



ALL-STAR LINEUP FOR TURKS & CAICOS' EIGHTH ANNUAL CARIBBEAN FOOD & WINE FESTIVAL
Grace Bay Resorts Reveals Celebrity Chefs & Winemakers Headlining Renowned Cuisine and Culture
Event Held Nov. 1 – 4

Providenciales, Turks and Caicos Islands (10th September, 2018) – [Grace Bay Resorts](#) and [The Wine Cellar Ltd.](#), in partnership with the [Turks and Caicos Tourism Board](#), today released the star-studded roster of world-renowned chefs, winemakers, restaurateurs and more, for the **Eighth Annual Caribbean Food & Wine Festival**. Taking place on the island of Providenciales from **November 1-4, 2018**, the four-day long festival has quickly become the premier culinary event in the Caribbean, pairing highly-regarded tastemakers with Turks & Caicos' diverse local talent for an authentic and innovative celebration of Caribbean cuisine.

This year's headliners include:

- **Andrew Pern** – Chef and restaurateur; owner of The Star Inn at Harome, a Michelin-starred restaurant and the UK's Number 1 Gastropub in 2017.
- **Shaun O'Neale** – Author of "My Modern American Table" and MasterChef season 7 champion.
- **David Ramey** – Co-founder of Ramey Wine Cellars and Sidebar Cellars.
- **Michael Stewart** – Founder at Stewart Cellars in Yountville, California.
- **Geoffrey Bouilly** – Market Manager Caribbean for Moët Hennessy representing Veuve Clicquot champagne.

"The Caribbean Food & Wine Festival offers a truly unique opportunity to experience chefs and winemakers from a wide-range of culinary backgrounds, joining hands on Providenciales, in celebration of Caribbean cuisine. This year's festival brings together a Michelin-starred restaurateur, a MasterChef Champion and a group of extremely talented local chefs in honor of our beloved islands," said Nikheel Advani, Caribbean Food & Wine Festival Co-Chair. "Now entering its eighth year, the Caribbean Food & Wine Festival's stellar reputation has created an international stage for chefs and winemakers from around the world to come together for an entirely unique gastronomic experience that supports our local community."

The non-for-profit festival will raise funds for **The Department of Youth Affairs, Lit'l Chefs** mentor program. The program supports and encourages young local chefs to develop skills that will assist them in pursuing careers in hospitality, a vital industry of Turks and Caicos.

Anthony Garland, Co-Founder and representative of The Wine Cellar Ltd., noted that, "The Caribbean Food & Wine Festival, has become a beacon for showcasing the diversity in our Food & Beverage talent hidden in our beautiful by nature, The Turks & Caicos Islands.

"The Caribbean Food & Wine Festival has become both a key calendar event and a noteworthy island tradition" said Hon. Ralph Higgs, Minister of Tourism. "The festival showcases our nation's exceptional culinary reputation with a taste of global culinary trends, and furthers the Turks & Caicos Islands place as leaders in the Caribbean food and beverage scene."

Guest Chefs

After working in local hotels and restaurants as a young adult, **Andrew Pern** took over full ownership of The Star Inn at Harome in Harome, England, at the age of 25. He quickly fashioned this into one of the first ever “gastropubs,” winning awards regularly for Andrew’s cooking, which has always championed seasonal, local ingredients. Andrew has written two award-winning cookery books featuring recipes from the restaurant, ‘Black Pudding and Foie Gras’ and ‘Loose Birds and Game,’ the latter being Andrew’s game cookery bible. A popular performer at local food festivals, Andrew has made a number of television appearances including as a competitor on BBC’s Great British Menu in 2011, when he won his regional heat and narrowly missed taking his dessert to the final menu. More recently, his efforts have been on the expansion of his restaurant interests, assuming the role of managing director at The Star Inn The City in York, Mr P’s Curious Tavern in York, and The Star Inn The Harbour in Whitby. Each location is very different, but all feature with Andrew’s instinctive ability to provide the best package of good, old-fashioned hospitality.

Shaun O’Neale exploded onto the culinary scene in September 2016 when he claimed the title of America’s best home cook and was named Season 7 Champion of MasterChef on FOX. He graduated from reality star to culinary star in May 2017 with the release of his debut cookbook “My Modern American Table.” During his season of MasterChef, Shaun won over the palates of Gordon Ramsay, Christina Tosi, Daniel Boulud and Wolfgang Puck with his bold flavors and flawless presentation. He carried the same techniques that earned him a record-setting eight wins in the MasterChef kitchen through to the completion of his cookbook. “My Modern American Table” teaches other home cooks how to recreate Shaun’s upscale, modern American dishes like his lobster ravioli and salted caramel chocolate tart. Shaun is a self-taught chef who educated himself by reading cookbooks, studying the history of food and traveling the globe to absorb different cultures and flavors. Outside of the kitchen, Shaun has been orchestrating dance floors as a DJ with the highlight of his career culminating on New Year’s Eve 2011 as he became the first DJ to perform on Las Vegas Blvd in front of over 100,000 people.

Guest Winemakers

Ramey Wine Cellars was founded in 1996 by **David Ramey** and his wife Carla. After sixteen years making wine in Sonoma County, and firmly establishing Matanzas Creek and Chalk Hill wineries in the marketplace, David crossed the Mayacamas to spend six years in the Napa Valley - first as Vice President Winemaker for Dominus Estate and project manager for the construction of their new winery, then helping Leslie Rudd reshape the Girard Winery into Rudd Oakville. Over the years, David has helped pioneer traditional, artisan winemaking techniques in California during a period when making wine by the University book was the norm, helping shape the way many wines in the United States are made today. In 2014, David & Carla founded Sidebar Cellars, which adheres to the same quality winemaking at Ramey Wine Cellars while producing wines that are of different varietals (Kerner, Sauvignon Blanc, Rosé, Old Vine Zinfandel, etc.). These wines are also meant to be consumed when they are young and fresh. In addition to managing Ramey Wine Cellars, David enjoys consulting for a select handful of clients in the North Coast.

When **Michael Stewart** sold the technology company he founded and ran for 25 years in Texas, he knew that his next venture would in some way allow him to capitalize on a longtime interest in wine. He made several trips to the Napa Valley over the years and was charmed by the idea of settling here and building a family business. In 2000, Michael launched Stewart Cellars with small inaugural releases of hand-crafted Cabernet Sauvignon and Pinot Noir sourced from some of the finest vineyards in Napa Valley and Sonoma County. With both son James and daughter Caroline now on board at Stewart Cellars, Michael's dream for the Stewart clan to set down permanent roots in Napa Valley has come true.

Geoffrey Bouilly is Caribbean Market Manager for the group Moët Hennessy, which owns the famed champagne house Veuve Clicquot. Geoffrey has been in the luxury wine and spirit industry for over 15 years and travels the Caribbean on behalf of Veuve Clicquot for the past 8 years. “A forward-thinking spirit has been guiding Veuve Clicquot since 1805, when Madame Clicquot inherited the Maison from her husband. Her ambition? To make its fine champagne renowned all over the world” says Geoffrey, “and like Madame Clicquot, it is always a pleasure for me to make people discover or re-discover the magic of our champagne and the audaciousness of our history”. Geoffrey guides the 200-year-old House with passion on an amazing journey through the champagnes and the history of the “yellow label”.

Schedule of Events

Thursday, November 1 – Amanyara

Welcome Dinner

The kick-off dinner for the weekend-long events, features exceptional creations by Chef Shawn McClain.

Friday, November 2

Women of Wine Luncheon – Solana Restaurant

This event caters to the adage “it’s 5 o’clock somewhere” by offering an extended lunch break in a relaxed environment for women who love wines, featuring Veuve Clicquot.

Gourmet Safari - Progressive gourmet dining experience

This interactive ‘dine around’ gives festival guests an opportunity to discover the Island’s incredible restaurants. Now in its ninth year, the Gourmet Safari was the original event that served as a catalyst for the festival and continues to be a guest favorite today.

- Grace Bay Club – Innovative cocktails
- Coyaba – First course
- Seven Stars – Fish course
- The Palms – Meat course
- Gansevoort - Dessert

Saturday, November 3

Food & Wine Pairing – The Palms

Intimate food and wine pairing seminars highlighting meat, seafood and cheese with tasting rooms showcasing guest chefs and winemakers with support from the aspiring local talent of the ‘Lit’l Chefs’ mentor program.

Dinner ~~under~~ with the Stars – Grace Bay Club

Headlining Chef Andrew Pern pairs his signature recipes with the winemakers’ rarest vintages for a lavish dinner experience, allowing guests to dine under the beautiful Grace Bay stars alongside the festival’s featured stars.

Sunday, November 4

Sunday Brunch – The Shore Club

A casual brunch event catering to guests craving a taste for more of the weekend’s festivities.

For tickets and additional event information, please visit www.caribbeanfoodandwinefestivaltci.com or contact info@caribbeanfoodandwinefestivaltci.com

About the Turks and Caicos Islands

The 40 islands of the Turks and Caicos Islands, of which eight are inhabited, are renowned for their award-winning beaches, diving and array of world-class resorts. Additional activities include tennis, golf and horseback riding. The Islands feature a variety of spa and body treatment services and is home to the world's only conch farm. In 2015, Providenciales was selected as the World's Best Island in TripAdvisor's Traveler's Choice Awards. There are three daily 90-minute direct flights from Miami, a US Airways direct flight from Charlotte, twice weekly flights from New York and weekly flights from Boston, Philadelphia, Atlanta and Toronto. For more information on travel, visit the Turks and Caicos Islands Tourist Board's website at www.turksandcaicostourism.com or call (800) 241-0824.

About Grace Bay Resorts

[Grace Bay Resorts](#), which celebrates its 25th anniversary in 2018, is a boutique developer and operator of some of the finest, luxury resorts and branded residences in Providenciales, Turks and Caicos Islands. Founded from its flagship property [Grace Bay Club](#), which opened in 1993 as the first luxury all-suite resort in Turks and Caicos, Grace Bay Resorts is currently comprised of Grace Bay Club, [West Bay Club](#), [Point Grace](#) and [The Private Villa Collection](#). The soon-to-open [Rock House Resort](#) will serve as Turks and Caicos' very first Cliffside residential resort.

Grace Bay Resorts was founded by Principals Mark Durliat, Nikheel Advani, Michael Brewster and Thierry Grandsire. Grace Bay Resorts offers a wealth of experience in the development, branding, management, marketing and sales of luxury five-star boutique hotels and branded residences. Grace Bay Resorts is expanding its award-winning brand and services across the Caribbean. For more information, please visit www.gracebayresorts.com.

About The Wine Cellar

The Wine Cellar has been a landmark in the Turks & Caicos Islands since it first opened under the banner of Discount Liquors in 1987. The Company is licensed to conduct business as liquor importers, distributors, wholesalers and retailers of alcoholic and tobacco products. The Company's activities are conducted on Leeward Highway, the main thoroughfare that runs through Providenciales, the most densely populated island in the Turks & Caicos Islands. Its core product offerings include beers, wines, spirits, soft drinks, and a variety of cigars and cigarettes and is also known for having the island's largest retail wine cellar with an assortment of over 400 different brands and a thriving wine tasting club and clientele. The growth in the afore-mentioned industries has provided The Wine Cellar with a unique opportunity as it has enabled us to make a decisive entry into the wine and spirits market. In doing so, we have secured meaningful distribution and sales of their products to all the resorts on the island as well as the many restaurants that have been established to meet the needs of visitors to the island's shores. www.winecellar.tc

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