

W St-Barth WEEKLY



Local News
in English

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Taste of Saint-Barth

Pilot Edition
November 9-11, 2013

La Case de l'Isle, Isle de France Hotel,
Chef Yann VINSOT hosts chef and "Meilleur ouvrier de France", Martial ENGUEHARD

HOTEL SAINT-BARTH ISLE DE FRANCE
SAINT-BARTHELEMY



Le Taïno, Christopher Hotel
Chef Lucas LEONARDI
welcomes Michelin-starred chef
Jean-Jacques NOGUIER

CHRISTOPHER
ST BARTH

Le Gaïac,
Relais & Châteaux Le Toiny Hotel
Chef Sylvain REVELANT hosts
chef Daniel BERLIN, chef of one
of the best restaurants in Sweden

HÔTEL LE TOINY
SAINT-BARTHELEMY



Le Sereno Restaurant,
Le Sereno Hotel
Chef Laurent CANTINEAUX,
assisted by Mathieu GOURREAU,
hosts chef Amandine CHAIGNOT,
Bocuse de Bronze 2012 Award winner

le sereno.
SAINT-BARTHELEMY



PITEA DAY AND THE GUSTAVIALOPPET THIS WEEK-END

WHAT'S NEW AROUND TOWN

As the season gets underway, there are lots of changes afoot. First, The Weekly would like to welcome new faces at two of Saint Barth's leading hotels: Samy Ghachem as general manager at Le Sereno, and Martein Van Wagenberg as managing director of the Guanahani. Also big news on the hotel scene was the summertime purchase of Isle de France by LVMH, the French luxury brands group, and the Carl Gustav has closed its doors. On the restaurant scene in Gustavia, Pascal Ramette of PaCri plans to reopen his Italian eatery on November 21 in the spot that was The Strand, Black Ginger is a new Thai restaurant that has replaced Entre Deux (with Entre Deux's owner Jackson Questel back at Bete A Z'Ailes), while the nearby Route des Boucaniers has been renamed Guatav', Harbours became Les Coullisses over the summer, and there are new owners at B4. In Saint Jean, Le Bistroy is now known as Txerri Garria or Cochon Rouge, with tapas and Basque-style cuisine, and Le Piment remains shuttered. New names at various hotel restaurants include: Le Sereno Restaurant at Le Sereno in Grand Cul de Sac where the team from Bonito has taken over the kitchen; Casa Flamands at Taiwana on Flamands Beach; and Rackham Le Rouge at Manapany in Anse des Cayes. And rumor has it that La Diamante will reopen by the salt pond in St Jean come December....

A TASTE OF SAINT BARTH

The pilot edition of a new culinary festival in Saint Barth takes place on November 9-11, 2013. Baptized "Taste of Saint Barth," this event is poised to evolve into a major annual culinary celebration for the Caribbean region.

This pilot edition includes Gala Chef's Dinners at 7:30pm on November 9, 10, and 11 at La Case de l'Isle, Isle de France Hotel, Le Taino, Christopher Hotel, Le Gaïac, Relais & Château, Le Toiny Hotel and at Le Sereno Restaurant, Le Sereno Hotel, with each restaurant hosting an international chef, with two from France and one from Sweden.

The guest chefs are **Martial Enguehard** at La Case de l'Isle, hosted by chef Yann Vinsot;



Jean-Jacques Noguier at Taino at the Christopher Hotel, hosted by chef Lucas Leonardi;



Daniel Berlin from Sweden at Le Toiny, hosted by chef Sylvain Sylvain Revelant and pastry chef Marie Hue; and



Amandine Chaignot at Restaurant Le Sereno, hosted by chef Laurent Cantineaux.



An opening cocktail (invitation only) is at the Guanahani hotel.

"In addition to the major cultural events comprising music, dance, film, theatre, and sailing each year, Saint Barthélemy will now also have a gastro-nomic event designed to promote French cuisine and the art of fine dining around the world. We sincerely hope you enjoy every bite," says Nils Dufau, president, Territorial Tourism Committee of Saint Barthélemy.

While on the island, the international chefs will meet with students at Collège Murielle Choisy and enjoy lunch at the Sand Bar at the Eden Rock, as well as participate in the Pitea Day event at Town Hall on Sunday, November 10.

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HOTEL SAINT-BARTH ISLE DE FRANCE
SAINT-BARTHÉLEMY



Yann VINSOT,
Chef de la Case de l'Isle, Isle de France Hotel

Martial ENGUEHARD,
Chef and "Meilleur ouvrier de France"



Lucas LEONARDI,
Chef, Christopher Hotel



Jean-Jacques NOGUIER,
Michelin-starred chef

Le Taïno, Christopher Hotel

Chef Lucas LEONARDI
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Le Gaïac, Relais & Châteaux Le Toiny Hotel

Chef Sylvain REVELANT hosts
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of the best restaurants in Sweden



Sylvain REVELANT,
Chef, Relais & Châteaux
Le Toiny Hotel



Marie-Hélène
Pastry chef



Daniel BERLIN,
Chef, one of the best restaurants in Sweden



Laurent CANTINEAUX,
Le Bonito Saint-Barth



Mathieu
Le Sereno



Amandine CHAIGNOT,
Chef and Bcouse de Bronze 2012 Award

Le Sereno Restaurant, Le Sereno Hotel

Chef Laurent CANTINEAUX,
assisted by Mathieu GOURREAU,
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Saturday, November 9

7:30PM OPENING COCKTAIL PARTY (by invitation only) Hôtel Guanahani & Spa

Saturday, November 9

12:30PM Chefs' Lunch, Sand Bar, Hotel Relais & Château Eden Rock

7:30PM Gala Chef's Dinners

La Case de l'Isle, Isle de France Hotel - Le Taïno, Christopher Hotel - Le Gaïac, Relais & Châteaux Le Toiny Hotel - Le Sereno Restaurant, Le Sereno Hotel

Sunday, November 10

12PM-3PM

In conjunction with Pitea Day, St Barth-Swedish commemoration: **TASTING and MEET AND GREET with international and local chefs**; Sponsors village, press room, tastings, and special events on the plaza in front of Town Hall

7:30PM

Gala Chef's Dinners

La Case de l'Isle, Isle de France Hotel - Le Taïno, Christopher Hotel - Le Gaïac, Relais & Châteaux Le Toiny Hotel - Le Sereno Restaurant, Le Sereno Hotel

Monday, November 11

12:30PM

Chefs' Lunch, La Langouste restaurant, Baie des Anges Hotel

7:30PM

Gala Chef's Dinners

La Case de l'Isle, Isle de France Hotel - Le Taïno, Christopher Hotel - Le Gaïac, Relais & Châteaux Le Toiny Hotel - Le Sereno Restaurant, Le Sereno Hotel



INFOS

www.saintbarth-tourisme.com

