

Media Contact:

JoNell Modys

jonellmodys@colliergov.net

239-403-2425

Dining & Diversions on the Paradise Coastsm Naples, Marco Island and the Everglades

Collier County, Fla. (April 11, 2007) – The southwest Florida *Paradise Coast* area including Naples, Marco Island and Everglades City is a visual feast for the eyes with white sand beaches, a subtropical landscape and the glistening waters of the Gulf of Mexico. It is also filled with taste temptations from a growing list of innovative area restaurants.

A combination of new dining establishments and long time local favorites provides the perfect opportunity for some tropical taste escapes during a visit to the area.

Delicious local ingredients including tropical fruits, local produce and Gulf seafood provide inspiration to area chefs in the creation of dinner specials and menu mainstays. Others regularly import exotic ingredients to spice up menus.

What's Hot and Tasty on the Dining Scene?

Naples Tomato has been open for a few years now on the north end of Naples. Instant rave local reviews evolved into a positive notice from the New York Times in its February, 2006 *36 Hours: Escape, Naples, Fla.* feature. Imported truffles and other ingredients combine with homemade pastas and local produce and seafood to produce an irresistibly fresh and delicious array of menu items. New to the restaurant in 2007 is the one of the latest advances in wine preservation and dispersal, the Enomatic system. It functions similarly to a self-service vending machine with the prices of the wines, per ounce, displayed above the bottles. Users insert a pre-paid debit card and press a button above the bottle to choose either one-, three- or six-ounce pours. Naples Tomato offers patrons the opportunity to sample some truly magnificent wines by the glass along with more mainstream vintages.

Naples Tomato Chef Sebastian Mazzotta recently created **Match Made In Naples**, a knockout Gulf shrimp ceviche served over fresh baked pink peppercorn squid-ink flat bread. Chef Mazzotta says, "Naples is the nexus that marries these flavors." The ceviche combines blanched pink Gulf shrimp with mango, papaya, lychee, local Naples mini-pineapples, red bell pepper, cilantro, saffron and juice from Key limes and oranges. www.naplestomato.com

Please Contact:

JoNell Modys

3050 N. Horseshoe Drive

Suite 218

Naples, FL 34104

Phone: 239-403-2425

Fax: 239-403-2404

JoNellModys@colliergov.net

www.ParadiseCoast.com