

Naples Daily News

Much of Bleu Provence's fruits and vegetables are grown at the family's Corkscrew Swamp farm

Naples Daily News | September 1, 2024

Photography and Editorial by Andrew West of The News-Press, part of the USA Today Network



The Cariot family of Bleu Provence (from left to right): Kevin, Jacques, Lysielle and Clément.



Several dishes prepared at Bleu Provence feature ingredients grown at the Cariots' farm near Corkscrew Swamp Sanctuary.



Jacques Cariot, who owns Bleu Provence in Naples with his wife Lysielle, gives a tour of his farm near Corkscrew Swamp Sanctuary. Depending on the time of year, fruits and vegetables grown there become ingredients in their restaurant's dishes.



Peppers for ratatouille and other dishes are grown at the Cariots' farm.



Papaya from the Cariots' farm is an ingredient in Bleu Provence's sauces and desserts.



Eggs and mango harvested from the Cariot farm.



A plaintain or banana grows at the Cariots' farm near Corkscrew Swamp Sanctuary.



Jacques Cariot, who owns Bleu Provence with his wife Lysielle, feeds his chickens at his farm near Corkscrew Swamp Sanctuary. The chickens are strictly used for fresh eggs.



Bleu Provence's ratatouille features vegetables from the Cariots' farm near Corkscrew Swamp Sanctuary.



Bleu Provence's popular seared foie gras features papaya jam; that fruit is grown at the Cariots' farm.



A Surinam cherry at the Cariot Farm near Corkscrew Swamp Sanctuary.



Jacques Cariot, the owner of Bleu Provence in Naples gives a tour of his farm near Corkscrew Swamp Sanctuary. Depending on the time of year and season, some of the fruits and vegetables are ingredients in some of their dishes.



Bleu Provence's tuna tartare has passionfruit and mango from the Cariots' farm.



Bleu Provence's black grouper is served with papaya-lime sauce vierge, carrot-turmeric mousseline, and sweet potato chips. The papaya and sweet potato are from the Cariots' farm.



At the Cariots' farm, wild sugar cane is fermented for vinaigrette.



Wild turkeys roam the Cariots' farm near Corkscrew Swamp Sanctuary.



Lysielle Cariot turned her kitchen over to Bleu Provence's new executive chef, Gaspard Touloupe, in 2024.



Bleu Provence's pavlova uses berries from the Cariots' farm.



Lysielle Cariot shows the high water mark at Bleu Provence resulting from Hurricane Ian.



A cocktail at Bleu Provence in Naples is garnished with an herb grown at the Cariots' farm near Corkscrew Swamp Sanctuary.



Crepes Suzette at Bleu Provence in Naples features fruit from the Cariots' farm.



Several dishes at Bleu Provence feature ingredients grown at the Cariots' farm near Corkscrew Swamp Sanctuary.



Jacques Cariot, who owns Bleu Provence with his wife Lysielle, creates elevated terrain for plants at the couple's farm near Corkscrew Swamp Sanctuary.



Jacques Cariot, the owner of Bleu Provence in Naples feeds his chickens at the Cariot farm near Corkscrew Swamp Sanctuary. The chickens are strictly used for fresh eggs.



Gaspard Touloupe, Bleu Provence's new executive chef, cooks dishes with vegetables grown at the Cariots' farm near Corkscrew Swamp Sanctuary.



Jacques and Lysielle Cariot hosted son Clement's wedding at their farm near Corkscrew Swamp Sanctuary. Photos from their wedding in Provence are also featured.



Jacques Cariot at Bleu Provence's wine shop in Naples.



Selections from Bleu Provence's adjacent wine store range from \$11 to \$49,000.



Several billionaires in Naples produce wines sold at Bleu Provence in Naples.



The wine cellar at Bleu Provence in Naples features wines from \$11 to \$49,000.



The wine cellar at Bleu Provence in Naples features wines from \$11 to \$49,000.



Billionaire David Hoffmann's wines are sold at Bleu Provence. Prices range from \$19 to \$72.



The Cariot family from Bleu Provence from left to right, Clement, Lysielle, Jacques and Kevin, all holding \$49,000 bottles of Domaine de la Romanée-Conti.



Bleu Provence

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BleuProvenceNaples.com

BleuProvenceFineWines.com

REFERENCE

<https://www.naplesnews.com/picture-gallery/life/food/2024/09/01/bleu-provence-restaurant-cariot-family-farm-corkscrew-swamp/74475685007/>