



NEAPOLITAN, 1D
Sails Restaurant to launch at Fifth and Third

SATURNIA LAKES \$639,000



Roboci Team
239.776.8123



Naples Daily News

Wednesday, October 11, 2017 / \$1.50

PART OF THE USA TODAY NETWORK



Renee Whisner, center, is joined in prayer and worship by her mother, Mimi Treadway, left, and the community at the Unity of Naples church on Oct. 1. In November 2014, Whisner was left paralyzed by a car accident in India, where she was studying and working toward yoga certification. With a positive attitude, Whisner is hoping to raise enough money to undergo intensive therapy at the Kennedy Krieger Institute in Baltimore to reclaim her mobility and leave the wheelchair she now relies on. PHOTOS BY LIAM JAMES DOYLE/NAPLES DAILY NEWS

Naples quadriplegic hopes to walk again

Crash victim finds hope in program but needs funds to participate

SHELBY REYNOLDS
SHELBY.REYNOLDS@NAPLESNEWS.COM; 239-263-4829

It's only in her dreams that Renee Whisner can walk.

She's learned to treasure those fleeting images that play out in her sleepy mind, when her 5-foot-2-inch frame isn't in her 450-pound wheelchair — she calls it a "machine" — but when she can walk through her life with purpose and poise once again.

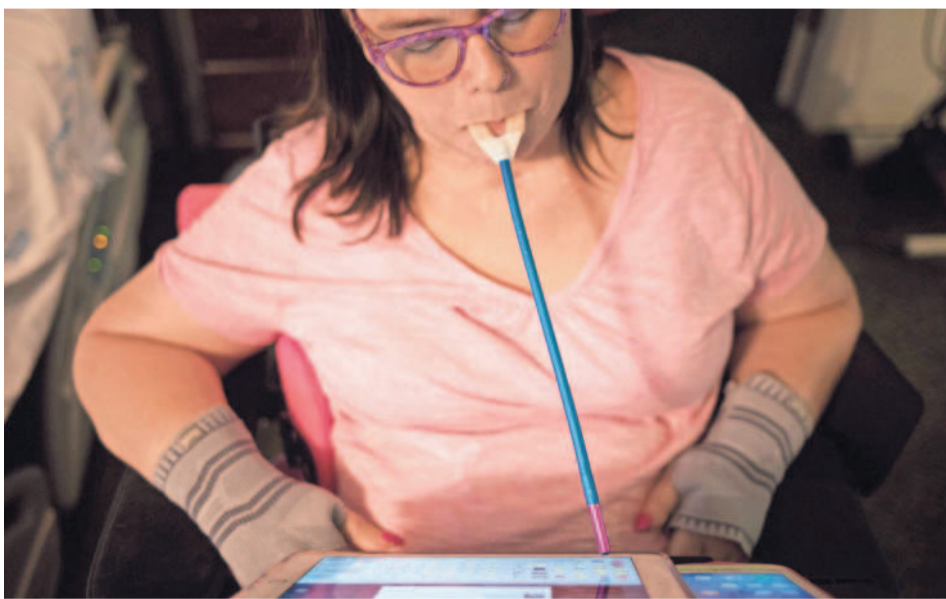
"The Renee in my head is not the same Renee I see in the mirror," the North Naples woman said.

Since the car crash three years ago that left her a quadriplegic, Whisner, 45, misses traveling, hiking and rollerblading. She misses the little things, too, like the feel of the paper between her thumb and index finger as she turns the page of a good book. Now she has to read on a tablet, and it makes her feel tired.

She misses the rev of her motorcycle, a Harley-Davidson Buell, a sport-bike known for its speed.

She misses her independence. The way she used to jump in a car and go for a drive. Make her own phone calls. Scratch an itch without having to call for help.

See **RENEE**, Page 4A



Whisner uses a mouth stylus to type out a message on her iPad. NEWS



See more photos and a video. naplesnews.com

Collier officials 'frustrated' by FEMA

Claim: Federal agency inefficient, unhelpful

GREG STANLEY
GREG.STANLEY@NAPLESNEWS.COM; 239-263-4738

A total of 256 residents in Collier County have been approved for FEMA trailers, but county officials couldn't say if any have arrived yet — or when they will.

The Federal Emergency Management Agency and Gov. Rick Scott's office have been too slow in bringing needed housing, now a month after Hurricane Irma leveled homes in Everglades City, Immokalee, Goodland, East Naples and parts of North Naples, said Dan Summers, director of the county emergency operations center.

"To be honest, I'm pretty frustrated at this point," Summers said.

County commissioners voted unanimously Tuesday to have Summers write a letter to Scott and FEMA Administrator Brock Long to demand that housing start being made available.

Part of the problem is federal agents are spending weeks chasing down options that anyone familiar with Collier County would know are impossible, Summers

See **FEMA**, Page 6A

Man arrested after stabbing at coffee shop

PATRICK RILEY
PATRICK.RILEY@NAPLESNEWS.COM; 239-263-4825

From the start, J.D. Loden knew there was something off about one of the other patrons sitting at a popular downtown Naples coffee shop Tuesday morning.

He wanted to keep the man — sitting just a table over at 5th Avenue Coffee Company & 6th Street Diner, a corner restaurant along Naples' tony downtown main street — in his sight.

"I purposely faced him so that I could keep an eye on him," Loden, of Naples, recalled in a phone interview Tuesday.

A peaceful breakfast with his

See **STABBING**, Page 9A

Index Advice, 10D Letters, 6-7B

Classified, 20-23D

Lottery, 2A Movies, 10D

Obituaries, 5B Puzzles, 9D

Television, 11D Weather, 8B

About today's edition: 94th year — No. 79
Main number: 239-213-6000



MIROMAR OUTLETS® PRESENTS

Making Strides Against Breast Cancer Walk

Saturday, October 14 | Check-in begins lakeside at 7:30 a.m. | Walk begins near **WINK PLAYLAND** at 9 a.m.

Help finish the fight against breast cancer by raising money and walking with American Cancer Society Making Strides of Lee County.



Visit MiromarOutlets.com for more information.

Neapolitan **FOOD & CLASSIFIED**

SECTION D



Sailing into season, the new Sails restaurant and bar plans to launch before Christmas in a newly developed dining space at Fifth Avenue South and Third Street South in downtown Naples. SAILS RESTAURANT

Sailing into season

Sails Restaurant to launch at Fifth and Third in Naples



IN THE KNOW
TIM ATEN

The owners of a new European-style coastal restaurant want to flip perceptions about Fifth Avenue South in downtown Naples.

Although the iconic avenue is commonly considered to begin at U.S. 41's Four Corners and stretch west to the beach, the owners of Sails Restaurant say the local parade of upscale shops, dining spots and residences actually begins at the Gulf of Mexico.

"Worldwide, all the important streets start from the beach," said Veljko Pavicevic, who with fiancée Corinne Ryan co-owns Sails, under construction in redeveloped space on the northeast corner of Fifth Avenue South

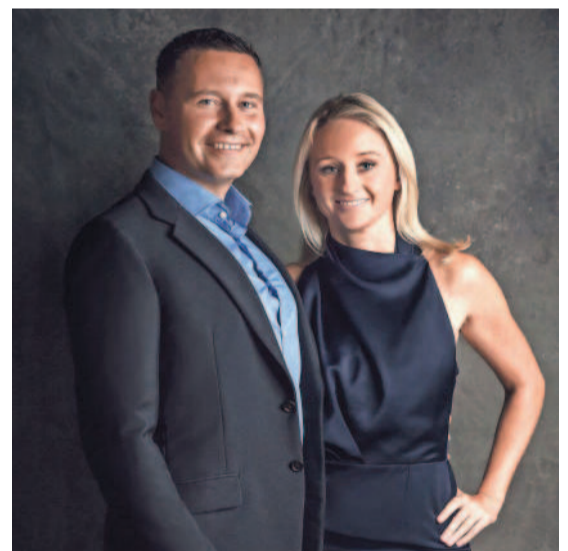
and Third Street South.

"We love to travel and we travel a lot. Everywhere in the world, all the Fifth avenues start near the beach. Where there is a beach, it starts near the beach. So we feel we are the beginning of Fifth Avenue."

Sails, delayed about four weeks because of Hurricane Irma, is targeted to open by Christmas in the former American Momentum Bank space at 301 Fifth Ave. S. It's in one of more than a dozen buildings in Old Naples owned by Hoffmann Commercial Real Estate, the St. Louis-based real estate holding company that is a division of Osprey Capital. Hoffman also owns the neighboring building where The French brasserie opened to raves earlier this year.

"We're happy that more good restaurants

See SAILS, Page 2D



Veljko Pavicevic, left, and Corinne Ryan co-own Sails Restaurant. SAILS RESTAURANT

IM Tapas chef Isabel Polo prepares a lentil salad for a table at the restaurant in Naples in 2015. IM Tapas will host a cooking class Oct. 16 during the third annual Foodie Camp. SCOTT MCINTYRE/NAPLES DAILY NEWS



Eight days of Foodie Camp showcases top local chefs

SHELBY REYNOLDS
SHELBY.REYNOLDS@NAPLESNEWS.COM; 239-263-4829

A team of local chefs has planned eight days of foodie heaven.

Southwest Florida's food-lovers will "cook around town" with a series of interactive cooking classes hosted by chefs at their local restaurants. Starting Monday, about 345 people will participate in the third annual Foodie Camp, and tickets are still available to most of the classes.

Popular chefs from Barbatella, Bay-side Seafood and a dozen other locations will lead the classes that last until Oct. 25. Tickets range from \$50 to \$60.

And what's more: it's all for charity. Funds from Foodie Camp benefit the culinary education program at St. Mat-

thew's House, and funds the Naples Originals' Culinary Scholarship at Florida Gulf Coast University.

And this year, the Naples Originals, the team behind Foodie Camp, celebrates its 10th anniversary, at a time when being a "foodie" seems to be the cool thing to do.

The idea for Naples Originals started with Lisa Böet, chef and owner of Chez Böet, a French-inspired restaurant that has operated for 15 years in Naples. Both-ered by the onslaught of chain restaurants in Naples, she published a commentary 10 years ago in the Naples Daily News.

"We had a lot of bigger corporate restaurants coming to town," Böet said.

See FOODIE CAMP, Page 3D

THE JOHNSONVILLE SAUSAGE MARKETPLACE
YOUR ONE-STOP SHOP FOR ALL YOUR SAUSAGE FAVORITES!

20% OFF STORE-WIDE
ON ALL JOHNSONVILLE SAUSAGE PRODUCTS

TWO (2) 19 oz. packages of Johnsonville Sausage FREE with the purchase of a Johnsonville Sizzling Sausage Grill

NOW AVAILABLE! THE JOHNSONVILLE SIZZLING SAUSAGE COOKBOOK

Johnsonville SAUSAGE MARKETPLACE
Open Monday-Saturday 10am to 6pm
Sunday 11 am to 5 pm
6355 Naples Blvd.
(239) 598-0906

*SALE PRICING DOES NOT INCLUDE THE JOHNSONVILLE SIZZLING SAUSAGE GRILL OR COOKBOOK
OFFER VALID OCTOBER 14 - OCTOBER 22

Sails

Continued from Page 1D

are coming here on Fifth Avenue. We feel that Fifth and Third, both of our streets, are the crown jewel of Naples and there should be more restaurants and more things happening and more hospitality," Pavicevic said. "This is the heart of Naples."

Pavicevic considers it a plus that Sails will be located near The French and across the street from Bice Ristorante because more area businesses translates to additional traffic and potential guests.

"I really feel that between the three of us here we can create a lot of synergy," he said.

Sails Restaurant will predominantly focus on seafood with a European sea-side concept bringing together the finest flavors and dining experiences of France, Italy and Greece, Ryan said.

"We have a large fresh seafood display which will be just in front of the double doors (on Third) and will be tiered on ice where guests can walk in and visualize the seafood and, if they like, they can pick the seafood themselves right there and have it weighed on a scale beside the display," she said. "Behind the seafood display will be a gentleman who is going to clean the fish and scale the fish in front of them and then it will go to the wood-fired grill which is literally next door so that can happen very quickly."

The restaurant will have 180 seats with 1,500 square feet for outdoor dining under cover along Third Street, plus another 200 square feet for umbrella tables on Fifth Avenue.

"We will seek approval for another 200 square feet also on Fifth when we open because we have space," Pavicevic said.

"The outdoor seating is definitely one of the good attractions of this location," Ryan said.

The restaurant will feature an open, French-style kitchen concept with a central island where chefs can mix with guests, who will be able to see the food preparation and fish being grilled for a European coastal feel, Pavicevic said. Sails will include a large, triangular full bar near the entrance with 28 seats and handcrafted cocktails. The entire wall behind the bar will display bottles of wine.

"The interesting thing about the bar is that it's in the shape of a sail, so it's not going to be a circle. It's not going to



Sails Restaurant is targeted to open in the former American Momentum Bank space at 301 Fifth Ave. TIM ATEN/NAPLES DAILY NEWS



The private dining room at Sails Restaurant will be encased in wine. SAILS RESTAURANT

be divided by the walls. Everybody will see each other and will have that interaction between the bartenders and the guests," he said. "We want to create a deep bar so everyone is comfortable sitting at the bar and dining. We love when we go into restaurants and they have comfortable bars so we can sit down and order the food but also to enjoy drinks and entertainment at the bar."

Although Sails will be a high-end operation, its owners also want it to be approachable and not just a special

occasion restaurant. They hope the restaurant's inviting bar, unique oyster-shucking service and floor-to-ceiling bi-fold doors will be among the amenities attracting more than just an upscale crowd.

"You can stop in for just a drink or a beer if you'd like on the way back from the beach or you can stop in for a six-course meal. Everybody's welcome," Ryan said.

The goal is to recreate an open-air European coastal experience seen in French resort cities such as Nice, Mo-

naco and St. Tropez, "where you walk in these restaurants and they're good-looking, but not stuffy," Pavicevic said.

Sails' ambiance will include white linen tablecloths, European crystal, and chairs upholstered with Italian leather. Elegant, modern chandeliers will hang from drop ceilings above a Greek marble bar and French oak flooring. A private dining room will be encased in wine.

"We also have an artist who's going to be doing some mosaics for the restaurant to give it that European feel," Ryan said.

Sails plans to launch as a dinner-only venue seven days a week, but lunch eventually will be added.

"As soon as we're comfortable, some time in February, we'll open for lunch," Pavicevic said.

Pavicevic, who formerly worked for many years at the Ritz-Carlton Naples Beach Resort and managed all of its outlets, will be general manager of Sails. He formerly managed the fast-paced Gumbo Limbo, the most successful restaurant in the company at its flagship resort.

"I bring the service excellence and Corrine is bringing the product excellence," he said.

For the last 20 years, Ryan has traded meat and seafood around the world.

"Veljko and I knew we wanted to start a business here locally in Naples and with Veljko's background and my experience in the product we would like to showcase, it's perfect," she said. "And we love to eat. We're so passionate. Whenever we travel we're always looking for restaurants. Our day is scheduled around what we are going to eat."

Joining the couple on their local voyage is Executive Chef Jacob Jasinsky, who relocated to Naples in May with his wife and their two young sons. Originally from Massachusetts, Jasinsky most recently hails from the kitchen of the acclaimed Ocean House in Rhode Island.

"Coming from the Ritz-Carlton Naples, which is a 13-star property, I admire these individuals that work at triple five-star properties because there are only 11 of them in the world," Pavicevic said. "So, he's bringing a lot of excellence to Sails restaurant and he'll be the only five-star chef on the west coast (of Florida)."

For the latest in local restaurants coming and going, see Tim Aten's "In the Know" columns archived at naplesnews.com/intheknow, and on Facebook at facebook.com/timaten.intheknow.

NOW OPEN \$500 off a pair of premium hearing aids

Naples Audiology & Hearing Center

Professional. Caring. Experienced.

Great Customer SERVICE

Convenient LOCATION just south of Coastland Mall

All Hearing Aid Brands, ALL PRICE POINTS

New Patients WELCOME



Christine Peacock, M.A., CCC-A
Audiologist / Owner
16 years of experience

Call for appointment (239) 434-2434

Open Mon. - Fri.
9 a.m. - 4 p.m.



1250 Tamiami Trail North, #207, Naples, FL 34102

www.NaplesHearingCenter.com

TRUSTED PROVIDER
PHONAK HEARING SOLUTIONS

ND-1774830



Floor Sample Sale!

SAVE UP TO 70% OFF
Manufacturer's List Price!

PATIO GALLERY OF NAPLES
Collier County's oldest family owned patio furniture store since 1978.

Visit Our Showroom
Monday-Friday 9-5 • Saturday 9-3

5350 Shirley Street, Naples • 597-3446

FREE Delivery and Set-up from Marco Island To Estero

www.patiogalleryofnaples.com

ND-1776905

More Than 1250 Wigs In Stock!



Va Va meets VOOM!

FALL 2017 COLLECTION

RAQUEL WELCH®

Introducing the breakthrough Memory Cap III for improved comfort and fit!

BRAVE THE WAVE

— Shipping Is Available! —

LaDonna Roye
Hairstylist
By Appointment Only

12980 Tamiami Trail N., Ste. 18, Naples

9-5 Mon-Fri • 9-3 Sat • Evenings by Appt

254-9100

www.ladonnaroye.com



ND-1758133



FISH RESTAURANT

WATERFRONT DINING AT ITS BEST

HALF PRICE HAPPY HOUR • \$6 Bar Menu
Well, drinks & glass house wine • 3PM-6PM

JOIN US FOR OUR LUNCH SPECIAL 11:30AM-3PM

One Plate 2 Course \$12.95 PLUS
Choose Any Pasta \$15
From Our Lunch Menu

\$24.18 pp
FIRST SEATING 4-5PM
3-COURSE DINNER
Choice of 2 salads or soup,
plus choice of 12 entrees
Key-Lime Pie for Dessert
Everyday - Not available on holidays

NIGHTLY SPECIALS

<p>MON Sushi Buy 1, Get 1 Buy 1 Roll & Get 1 Roll</p>	<p>WED Raw & Chilled Bar 12 Oysters • 12 Clams Stone Crab Claws 2 lbs • Alaska King Crab Legs 1 lb</p>	<p>FRI-SAT Branzino 1/ to 2lb Whole Mediterranean Sea Bass Cooked to Perfection • Filet Table Side</p>
<p>TUE Share a Paella Fish, clams, mussels, shrimp, squid, chorizo, saffron, Bomba rice</p>	<p>THU Zuppa di Pesce Shrimp, lobster meat, clams, mussels, squid, scallops & fish Italian seafood soup over linguini</p>	<p>SUN Chef's 5-Course Tasting Menu With house wine flights 4-2 oz. pour</p>

MORE THAN JUST FISH

SUN-THU LUNCH: 11:30AM-3PM DINNER: 4PM-10PM • FRI-SAT 11:30AM-11PM

THE VILLAGE ON VENETIAN BAY
4360 GULF SHORE BOULEVARD NORTH, NAPLES, FLORIDA 34103
239-263-FISH (3474) • FISHSEAFOODRESTAURANT.COM