

A MOST DELICIOUS PAIRING

FINE DINING HAS ALWAYS BEEN ONE OF THE PILLARS OF THE WINDSTAR EXPERIENCE

Our secret recipe is respect and adoration for the places we sail, tastefully reflected in the meals our guests enjoy. Fresh, locally sourced ingredients, often selected by the yacht's Chef on a trip to the local market, go into many dishes. It's just one way we help guests fully savor local life and community and whet their appetite for travel on the *Official Cruise Line of the James Beard Foundation*.

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WINDSTAR CRUISES & THE JAMES BEARD FOUNDATION are committed to celebrating, nurturing and honoring chefs and other leaders who make America's food culture more delicious, diverse and sustainable for everyone. Nearly three dozen chefs have sailed with us on our designated culinary-themed cruises.

James Beard Foundation sailings include plenty of time to personally interact with the Chef. You will enjoy a Chef-hosted dinner and wine pairing, two onboard cooking demonstrations with takeaway recipes, and a shoreside market tour with the Chef.



Cuisines & Cultures of Spain, Portugal and France

May 28, 2024 | 9 DAYS | *Star Legend* | Lisbon to Dun Laoghaire (Dublin)

Known for her inventive take on modern soul food, as well as comfort classics, **Chef Tanya Holland** is the executive chef-owner of the beloved *Brown Sugar Kitchen* restaurants, located in the San Francisco Bay Area. Author of *The Brown Sugar Kitchen Cookbook* and *New Soul Cooking*, she competed on the 15th season of *Top Chef* on Bravo and was the host and soul food expert on *Food Network's Melting Pot*. As a chef, Holland travels extensively in pursuit of more experience and knowledge and has taught classes in France for gastronomic travelers. She is a frequent contributor to the James Beard Foundation as a writer and chef.



Adriatic Archipelagos & Greek Goddesses

August 28, 2024 | 8 DAYS | *Wind Surf* | Venice to Athens

Chef Loryn Nalic and her husband Edo are the owners of *Balkan Treat Box*, where they serve Balkan-inspired cuisine straight from the heart of St. Louis, Missouri. *Balkan Treat Box* began in 2017 as a colorful food truck and the brick-and-mortar restaurant opened in 2019. To recreate the classic Balkan recipes, Loryn traveled around the region learning age-old culinary traditions from locals. Loryn's many local awards and accolades include recognition from *Food & Wine* and *Bon Appetit*, and she has received two Semi Finalist nominations from The James Beard Foundation for Best Chef – Midwest.



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