outdoor seating and a full liquor bar. Menu starters are priced from \$10-\$20; lunch entrees/pizzas are \$15-\$28; and dinner entrees range from \$20-\$36.

387 Capri Blvd., Isles of Capri; 239-970-5721; osteriacapri.com.

Tarpon Bay, the signature restaurant at Hyatt Regency Coconut Point Resort & Spa, has kicked off a summer dining special. The “Seafood Treasures” special offers a three-course meal featuring locally sourced ingredients and an expert wine pairing.

“We are thrilled to welcome guests with a delicious epicurean experience at our recently reopened Tarpon Bay,” said Jonathan Egged, general manager of Tarpon Bay at Hyatt Regency Coconut Point.

“The multi-course meal features freshly caught seafood and locally sourced ingredients that showcase our beautiful Southwest Florida location.”

The special features a three-course meal curated by Tarpon Bay Chef de Cuisine Jonathan Egged. The meal begins with an amuse bouche and the first course of a gourmet salad, followed by the entrée course featuring pan-seared shrimp complemented by a petite filet and served with roasted cauliflower mash. The dining experience concludes with a house-made dessert.

The special is available through the end of September during the restaurant’s open hours or 5:30-10 p.m. daily. The cost is \$55 per person which includes a wine pairing of Canvas Wine selections, or \$68 per person which includes a wine pairing with Director’s Choice Wine.

Tarpon Bay officially reopened its doors in early June 2023 following an extensive renovation. The project expanded the restaurant’s seating capacity to 219 guests and also includes an open-kitchen concept with an adjoining chef’s table for exclusive and immersive dining opportunities.

50021 Coconut Road, Bonita Springs; 239-390-4295; <https://www.opentable.com.au/tarpon-bay-at-the-hyatt-regency-coconut-point-resort-and-spa>.

Sizzle Dining, Southwest Florida’s premier restaurant week, is coming up Sept. 7-27. Stay tuned for details or visit <https://sizzledining.com/>.

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

CLUB NOTES

Naples Orchid Society holds its next monthly meeting at 6:30 p.m. Thursday, Aug. 3 Baker Hall, Moorings Presbyterian Church, 791 Harbour Drive, Naples. At the 6:30p.m. “Orchid Doctor” leads off with member, Rae Jean Walker, discussing “What are Good Orchid Roots, and How to Prepare Them for Repotting.” Next at 7:30 p.m., the Society invites members and guests to participate in an orchid potting party. Learn the “do’s and don’ts” of this important step in orchid culture, and have a hands on opportunity to pot your own orchid. Orchids, pots, and medium are provided for participants at a moderate cost of \$5 for members and \$15 for guests.

Alliance Française de Naples hosts “La Table Française” for all individuals who are interested to come and chat in French (all levels of French), led by President Denyse Jenkins at 11:30 a.m., Saturday, Aug. 12, at Chez Guy Parisian Bistro, 5447 Airport-Pulling Rd. N., Naples. Each attendee needs to make his/her own reservation for the table of Alliance Française de Naples by calling 239-431-5824, and ask for Owner/Chef Guy. The cost is for the meal only, which is paid by each attendee for his/her own selection(s); there is no charge for the 2-hour French conversation. For more information, email Alliance Française de Naples at afnaples@comcast.net, or call 239-276-4125.

FANN, the nation’s largest professional native plant network, is hosting its South Florida Native Plant Seminar on Wednesday, Oct. 18, 8 a.m.-6:30 p.m.; and Thursday, Oct. 19, 8 a.m.-4 p.m., at Naples Botanical Garden’s Kapnick Center, 4820 Bayshore Dr. The seminar is a continuing education and networking

event for horticulture and landscape professionals, including landscape architects, designers, installers and maintenance professionals, plant nurseries and garden centers and municipal staff seeking real Florida-friendly solutions for beautiful, resilient and sustainable landscapes.

Naples Walking Club is an organization that is more than 25 years old. It meets four times a week. On Monday, Wednesday and Friday, the group meets at 7 a.m. in the Tin City parking lot at the corner of Sixth Avenue South and 11th Street South for a 4-mile walk to the City Dock, the pier and the beach, followed by a breakfast together. On Saturday, the group meets at 7 a.m. at the Greenway (zoo entrance) for a 3.1-mile walk at members’ own speed; some members are fast race walkers, but others are more leisurely. After the walk, members meet for breakfast at Panera Bread, at Golden Gate Parkway and US 41. For more information, visit www.napleswalkingclub.org.

Naples Newcomers, for those who have recently moved to Naples, invite you to join one of the “Newcomers” clubs in the area. It’s a great way to explore Naples in an atmosphere of warmth and friendliness. The group offers a range of social, recreational, cultural and charitable activities in a group setting where you can meet other women who share your interests. The group is about making friends, having fun, and supporting our community. For Naples Newcomer Club South, visit <https://www.naplesnewcomerssouth.com> or <https://www.facebook.com/naplesnewcomersclubssouth/>. For Naples Newcomer Club North, visit <https://www.naplesnewcomersnorth.com> or <https://facebook.com/NNCNorth> ■

CONTRACT BRIDGE

Hidden asset

BY STEVE BECKER

You might wonder how declarer lost a trump trick in this deal and went down one in five hearts. But the fact is that it did happen, and it all came about in a perfectly natural way.

The hand was played in New Orleans in the 1978 World Open Pairs. North, Ahmed Hussein, partnered by Omar Sharif and representing Egypt, opened the bidding with one club.

East, Leon Tintner, partnered by Nadine Cohen and representing France, overcalled with two spades, indicating a strong six-card suit in a hand of less than opening strength.

Sharif now boldly bid three hearts despite his five high-card points and dreadful heart suit. Obviously, he could not bring himself to pass, but this action ultimately came back to haunt him.

West jumped to four spades, and North, not knowing whether his side could make five hearts or whether the opponents could make four spades, decided to cater to both possibilities by bidding five hearts. That closed the bidding, and Cohen led the K-A of clubs.

Then, knowing a spade shift could serve no purpose since South had to be void in the suit, Cohen continued with a low club. This was the straw that broke the camel’s back. Tintner ruffed dummy’s nine of clubs with the jack of hearts, and Sharif was down one before he could even get started.

Declarer had no trouble taking the

North dealer.
North-South vulnerable.

NORTH
♠ 9 8 6
♥ A K Q 7
♦ A 4
♣ 10 9 5 2

WEST
♠ K 10 4 3
♥ 10 3
♦ 9 5
♣ A K Q 8 3

EAST
♠ A Q J 7 5 2
♥ J 6
♦ Q 7 2
♣ 7 6

SOUTH
♠ —
♥ 9 8 5 4 2
♦ K J 10 8 6 3
♣ J 4

The bidding:

North	East	South	West
1 ♣	2 ♠	3 ♥	4 ♠
5 ♥			

Opening lead — king of clubs.

rest of the tricks. He ruffed the spade return, cashed the A-K of trump and the A-K of diamonds, then ruffed a diamond in dummy, establishing the rest of the suit. However, this was little consolation for someone who had lost a trump trick with a combined total of nine trumps headed by the A-K-Q and the trumps divided 2-2 in the opponents’ hands. ■