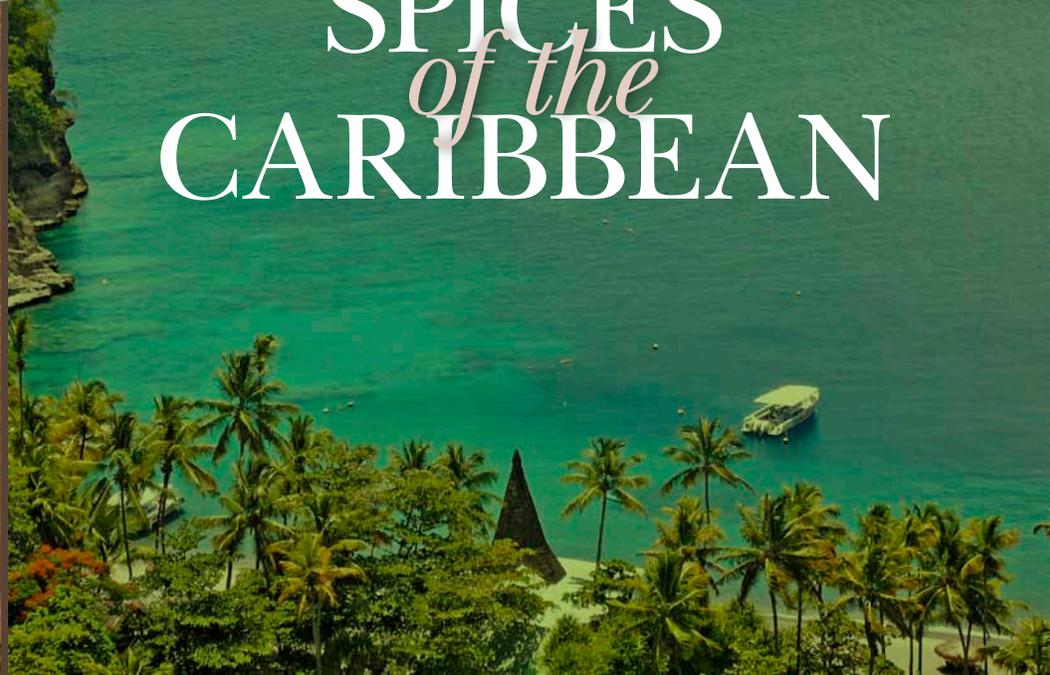




NICK TROUBETZKOY'S
ANSE CHASTANET
ST. LUCIA

SPICES *of the* CARIBBEAN



We look to spices to capture the flavors of faraway places. Specific combinations of herbs, spices, and flavorings characterize the great dishes of the world's cuisines. These mixtures are influenced by the foodstuffs native to each region, being distinctive by the climate, architecture of the land and

local culture. Every culture has its own set of traditions about how to cook.

By reaching into our spice box, the foods, cooking and specific dishes become immensely diverse. The individual characteristic flavor, mingled with the smell and taste evokes our culinary imagination. It is the taste that ultimately defines the ethnic definition.

There was a time in history that spices were so precious that they were locked away. Let's let loose the wonders of spice together. Join our James Beard Award winning Chef Allen Susser and his culinary team under the leadership of our Executive Chef for a weekend of culinary excitement.

Dear Anse Chastanet Guests,

We have great pleasure informing you of our Spices of The Caribbean Event starting December 11th. Please see all information below and please contact our Anse Chastanet Resort guest services team if you have questions or would like to sign up for any of these events.

FRIDAY, DECEMBER 11

Emerald Restaurant at Anse Chastanet Spiced Rum party 6:00 - 7:00 pm

"Get your rum on" with a fun and tasty party. We will be shaking our tropical rum punches and teasing you with spicy exotically prepared before dinner snacks.

(Complimentary for all guests)

SATURDAY, DECEMBER 12

Morning tour of Nick Troubetzkoy's Emerald Gardens and our new Spice Garden hosted by Chef Allen Susser 9:00 - 11:00am

Join our engaging "walking and tasting" tour of our own Organic Garden at Emerald Estate to see first hand our Cuisine concept. We are proud to share our spicing secrets in a cooking class led by Chef Allen. It is not to be missed. Learn how each of the Caribbean islands was influenced in a different way by their role in the spice trade. Enjoy a relaxing spiced up tropical snack break in the shade of the farmhouse. *(US\$35)*



Caribbean Beach Tandoori cooking class 2:30 - 3:30 pm at the Beach Restaurant

Our Executive Chef will work with our Indian Chef Nirmal Kar to uncover the spicing secrets of Tandoor Cooking in the Caribbean. They will share the secrets techniques in spicing up a great Tandoori chicken. Of course we will have a bucket of beers on ice for all to enjoy.

(US 20)

Dinner: An exotic, Spice Influenced dinner at The Treehouse Restaurant

A specially prepared five-course dinner spectacular with a Seasonal and Sustainable Menu using locally caught fish and seafood, organic grown produce and spectacular spices. The theme is a mosaic of dishes from throughout the Caribbean that influences our Cuisine.

(US 69)

The dinner can be accompanied by a pairing of carefully selected wines from our wine cellar to match each course – US 50.

SUNDAY, DECEMBER 13

Anse Mamin - Jungle Burger Bash 12:00 - 2:00 pm

We will put a little spice in our burgers for you. Each of our resort restaurant chefs will prepare and present a signature - out of this world burger. This fabulous beach party is the third annual Burger competition of its kind in the Caribbean. We will include delicious side dishes, salad and condiments that will complement each burger. Buckets of Piton beer and Rum Punches will quench and satisfy.

(US 35 open to all resort guests)

MONDAY, DECEMBER 14

Emerald Estate Chocolate & Spice Sensory Tasting from 10:00 am - 10:30 am in the Emerald Restaurant

We are a Bean to Bar organic single estate boutique chocolate maker. We will take you on an awakening journey through the flavor palate of chocolate and spice. Our Chocolatier will host you on



a sensory tour of Emerald Estate hand made chocolate. We will focus our attention on how to truly appreciate chocolate as it should be tasted, and educate ourselves on the distinct differences. You will be among the very first to taste our 2015 vintage Spiced Chocolate Collection.

(Complimentary sign up at the social desk)

Morning Spice Work Shop – the wonders of spices. 11:00 am - 12:00 pm in the Treehouse

Chef Allen Susser will share his secrets and teach you to blend spice favorites in this hands on interactive spice blending class. You will be able to bring home your favorites.

(US 20 – Open to all guests)

Lunch on our private beach at the Jungle Grill at Anse Mamin

Take a water taxi over and enjoy a leisurely lunch grilled under the shade of the mangos and palm trees. The menu is simple and delicious and spiced - if you like... featuring fresh caught fish and salads.

(Jungle grill a la carte rates apply)

Tour the Plantation at Anse Mamin with our special guide Meno at 1:45 pm

The grounds include an old and tropical plantation called Anse Mamin. The plantation was originally a sugar cane plantation in the 18th century, until changing hands turned to Cocoa plants. The cocoa plants are still numerous on the grounds for guests to see and for us to produce our own estate chocolate. In Anse Mamin one can find turmeric, tamarind, cashews, mangoes, avocados, oranges, tangerines, guavas, papaya, coconut, bread fruit, yams and sweet potatoes. The superior taste and quality of the ingredients as well as the connection to the earth is inspiring. Anse Mamin is a wonderful resource.

(Complimentary for all guests)

TUESDAY, DECEMBER 15

Spicy Tuesday Mangers Reception for Anse Chastanet guests at 6:30 pm

Join us at the beach restaurant for a live Satay station and spicy succulent St Lucian treats.

(Complimentary for all guests)