



Where to go, what to do

Posted Mar 12, 2008 at 2:10 AM

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TAPAS TREND

One of the hottest trends in food is tapas, so it is no surprise that downtown Sarasota is getting its second tapas place, Ceviche Tapas Bar and Restaurant, thanks to restaurateur Gordon Davis. He and his partners, Andrew Wilkins and James Snyder, operate other restaurants in Tampa, St. Petersburg and Orlando.

Tapas are small-plate dinners or appetizers that diners typically order several of to share. Testament to tapas' popularity is Sangria, a tapas restaurant which opened on Main Street in 2003 and expanded into the space next door within two years.

Ceviche's menu includes Vegetales a la Parrilla, a combination of squash, eggplant, mushrooms and asparagus grilled and drizzled with virgin olive oil, and Costillas de Cordero, braised baby lamb ribs with white beans, chorizo and roasted tomato. The restaurant also offers a selection of Spanish wines and sangria. Although Ceviche has been serving patrons since late February at 1216 First St., a grand opening is planned for April. Call 952-1036.

-- Toni Whitt, [toni.whittcom](http://toni.whitt.com)

HYDE PARK ... PRIMED AND READY

Hyde Park Prime Steakhouse will welcome guests at the corner of Lemon Avenue and State Street in Sarasota beginning Tuesday. This is the Ohio-based steakhouse chain's second Florida location; the first is in Daytona Beach. Menu items include prime steaks, of course, as well as fresh fish, shrimp and scallop sauté, barbecued pork shank, lemon caper chicken, surf and turf combinations, lamb chops and veal chops. The Bar at Hyde

Park menu includes pizzas, grilled Angus sirloin sliders, ahi tuna tower, mahi-mahi tacos, Maine lobster cocktail and a cheese plate. The address is 35 S. Lemon Ave. 366-7788.

HARRY'S MARCH PRIX FIXE

Harry's Continental Kitchens, 525 St. Judes Drive, Longboat Key, offers its March prix fixe dinner from 5 to 9 p.m. nightly. Among the menu items: gazpacho with baby shrimp; beef carpaccio with Dijon-lemon-caper dressing, Parmigiano-Reggiano cheese, greens and toast triangles, paired with Ruffino Lumina Pinot Grigio, Venezia Giulia, Italy, 2006; chicken-fried Australian double-rib lamb chop with country Dijon gravy and garlic mashed potatoes, paired with Simi Zinfandel, Sonoma County, 2005; bronzed cobia with cilantro key lime beurre blanc and Bahamian peas and rice, paired with Silverado Vineyards Sauvignon Blanc, Miller Ranch, Napa Valley, 2005; bread pudding with raisins, coconut and brandy Alexander sauce, paired with Sandeman Ruby Porto. Cost is \$42 per person, \$57 with wine pairings. Call 383-0777 or visit harryskitchen.com.

A MASKED AFFAIR

A Venetian Masked Ball, benefiting the Child Protection Center, will begin at 6:30 p.m. March 22 at the Rustic Grill, 400 N. Lemon Ave., Sarasota. Tickets are \$125. Party-only tickets (10 p.m. to 1 a.m.) are \$65. Besides food and drink, there will be court jesters. Reservations: 726-3086.

ST. PATRICK'S DAY

Alpine Steakhouse will celebrate St. Patrick's Day on Monday with a traditional dinner of spiced corned beef brisket, green cabbage, boiled new potatoes, carrots and homemade Irish soda bread. Also on the menu: braised lamb shanks, shepherd's pie and, of course, green beer. Price is \$11.95 per person. Call ahead to order takeout. 4520 S. Tamiami Trail, Sarasota; 922-3797.

LUCK OF THE IRISH

Celebrate St. Patrick's Day at Mattison's City Grille, 1 N. Lemon Ave., Sarasota, with Irish beer, corned beef and cabbage, Irish coffee and Irish whiskey. 330-0440.

COOKBOOKS FOR A CAUSE

Since the introduction of its First Cookbook for Charity in 2006, Richard's Whole Foods has raised more than \$6,000 for All Faiths Food Bank. After collecting more recipes from customers, employees and food vendors, the company has compiled a

second cookbook to benefit the food bank. Cost is \$8, and books are available at all Richard's Whole Foods. Find one at _____.

STAY INFORMED

Consumers Union, publisher of Consumer Reports magazine, has begun a Web site, _____, to keep consumers informed and provide timely info about recalls and congressional action involving hazardous products and foods. You will find the organization's recommendations for ensuring that imported products sold are safe, along with a place where consumers can share their experiences.

GREEN EGGS AND HAM

In honor of the release Friday of the Dr. Seuss-themed movie "Horton Hears a Who!" International House of Pancakes will add four dishes to its menus through April 20: Who-Cakes, The Mayor's Breakfast (and its junior version, Jo-jo's Breakfast) and Beezlenut Splash, a lemon-lime soda with red and blue gelatin cubes. The Mayor's Breakfast includes eggs scrambled with spinach ("green eggs"), ham strips, hash browns and a choice of Who-Cakes or buttermilk pancakes. Who-Cakes are a stack of shortcake pancakes, covered with boysenberry and blueberry glazes, rainbow chocolate chips and a pink lollipop. Visit _____.

MARKET MEMORY BUFFET

Remember A&P, Pantry Pride, Food Lion, Grand Union, Food Fair ... the list goes on and on at groceteria.com, created and maintained as a hobby by David Gwynn. If you ever spent time in a Jewel, Tom Thumb or Bi-Lo grocery store, you will enjoy wandering through this site's vintage photos, histories, recollections and time lines. And trivia: Did you know that the Food Fair company was an innovator in electronic registers, scanning, UPC, combination stores and discount grocery stores (Pantry Pride)?

COOKIES, PLAIN AND SIMPLE

"Martha Stewart's Cookies" is offers 175 recipes, lushly and elegantly photographed, simple, beautiful and tempting. Dark chocolate cookies with sour cherries and Cappuccino-chocolate bites are just a couple. Chapters are organized by cookie type -- light and delicate, soft and chewy, crumbly and sandy, rich and dense. The entire design plays to the way people use cookbooks. The book also offers plenty of tips on tools, techniques and, of course, packaging. "Martha Stewart's Cookies" is published by Clarkson Potter.

-- J.M. Hirsch, The Associated Press

EASTER FEASTS

If cooking turkey, lamb or ham isn't on your list of things to do on Easter, turn to Page 10 to learn which area restaurants will be offering special meals that day.

TOUR DE FRANCE

Chez Sylvie et Fils will host a "Tour of France" wine tasting at 6:30 p.m. March 20. The restaurant's exclusive French winemaker and importer, Jean Francois, will host the tasting, which will include a presentation about French wines and certified organic wines being produced in the Loire Valley, Provence and the Rhone Valley. A buffet of organic appetizers, prepared by Chef Sylvie Routier, is included in the \$20 tasting fee. Merchants Pointe Plaza at the corner of Swift and Clark roads; 923-9020.

LUCK OF THE IRISH

St. Paddy's Day, March 17, is just around the corner and the Polo Grill and Bar will celebrate with Irish beer, a half-price well bar and a complimentary taste of the Irish from 5-8 p.m. 10670 Boardwalk Loop, Lakewood Ranch; 782-0899.

WINEMAKER TO WATCH

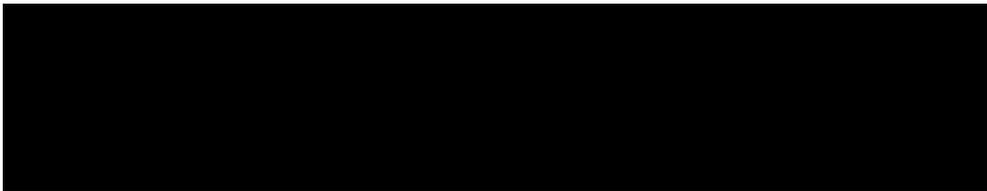
The Bottle Shop and Cork will host a winemaker dinner at 6:30 p.m. Thursday featuring Vincent Chansault of Domaine Gayda, which is introducing organic and biodynamic winemaking into the largest wine-producing region of France. On the menu: assorted canapes and Three Winds Sauvignon Blanc 2007; asparagus and crab salad with L'Archet Cuvee Occitane Blanc 2005; duck poached monkfish with L'Archet Cuvee Occitane Rosé 2006; veal scallops with black butter spinach and L'Archet Cuvee Occitane Rouge 2005; filet of beef with Savannah creamed rice and bourbon bourdelaise with Chemin de Moscou 2004 and Chemin de Moscou 2005; and rosewater panna cotta and artisanal cheese plate. \$99.95 inclusive. 388-2675.



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