



## GRACE BAY RESORTS CELEBRATES SUCCESS OF THE THIRD ANNUAL CARIBBEAN FOOD & WINE FESTIVAL AND ANNOUNCES 2014 DATES

**Sold Out Culinary Extravaganza Welcomed Internationally Renowned Talent to Turks and Caicos Islands, including Chefs Xoliswa Ndoyiya from South Africa, Tiffany Derry from Dallas, and Christina Tosi from New York City**

**PROVIDENCIALES, Turks and Caicos** (November 25, 2013) – The award-winning team behind Grace Bay Resorts, in partnership with the Turks and Caicos Tourist Board and The Wine Cellar, hosted the **Third Annual Caribbean Food & Wine Festival** in Providenciales on October 31 - November 2, 2013. Over the course of three days, the not-for-profit event welcomed an estimated 500 guests, raising an estimated \$50,000 for **The Department of Youth Affairs** and the island's 'Little Chefs' mentor program that supports and encourages young local chefs to pursue careers in hospitality, a vital industry of Turks and Caicos Islands. The **Fourth Annual Caribbean Food & Wine Festival** will take place **November 6 – 8, 2014**

With the idyllic Turks and Caicos Islands as their inspiration, this year's festival gathered a prestigious cast of culinary talent from around the world, including New York City's famed **Christina Tosi** of Momofuku Milk Bar, **Tiffany Derry**, fan favorite from Season 7 of Bravo's 'Top Chef,' and **Xoliswa Ndoyiya**, Nelson Mandela's personal chef of more than 20 years who traveled from her native South Africa to attend this year's festival. Special guest wineries included Sonoma County's **St. Francis Winery & Vineyards**, represented by President and CEO Christopher Silva; **Tuck Beckstoffer**, fifth generation winemaker and president of Tuck Beckstoffer Wines in Napa Valley, who returned to the festival for his third consecutive year; and South Africa's **House of Mandela** wines, led by the women of the Mandela family, Dr. Makaziwe and Tukwini Mandela, daughter and granddaughter of Nelson Mandela, respectively.

"This year's food and wine festival was the best Turks and Caicos has seen yet, and we were truly moved by the enthusiasm we witnessed both locally and around the world," says Nikheel Advani, Co-Chairman of the Caribbean Food and Wine Festival and Chief Operating Officer & Principal, Grace Bay Resorts. "The powerful combination of talent this year offered attendees a truly unique culinary experience, and further solidified the Caribbean Food & Wine Festival and Turks and Caicos Islands as a gourmand destination to be reckoned with."

"On behalf of our team, we would like to thank all the participants and organizers who helped to make this year's event a success, and we look forward to many more years of partnership," says Anthony Garland, Co-Chairman of the Caribbean Food & Wine Festival and Operations Manager, The Wine Cellar/Discount Liquors Ltd.

Festivities commenced with a starlit **Welcome Dinner** led by Chefs Tiffany Derry and Lauren Callighen at The Regent Palms on Thursday evening. Featuring wine pairings from House of Mandela wines and dessert by Chef Christina Tosi, the five-course dinner was attended by more than 100 guests, including the Premier of Turks and Caicos Islands, Honorable Doctor Rufus Ewing.

On Friday, the inaugural **Women of Wine luncheon** featured dishes prepared by 'Top Chef' contestant Tiffany Derry, with carefully selected wine pairings by House of Mandela wines and cocktails by Bacardi

Mixologist, Waldemar Rios. Held at the Beach House, dishes included *Gateaux of Tropical Crab with Mango-Avocado-Wasabi Ginger Aioli*, *Roasted Mahi-Mahi with Fennel-Saffron Nage, Olive, Anchovy, Piquillo and Pearl Cous Cous*, and *Molten Chocolate Lava Cake*, both Tiffany Derry and Nelson Mandela's granddaughter, Tukwini Mandela presided over the luncheon.

Later that evening, guests were guided on a culinary adventure around Providenciales during the seventh annual **Gourmet Safari** featuring wine pairings by St. Francis Winery. The 66-person progressive dinner party began at The Lounge at Grace Bay Club with innovative cocktails and small bites prepared by Chef Wolfgang von Wieser, before a Junkanoo band surprised Safari guests for a thumping musical that escorted everyone to Coyaba restaurant for the first course of *Truffle and Wild Mushroom Espresso with Callaloo Biscuit, Butternut Squash and Tortellacci Ackee Foam*, prepared by Chef Paul Richard Newman. From there, guests enjoyed *Pan Seared Striped Bass with Three Mustard Foam and Balsamic Lentils* prepared by Chef Kyle Kingrey at Seven at Seven Stars, followed by *Braised Beef Cheeks, Roasted Entrecote, Foie Gras Truffle and Chocolate Fleur de Sel* prepared by Chef Lauren Callighen at Parallel 23 at The Regent Palms, where guests also received a surprise welcome complete with a fire-eater dance performance. Saving room for dessert, guests indulged on *Chocolate Soil, Youghurt Sponge and Vanilla Lime Marshmallows* as the final course prepared by Chef Mahdi Eghnam at Stelle at the Gansevoort Hotel.

On Saturday, the festival celebrated its annual **Food & Wine Pairing** event at West Bay Club, featuring four intimate 20-person introductory food and wine pairings, highlighting meat, seafood, cheese, and dessert/chocolate. Each of the tasting rooms featured guest chefs and winemakers, including Tiffany Derry and House of Mandela wines (meat); Wesley Clerveaux of the Turks and Caicos Islands Fisheries Department and House of Mandela wines (seafood); renowned cheese connoisseur Scott Brown and Tuck Beckstoffer wines; and Chef Lauren Callighen and St. Francis Winery (dessert). Each tasting room was also supported by the young culinary talent of the Little Chefs mentor program.

Following the Food & Wine Pairing, out-of-town guests and local foodies alike flocked to the second annual **Island Street Food Fair** on Grace Bay Road, showcasing the expert grilling and barbeque techniques of twelve chefs from the island, including da Conch Shack, Mr. Grouper, Smokey's, and many other authentic local restaurant talents. The three-hour Island Street Food Fair culminated with a heated grill-off between Smokey's and da Conch Shack, to which Smokey's reigned supreme with their signature ribs.

On Saturday evening the festival came to an end with celebratory toasts and five-course **Dinner with the Stars** situated perfectly under the stars on Grace Bay Beach. Headlined by Chef Xoliswa and featuring pairings from Tuck Beckstoffer's Seventy-Five Wine Company, Semper Vineyards and Mockingbird Green, 80 guests enjoyed *Poached Spiny Lobster with Coconut, Ginger and Avocado Chilled Green Soup with Seared Diver Scallop and Caviar, New England Rabbit Loin & Foie Gras with Carrot & Apple Puree, Thyme Seared Venison Loin with Smoked Celeriac Foam, Braised Shallots, Red Cabbage and Porto Marmalade*. Dinner ended with Chef Christina Tosi's famed Crack Pie® paired with 15-year aged Bambarra Trouvadore.

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### **About Grace Bay Resorts**

Grace Bay Resorts is a boutique developer and operator of high-end, luxury resorts and branded residences, founded from its flagship property Grace Bay Club which opened in 1993 the brand has grown with an ownership stake in the management of West Bay Club and The Residences, a micro resort with exclusive luxury beachfront villas all in Turks and Caicos. Led by Mark Durliat and Nikheel Advani, the developers and hoteliers behind this renowned brand, and Michael Brewster, previous Managing

Partner of Denver-based SV Capital Partners, Grace Bay Resorts provides development, branding and management expertise for luxury five-star boutique hotels and branded residences. Grace Bay Resorts is expanding its award-winning brand and services across the Caribbean destinations and Latin America, with a target of 10 properties in the next few years. [www.gracebayresorts.com](http://www.gracebayresorts.com).

**About Caribbean Food & Wine Festival**

Advance tickets are available now for purchase online at [www.caribbeanfoodandwinefestivaltc.com](http://www.caribbeanfoodandwinefestivaltc.com).

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