

# A PERFECT PAIRING

CULINARY THEMED CRUISES

WINDSTAR<sup>®</sup>  
CRUISES  
180° FROM ORDINARY™

JAMES  
BEARD  
FOUNDATION

## EACH THEMED CRUISE FEATURES

- Hosted dinner with a James Beard Foundation chef and beverage expert, including wine pairings
- Demos by the chef of some of their recipes
- Shopping at the local market with the chef
- Wine, spirits, or beer tastings
- Shopping and tours with the sommelier/ beverage expert (based on availability)

IMAGINE GOING ON A GROCERY TRIP WITH YOUR FAVORITE CHEF to pick out ingredients for dinner at a local market and then learning techniques that they use to create a perfectly seasoned dish, where the flavors sing in harmony and notes of spices spark off your tongue. Imagine tasting wine from a storied vineyard you'll visit tomorrow with a sommelier and comparing it to others in the region in a tasting. Listen to their stories and ask for their recommendations on their favorite restaurants and cocktails.

It's not just about the food and wine, but also getting to know these epicurean experts on a personal level. This is Windstar's James Beard Foundation Culinary Themed Cruise experience, and it's a once-in-a-lifetime opportunity to taste dishes from some of the most sought-after James Beard Foundation chefs and sommeliers/beverage experts.

## WINDSTAR'S CULINARY THEMED CRUISES



### HIDDEN HARBORS OF THE CÔTE D'AZUR aboard *Wind Surf* – June 20, 2018

If you had a private yacht, this is the part of the French Riviera you'd frequent — where the beaches and scenery are just as grand, but less crowded. Discover ports off the beaten path, where vegetable stands and daily fish auctions are still a part of everyday life and where local specialties like Provençal bouillabaisse and Palamos prawns taste better than any you've ever eaten.

**Chef Maxime Bilet** is co-author of *Modernist Cuisine: The Art and Science of Cooking*, which received the 2012 Book of the Year Award from the James Beard Foundation. He is currently working on ways to naturally connect foods with fine arts.

**Sommelier Belinda Chang** is Chicago's only James Beard Award-winning sommelier and multiple James Beard Award winner. She has appeared on stage and on camera as a wine and spirits expert, speaker, and educator for the James Beard Foundation, the National Restaurant Association National Show, the Food and Wine Classic in Aspen, the Taste of Beverly Hills, and more.



### SPANISH SYMPHONY aboard *Wind Surf* – June 27, 2018

This is the birthplace of Don Juan and Carmen, evening paseos by women in lace mantillas, cape-twirling matadors. In short, it is quintessential Spain. On your elegant ship you will cruise past larger ships right to the heart of old towns and to the steps of friendly bodegas.

**Chef Anthony Sasso** became one of the youngest chefs to be recognized by the Michelin Guide, obtaining his first of eight consecutive Michelin stars for Casa Mono in 2008. He joined La Sirena in January 2017 as executive chef.

**Beverage Expert Ashley Santoro** — who is also a wine director/sommelier — had a humble introduction to the industry, bussing tables at the age of 15. Now, Santoro, the former wine director of Casa Mono and Bar Jamón, is the wine director at The Standard East Village, The Standard Café, and Narcissa.



## GEMS OF THE ADRIATIC SEA

### aboard *Wind Surf* – August 7, 2018

The romance begins in Venice — the city of lights, of water, of bridges — with an overnight stay that offers up all its treasures to you. In the days ahead, fall in love again and again as you explore the Balkans with their red-roofed medieval cities and turquoise travertine cascades, and the roads less traveled on Italy's rustic east coast.

**Chef Sarah Grueneberg** of Monteverde Restaurant & Pastificio, Chicago, received her first James Beard Foundation Award for Best Chef Great Lakes in 2017, the same year Monteverde was named one of “America’s 38 Essential Restaurants” by *Eater* and then awarded “Restaurant of the Year” in the 2018 Jean Banchet Awards.

**Sommelier Jon McDaniel** of Gage Hospitality Group, Chicago was awarded 2 glasses, 12 stars and 4 jury prizes in 2017 making Gage Hospitality the most awarded restaurant group under one wine director in the world. So far in 2018 he has been named “Somm of the Year” by *Food+Wine* and a “40 Under 40 Tastemaker” by *Wine Spectator*.



## NORWEGIAN SPLENDORS

### aboard *Star Breeze* – August 17, 2018

Travel back in time as you visit the islands of the North Atlantic, where castles, gardens, and sod-roofed houses dot the landscape. Small ports with unique claims to fame — Shetland ponies, Atlantic Puffins, the opportunity to meet the laird of a castle — alternate with scenic cruising. Follow the world’s finest whiskies to their source. Find a new serenity that’s more satisfying than any souvenir.

**Chef Evan Hanczor** is the chef at Egg, a farm-to-table breakfast-focused restaurant in Brooklyn with an outpost in Tokyo and a farm in the Catskills. He is the co-author — with George Weld, Egg’s founder — of *Breakfast: Recipes to Wake Up For* and also the creator and curator of *Tables of Contents*, an edible reading series hosted monthly at Egg.

**Sommelier Katie Bell** opened Agern Restaurant at Grand Central Terminal, New York City, in 2016. Within its first year, Agern received three stars from the *New York Times*, one Michelin star, and numerous accolades for its all-American wine list.



## TAHITI & THE TUAMOTU ISLANDS

### aboard *Wind Spirit* – November 26, 2018

Legendary islands and undiscovered atolls mesmerize you with their tropical hues. Feast your eyes on *Bali Hai*. Discover the diver’s paradise of Fakarava, a UNESCO Biosphere Reserve that fulfills every fantasy about the South Pacific. Feel your heart soar as your resplendent sailing ship enters each radiant lagoon.

**Pastry Chef Emily Luchetti** has six cookbooks to her credit and numerous awards, and has helped to define what great pastry in America means. She is the chief pastry officer for Big Night Restaurant Group, a James Beard Foundation Outstanding Pastry Chef award winner and she was inducted into the JBF Who’s Who of Food & Beverage in America.

**Sommelier Expert Shelley Lindgren** is the Owner and Wine Director of A16 and SPQR in San Francisco, was honored by the James Beard Foundation in 2015 with the Outstanding Wine Program award for her work at A16.



## WINDWARD ISLANDS SURF & SUNSETS

### aboard *Star Pride* – December 15, 2018

Revel in seven days of surf, sand and sunsets during this leisurely cruise up and down the Caribbean’s Windward Islands. It’s a perfect vacation getaway for anyone craving a quick escape from life’s everyday obligations. Vacation time is always well spent among the Windward Islands, but nothing makes it more perfect than the personalized attention and unique excursion opportunities offered by Windstar.

**Chef José Mendin** co-founded and created the Pubblelly Boys restaurant group and the Comma Hospitality Group (FCHG), with notable Miami restaurants such as Habitat, Pubblelly Noodle Bar, Pubblelly Sushi, Baja Bao, and PB Ysla in Mendin’s hometown of San Juan, Puerto Rico.

*Beverage expert to be announced.*

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