

GIVING THE DREAM



JOSEF DESIMONE,
with Career and
Technical Education
Culinary Students



Tonight, in Josef DeSimone's name, A Taste of St. Croix celebrates the culinary world and the man who is still making dreams come true. He came to the Big Island of St. Croix in 2013 as the "Culinary Overlord" of Facebook and a guest celebrity chef for the St. Croix Food and Wine Experience. After just a few days of working with the culinary students of the Career and Technical Education Center, he became a hero and an inspiration to us all.

His was a special spirit, one capable of looking into a young person's eyes and seeing their passion and dreams-- and then helping to make them come true. Before he left St. Croix, our students captured his heart, and he committed to providing internships at Facebook's headquarters in California to two burgeoning chefs, Denika Boyd and Aaron Tutein. Today they are newly returned to St. Croix as trained chefs at the corporate level.

Josef's commitment to our youth was, in a word, inspirational. Two months after he returned to California, Josef passed away, but his vision was catching: Facebook Executive Chefs Tony Castellucci and Dean Spinks honored Josef's offer of two internships to St. Croix youth and spent two weeks, side by side with them. The Caribbean Hotel and Tourism Association Education Foundation and the St. Croix Foundation teamed up for the first time to provide scholarships for the interns, and St. Croix hotels donated stays to support the Foundation. To help build a pipeline for young people interested in the culinary arts, A Taste of St. Croix created the St. Croix Culinary Juniors, a team of junior high school students who would be taught by executive chefs, both local and national. And, Josef's brother, Chef Billy D, started the Josef DeSimone Giving the Dream Memorial Foundation, which will begin providing scholarships to young people in 2015.

A few years ago, Josef was quoted in Forbes as saying, "I have the best job in the world. I make people happy. I'm like Santa Claus with knives." And we couldn't agree more. Lovable, generous, an expert in his field, he gave us all a gift under the glow of kitchen lights. Today we honor the life, work, and spirit of Josef DeSimone.

A Taste of St. Croix

A FOOD & WINE EVENT



WELCOME TO THE 14TH ANNIVERSARY!

A TASTE OF ST. CROIX celebrates the spirit and flavor of St. Croix by pooling culinary artisans from more than 50 local chefs, restaurants, and eateries. The event, which was the brainchild of two local restaurateurs, began as a way to showcase the diverse and delectable cuisine and culture of St. Croix with its influences from all over the Caribbean and the world.

Today, the Taste is known nationally and abroad as one of the finest food and wine events in the Caribbean. As the catalyst for the St. Croix Food & Wine Experience, which was named by *Forbes Traveler* as one of the “top 10 international food and wine events,” A TASTE OF ST. CROIX continues to attract thousands of guests including international winemakers, rum distillers, beer brewers, and celebrity chefs. For one night, attendees drink in the culture and vibes of St. Croix and walk away with memories that keep them coming back year after year. A TASTE OF ST. CROIX is a night of true elegance, art, culture, laughter...and a spectacular good time.



A TASTE OF ST. CROIX AND THE ST. CROIX FOUNDATION

With its “365 Mission,” A Taste of St. Croix, Inc. develops and funds several restaurant and service industry related programs that provide training and promotional services throughout the year. As a nonprofit organization, the Taste also supports many civic, art, and cultural events and contributes to broad based community work through its longstanding partnership with the St. Croix Foundation.

Taste directs most proceeds to the St. Croix Foundation, a nonpartisan, nonpolitical community foundation that provides leadership and addresses public safety, education reform, and community and economic development. Nationally recognized for its work in education and community revitalization, the Foundation makes an impact by building diverse partnerships and by leveraging all funds into programs that directly serve the people of the US Virgin Islands. As a guest of Taste and the St. Croix Food & Wine Experience, you are contributing the wellbeing of your community and proving that together we can make a difference!

MANY THANKS

TO THE FOLLOWING FOR THEIR DONATIONS & SUPPORT

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ELIZABETH BLANC

Travel, Food, and Wine Writer, San Juan

Elizabeth Blanc has been writing about wine, food and travel for more than 15 years. Her articles *Recorriendo el Mundo* and *Desde Mi Cocina* (From my Kitchen) have been published in the *San Juan Star*, *El Nuevo Día*, and *El Cubano*. She is also an experienced judge throughout the Caribbean for the Puerto Rico Hotel Association, the Caribbean Hotel Association Competition, the Jack Daniels BBQ Contest, the Caribbean Barbeque Association, the Mojito Fest and the Santo Domingo Gastronomy Festival. She has judged at the Nevis NICHE Food and Wine Festival and the Food and Rum Fest in Trinidad & Tobago. She covers the National Restaurant Show in Chicago, the Restaurant and Food Show in Florida, and the Food and Wine Extravaganza in New Orleans. When she is not zooming through airports, you will find her in her native Puerto Rico working on her Caribbean Cookbook.

TANISHA “CRUCIAN CONTESSA” BAILEY-ROKA, ESQ.

Food Writer and Blogger, Cruciancontessa.com, St. Croix, US Virgin Islands

Tanisha Bailey-Roka was born and raised on St. Croix, in the US Virgin Islands. She is an avid food blogger who writes, photographs, and creates recipes for the *Cruciancontessa.com*—a local blog dedicated to highlighting the beautiful foods grown on island and made with love in her Crucian kitchen. She is an attorney by day, but is an active community member and philanthropist, donating her time and expertise to many causes. In her free time she enjoys studying and sharing her passion for well-made island food and flavors.

DENIKA BOYD

Trained Corporate Chef, Facebook, St. Croix, US Virgin Islands

Born on the island of St. Croix, Denika has a passion and skill for all-things-food that caught the eye of Facebook Culinary Overlord, Josef DeSimone, and was invited to intern at Facebook’s corporate kitchen. A previous student representative and judge at the Taste, Denika returns to us from Facebook with a strengthened love of creating original dishes and plating them in creative ways. As a student, Denika has worked with a number of renowned local and national chefs and continues to explore the wider world of the culinary arts. In Denika’s words: “Being a chef means that you must be creative, flexible, and a constant learner.” Denika walks the talk: she not only pursues her own professional development but believes in giving back. She supports the young chefs of the St. Croix Culinary Juniors and continues to give her time and skills to a number of philanthropic endeavors.

TONY CASTELLUCCI

Executive Chef, Facebook, Silicon Valley, California

Tony Castellucci is an Executive Chef for the Facebook Culinary Team. Like many great cooks, Castellucci started at the bottom. At age 15 he was washing dishes and by age 34 he was an integral part of the culinary team that helped Google and then later Facebook earn awards for best corporate food service in America. In the 30 years that Castellucci has been working in restaurants, he mastered classic kitchen and cooking techniques as he moved up the ranks. Having worked in Chinese and Italian restaurants, this self-taught chef developed a repertoire as well as a reputation for classic European and Asian cuisine. Castellucci has worked at such corporate giants as Sun, GE, Lockheed Martin, Cisco, SAP, and Google.

SAM CHOY

Author, James Beard Winner, TV Show Host, Restaurateur, and owner of Sam Choy's Kai Lanai, Hawaii

James Beard Award Winner Sam Choy is a graduate of Kapiolani Community College Culinary Arts program, and a chef, restaurateur, author and television personality. He presently has a restaurant on the big island of Hawaii called "Sam Choy's Kai Lanai." Choy has also designed food for American Airlines' First and Business Class menus for American's Hawaiian flights. His menus are still on the flights to this day. He has authored top-selling cookbooks and frequently appears on TV shows including Emeril Live, Food Network Luau Challenge, America's Iron Chef, Sarah Moulton's Cooking Live, and East Meets West with Ming Tsai.

LEAH COHEN

2013 Rising Star Winner, Top Chef Contestant, New York

A native New Yorker, Chef Leah Cohen comes from a Filipino, Russian-Romanian Jewish background. Cohen attended the Culinary Institute of America. She then went to work for Chef David Burke at Park Avenue Café. Cohen joined Italy's Slow Food program, and worked in Sicily at Michelin-starred La Madia. She has worked at Chef Daniel Humm's kitchen at Eleven Madison Park, was sous chef at Centro Vinoteca and competed on season 5 of Bravo's "Top Chef." Following the TV show, Cohen traveled and worked in Hong Kong, Bangkok, the Philippines and Thailand. Upon her return to New York, she opened Pig and Khao, featuring Southeast Asian food.

WILLIAM "BILLY D" DESIMONE

Executive Chef, Buffalo Diner; Founder of Josef DeSimone Memorial Fund, West Virginia

William "Billy D" DeSimone, is a self-trained chef and the owner of Buffalo Diner in Buffalo, West Virginia. Billy D and his wife Deanna joined the Facebook culinary team on their trip to St Croix in 2013 to help with the Sunset BBQ, one of the events during the St. Croix Food & Wine Experience. Billy D stunned St. Croix Complex high school students, who work side-by-side with guest chefs at Sunset BBQ, when he quickly turned a bread cart into a meat smoker. Like his brother, the late Facebook Corporate Chef Josef Desimone, Billy D is philanthropic at heart and just about every weekend can be found donating his time and skills to benefit a charity. Billy D is the founder of the Josef L. DeSimone Giving the Dream Memorial Fund which will start giving scholarships in 2015.

PETER EDEY

Executive Chef, G. Dip, CCHT, Barbados

Chef Peter Edey is a graduate of the International School of Culinary Arts, École de Gastronomie Française Ritz-Escoffier Paris. He is also a Certified Caribbean Hospitality Trainer. In 1999, he opened his own culinary operation and is also the

producer and presenter of four culinary television programs, including two reality competitions for aspiring young chefs in Barbados and the Caribbean. Chef Edey has executed a number of culinary events in Barbados and internationally and has had the distinction of catering for official functions for some Heads of States. He has been the trainer and manager of a number of the medal-winning Barbados Culinary Teams, which have competed at the Taste of the Caribbean. During a recent trip to China, Chef Edey defeated 40 chefs in a competition called “You are the Chef,” which led to him appearing on China’s hit television series “You are the Chef.” Chef Peter Edey’s career spans thirty-five years and he remains passionate about cooking, the culinary arts and promoting local and regional cuisine through the use of local and regional produce and products.

BRETT FETTEROLF

Owner, ELVIS’ Beach Bar, Anguilla

Born in Baltimore, Brett graduated with a degree in Mass Communications and then travelled for five years, discovering St. Croix in 1997. He worked at many of St. Croix’s best restaurants including Duggan’s Reef, Savant, and Tutto Bene, and soon opened the famous Sunset Grill, turning it into a premier restaurant. Under his ownership, the Sunset Grill won Best Entrée at the Taste three times. In 2006, Brett moved shop to Anguilla and opened ELVIS’ Beach Bar and Taqueria. Starting as a sail boat converted into a bar with a cooler, extension cord, and a hose, ELVIS’ is now a restaurant with two full bars that has made the front cover of Caribbean Travel & Life and has been named by The New York Times as the “2nd reason to come to the Caribbean.”

TONY GOMEZ

Executive Chef, Havana Blue, St. Thomas, US Virgin Islands

Chef Tony has been working in the hospitality business for 16 years. A Cuban American with Spanish and Italian roots. At an early age he was exposed to many cuisines, travelling with his father throughout the world. Chef Tony has worked at many freestanding restaurants in Miami before meeting his mentor and master French Chef, Marc Ehrler at the Loews Hotel South Beach from 2004-2007. Since then, Chef Tony has cooked decadent meals at multiple restaurants in the islands such as Romano’s, Pesce, and The Cellar. He makes his current home at Havana Blue.

JOLYON HELTERMAN

Food Critic, Writer, Editor, Boston/St. Croix

Jolyon Helterman once spent eight gluttonous days feasting on fish-and-chips along England’s Southern coast, all in the name of journalistic due diligence. A Boston-based restaurant critic and food writer, Helterman is a former editor for Cook’s Illustrated and The Week, and currently works on staff at Boston Magazine as editor-at-large. His work has also appeared in The Boston Globe, New York Magazine, the Sunday Globe Magazine, the Boston Phoenix, Hemispheres, The Walrus, and Every Day With Rachel Ray. He splits his time between Massachusetts and St. Croix.

KAYLISHA JERRIS

Student Chef, St. Croix Educational Complex, St. Croix, US Virgin Islands

Born on the stunning island of St. Croix USVI, Kaylisha currently attends the St. Croix Educational Complex, with a graduating date set for 2014. Being mentored by Chef Döös she is working on her culinary certificate from CTEC in tandem with her high school degree. Her goal to open her own chain of restaurants may only be hampered by her talents in baking and turning those restaurants into bakeries. Looking at life from a 17-year-old’s perspective, everything is fun and full of giggles!

ELLEN KASSOFF-GRAY

Partner of Equinox Restaurant & Muse Café at The Corcoran Gallery of Art & Hamill Gray Catering, Washington D.C.

A consummate manager and culinary professional, Ellen is one of most well-respected individuals in Washington D.C.'s restaurant industry. Along with husband/business partner Chef Todd Gray, Ellen runs two of D.C.'s best-loved eateries and their catering company. A true philanthropist, Ellen is also the creator of A Sugar & Champagne Affair, one of D.C.'s most stylish and highly anticipated annual events, which raises funds and awareness for The Washington Humane Society. In early 2014 the Grays launched a prepared foods line based on their award-winning cookbook, *The New Jewish Table* (St. Martens Press).

THOMAS KESLINKE

Owner, Chefs Roll, California

Thomas Keslinke has been in the hospitality world 14 years and has managed and opened restaurants from beach bars to fine dining. Thomas directed a 42 Million dollar hospitality operation at Deloitte and Touche in Washington, DC, and most recently Co-founded Chef's Roll, an international online platform for chefs to showcase their talent, career achievements and unique style through professional profiles. Thomas has traveled the world with his wife, and together they love exploring new cuisine, culture and the art of food and wine.

RANDOLPH MAYNARD

Owner /Operator, Amalia Café and Pita Express, St. Thomas, US Virgin Islands

Randolph Maynard has been in the hospitality business for 30 years, starting in high school as a busboy with a quick promotion to waiter in his first six weeks at the Virgin Islands Hilton. He continued as a manager trainee at Frenchman's Reef Resort on St. Thomas. While attending school in Texas he had the pleasure of working with celebrity chef Dean Fearing in Dallas. Returning to St. Thomas, he met Francisco Sancho of Barcelona, who became an influence and mentor. Randolph and wife Helga started their first business, Pita Express, 20 years ago and opened Amalia Café eight years later. Randolph and Helga are food enthusiasts who love its varied cultural expressions.

CYNTHIA O'DONNELL

Professional Eater, St. Croix, US Virgin Islands

Cindy O'Donnell's biggest passion is food, and she enjoys learning about and tasting foods unique to the areas she visits. Cindy has spent years taking classes with renowned chefs such as Stephen Pyles, Alice Medrich and Shannon Swindle. She created desserts for Dinner Independence, a Dallas-based personal chef service, and worked in a patisserie on her last visit to Italy. On an average weekend you can find her at a farmer's market buying local. With a heart for the culinary arts, Cindy is an ambassador of all things food and culture.

DEAN SPINKS

Executive Chef, Facebook, Palo Alto, California

A graduate of Johnsons and Wales University, Chef Dean has over 19 years experience in the hospitality industry including, serving as Executive Chef for Google and YouTube. Raised in Georgia, his passion for cooking was fueled at young age growing up in a household steeped in southern traditions and learned most of his cooking style from his mother and grandmother. At Google, Dean was part of a team of professionals who reinvented the concept of corporate food service and was named Best Corporate Food Service in the nation. Chef Spinks is now an Executive Chef for Facebook where he continues to redefine the standards and ideals of the Silicone Valley corporate food service scene.

AARON TUTEIN

Trained Corporate Chef, Facebook, International House of Pancakes, St. Croix, US Virgin Islands

One of our very own island natives, Chef Aaron Tutein was born and raised in a rich cultural mix where he learned from the start to combine different cuisines. Constant winner of the World Food Day Banana Splash Competition, Aaron started off showing others his creative and competitive side in the culinary field. To further his education he later joined the Diageo Learning for Life Skills Program, where he learned proper handling skills and basic techniques from one of his mentors, Chef Anton Doos. Interning at the former Reminisce, Carambola Golf Course, and iHop, he later took a fulltime position with iHop. Never stopping, he then accompanied Chef Doos and his culinary class with last year's St. Croix Food and Wine Experience and received an invitation to intern at Facebook's corporate kitchen. He is now an official member of the American Culinary Federation.

JEFFREY S. VASSER

Director General & CEO, Caribbean Hotel & Tourism Association, Florida

Jeffrey Vasser was named Director General & CEO of the Caribbean Hotel & Tourism Association in 2013. Prior to CHTA, he spent 12 years as president of the Atlantic City Convention & Visitors Authority and held positions with the Four Seasons Hotels and Prime Hospitality and Laventhol & Horwath. Jeff also served as Chief Financial Officer for Cipriani International in New York City and was a Senior Consultant for the Public Sector/Gaming and Entertainment Group for Deloitte & Touche Consulting Group. Jeff's prior experience in the Caribbean region includes serving as an election observer with the Latin America/Caribbean division of the Carter Center and has performed consulting projects in Puerto Rico and Venezuela. A graduate of Cornell University's School of Hotel Administration, Jeff holds a Master of Public Administration from the School of International and Public Affairs at Columbia University with a concentration in Latin American development. He has earned the Certified Hotel Administrator designation issued by the American Hotel & Lodging Association. A native of the Atlantic City area, Jeff resides in Weston, Florida with his wife Angie and sons Carson and Zachary.

JESSALYN A. VIERA

Owner & CEO, Viera Companies, Texas/St. Croix

Ms. Viera's global travel provides her with the unique opportunity to experience a myriad of flavors from some of the largest cities to the more remote corners of the world. Recently expanded to Germany and Japan, her Global Marketing Firm for the music, entertainment, and medical management industry allows Ms. Viera to work closely with artists in New York, Latin America, Asia and Europe. Acting as Vice President and COO of an international medical case management group, Ms. Viera provides services to over 100,000 US veterans and is actively involved with various charitable organizations benefiting children as well as wounded veterans. Taste welcomes Ms. Viera back as an esteemed judge as her philosophy reflects the spirit of St. Croix: "Food and cooking has always been a part of my life. By sharing quality time with friends and family over wine and delectable food in the kitchen or over a makeshift grill on a breezy day at the beach, one strengthens bonds with loved ones and new friends and creates memories that last a lifetime."



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Red Rock Malbec

Dark Horse Chardonnay

Dark Horse Cabernet Sauvignon

Stone Cap Chardonnay

Stone Cap Syrah

Lo Nuevo Grenacha

Martini Rose

Trapiche Extravaganza



ANGRY NATES BOATHOUSE & SEAFOOD EMPORIUM

Chef Robert Bordenave | Christiansted Boardwalk | 340-692-6283

Serving fresh lobster and fish (Mahi, Wahoo, Tuna – all seasonal) and overlooking the Christiansted Bay on the Boardwalk, enjoy the clear blue water and casual seaside dining experience that is Angry Nates. A family friendly atmosphere with daily specials, steaks, pastas, and vegetarian cuisine. Local live music on Wednesday and Thursday. Large parties and special events welcome!

ARTFARM, LLC

Farmer Luca Gasperi | South Shore | Christiansted | 340-514-4873

We specialize in organically grown salad greens, tomatoes, vegetables, and herbs with a focus on diversity and, above all, quality. We sell to the public at our twice weekly farm stand and also to restaurant chefs. ARTfarmLLC.com

BACI DUTY FREE

Contact: Sagrario Battaler | 1235 Queen Cross Street | Christiansted | 340-773-5040

A retail store specializing in liquor and tobacco tastes. Located in the heart of Christiansted, Baci's also features fine crystals, watches, and jewelry.

THE BISTRO

Owner Clint Simon | Gallows Bay | Christiansted | 340-772-2435

Located in Gallows Bay across from the post office next to Undercover Books. The Bistro serves up house made pastries, fresh salads and sandwiches along with specialty coffees, lattes, fountain sodas, and frappes. Open Monday-Saturday at 6:30 AM.

BLUE WATER TERRACE

Chefs Kenneth Biggs, Lori Giordano, Larry Tressleer, and Kenny Velez | 5261 Cotton Valley | Christiansted, 340-692-BLUE (2583)

This all-inclusive restaurant is a delicious destination and one stop shopping for everyone. Owners Pauli and Lori are known island-wide for classic comfort food with a modern twist and huge portions that they are famous for. In creating Blue Water Terrace, they envisioned a place filled with warmth, laughter, sun, surf, and wonderful dishes. Offering delectable brunches and gourmet pizza, homemade ice-cream and imported gourmet foods; also catering and picnic-baskets-to-go. "Season Hours" December 26-April 15, 6 nights a week 5-10 PM. Closed Wednesday. Best Brunch on island! April 15-July 15, open for brunch, lunch, & dinner Thursday-Monday.

CAMISHA'S

Chef Camisha Lynch | Frederiksted | Call for orders: 340-277-2467

Camisha Lynch, certified chef and instructor, specializes in local, traditional, and international cuisines from throughout the world. With over 15 years of experience, Chef Camisha influences flavors and traditions from the Caribbean, Africa, China, Italy, and Greece that you will simply love. Camisha's also offers fresh baked sweet treats in small, convenient stores throughout the island. For small catering orders, call 277-2467.

DASHI

Chefs Mike & Ashley McKinnon | 1104 Strand St. #8 | Christiansted | 340-773-6911

Dashi specializes in sushi and Asian inspired dishes, utilizing local produce (including Dashi's very own organic garden) and fresh fish and lobster from local fishermen. Enjoy an Asian noodle bowl with braised pork-belly and tempura fried egg, freshly shucked oysters or a variety of creative and delicious sushi rolls. Also offering homemade desserts including ice cream with a twist like lemon-basil, sorrel or spicy chocolate. Enjoy a modern and funky atmosphere inside while sipping on a lychee martini or an intimate dinner in our plant-filled courtyard outside with live music every Thursday and Friday night. Lunch Tuesday through Friday 11:30 AM-2PM and dinner Tuesday through Saturday 5 PM until???. Reservations requested.

DULCE CUPCAKERY

Chef Christina Murphy | Christiansted | 340-244-7744 or orders@dulcestx.com

Dulce Cupcakery is St. Croix's destination for gourmet cupcakes! We bake everything fresh to order and use only the finest ingredients. From favorites like Vanilla Bean to our novelty flavors like Almond Joy, Dulce's flavor combinations are endless. Celebrate with cupcakes with memorable favorites for life's special events: birthdays, weddings, holidays, baby showers, corporate events and more!

EAT@CANE BAY

Chef Frank Pugliese, Sous Chef Scott Rogers | 110C Cane Bay | Frederiksted | 340-718-0360

Happy people... great vibes is our motto, and we try to live up to it every day! As soon as you arrive on the sublime north shore, you relax and unwind. Add fantastic food, creative drinks, cold beers, and friendly service and you have the recipe for happiness! Build your own burgers and salads headline the menu with nightly additions of our original "food shots"—one perfect bite of food! Fresh local fish, lobster with an emphasis on locally grown products. Enjoy live music every Wed & Fri and during Reggae Brunch every Sunday from 3PM to sunset.

EMPRESS FRESH FOODS

Chefs Aziyza Shabazz & Taqiyya Shabazz | 89B Rattan Road | La Grande Princesse | 340-771-0399 & 718-0395

A local, organic, home-grown catering service, we feature lemon grass chlorophyll energy drinks and total natural health care. Hours are by appointment.

FORT CHRISTIAN BREW PUB

Chef Brant Tell | 55 A & B King Alley Walk Christiansted | 713-9820

Located in Christiansted on the Boardwalk serving lunch and dinner. The Brew Pub is a local favorite and the Virgin Islands' only micro brewery serving fine hand crafted ales. Live entertainment is featured weekly.

THE GALLEON

Contact Lesley Morrison | 5000 Estate Southgate | Christiansted | 340-718-9948

The Galleon bar and restaurant overlooks the yachts at Green Cay Marina. Creating fantastic creations for your palette with our eclectic wine list. Offering live music, air-conditioning and secure parking.

GREENSIDE GRILLE AT CARAMBOLA GOLF COURSE

Chef & Owner George Sittig | 93B Estate Diamond | Christiansted | 340-718-9948

Just opened, G-G's is a New Orleans style steak and seafood house with a Crucian flare. Serving only prime grade beef and fresh local seafood, Chef Sittig is from Louisiana and has called the Territory his home since 2000. A certified executive chef, Sittig knows steak, seafood, and St. Croix, winning the overall Taste of St. Croix Winner in 2011 and in 2013.

HA' PENNY BEACH CLUB

Chef Loni Fraebel | Christiansted, South Shore | 340-514-0200

Ha' Penny Beach Club, located on the south shore, is not only an awesome social gathering for many full time and part time residents, but it provides an endless variety of top notch cuisine. The food is always different and always fun!

INTERNATIONAL HOUSE OF PANCAKES ST. CROIX

Team IHOP | Sunny Isle | Christiansted | 340-778-4467 (IHOP)

IHOP STX is a family restaurant with a diverse menu that ranges from crepes to steaks to salads and burgers. Dine in with us and walk away from the table with great memories and happy tastebuds, or have us cater your next event! IHOP STX believes in social responsibility and donates time and product to many worthwhile causes, including the Taste and Elmo Plaskett Little League East. IHOP's kitchen has also been a part of Chef Aaron Tutein's early experiences, one of two of the first St. Croix young people to intern at Facebook's corporate kitchen. Come taste the love, make some memories, and support our young people... at IHOP! Open Sun-Thurs 7am-10pm; 24 hrs Fri and Sat.

ITAL IN PARADISE

Owner & Chef Christopher Monbely | Queen Cross Street | Christiansted | 340-713-4825 or 340-473-7373

Just opened and offering great food with healthy vibes, Ital in Paradise serves up daily specials: Local Fruit Juices, Milk Nut Drinks, Gluten Free Pastries & Breads, and of course Ital Soup & MAN Soup. Everything is Ital and Vegetarian, Gluten Free/Egg Free/Wheat Free/ Absolutely No MSG! Open Monday-Saturday, 10AM to 6PM.

LIGHTHOUSE MISSION

Contact: Debbie Cullen | 27C Company Street | Christiansted | 340-773-3551

The Lighthouse Mission is a faith-based community service center whose mission is to "Shine the Light of Jesus" into Christiansted through programs of education and compassion. Serving quality meals to the homeless, providing clothing, toiletries, showers, and laundry facilities fosters communication and relationships that lead to personal growth and life changing decisions. And our after-school program enriches the lives of elementary school children and their families. We are committed to community.

MARIA'S CANTINA

Chef Maria Fonrouge | 5032 Anchor Way | Christiansted | 404-984-7074

With over 14 TVs for all you sports fans, Maria's Cantina & Sports Bar serves

RESTAURANTS

up authentic Mexican food. Located in Gallows Bay and open 6 days a week, you'll feel like you've been in Mexico from the chile rellenos and Home Made Enchilada Sauce to the amazing and traditional ceviche. Enjoy the vibes from Mon – Sat 11 AM to 10 PM and during football season, open Sundays 1 PM to 10 PM. Arriba Mexico!

THE MERMAID AT THE BUCCANEER

Chef de Cuisine George D. Mahler, III | Estate Shoys | Christiansted | 340-712-2100

Located beach side, with an extensive lunch menu of savory soups, fresh salads, paninis, specialty burgers, fresh fish, wraps and daily specials. There is also a full bar which offers frozen island favorites and vintage cocktails. Open seasonally for dinner.

MOUNT PELLIER DOMINO CLUB

Contact: Ms. Norma | Mahogany Road, Route 76 | Frederiksted | 340-244-2145

If you're in the rain forest, stop in at Mt. Pellier for the jungle bar and the beer drinking pigs. Stop at the smoothie stand on the way as well and get a large smoothie—enjoy delicious and refreshing frozen concoctions in a relaxing place to get in tune with the mood of the island. It's an experience of a lifetime!

PALMS AT PELICAN COVE

Chef Cash Gittens | 4126 La Grande Princesse | 340-718-8920

A family oriented restaurant located in La Grande Princesse, serving breakfast from 7:30 AM to 11 AM, lunch from 11:30 AM to 2:30 PM, and dinner 6 PM to 9 PM. Bar menu available 2:30 PM to 10 PM which includes burgers, steaks, seafood, and pasta dishes. Chefs Elvis & Amanda are known for combining the special spices and flavors of the Caribbean.

PIER 69

Chef Dennis Coughlin | Frederiksted | 340-778-1234

A hidden gem! Pier 69 is a funky and fun Greenwich Village-style, much loved fixture in downtown Frederiksted serving American fare with a Caribbean flair in a beautiful courtyard setting in the heart of historic Frederiksted. Serving breakfast, lunch and dinner with daily specials, enjoy the amazing mushroom Swiss Burger, dynamite fish tacos and a great drinks at reasonable prices.

THE PINK SPOT

Chef Teny | 420 Strand Street, Frederiksted | 340-778-PINK

Located in historic Frederiksted and offering a Southern California themed menu ranging from tapas to Japanese infused cooking. With diverse specials, it is always exciting to see what Chef Teny will create in the kitchen. With a relaxing atmosphere and spectacular views of the sunset, inside bar, and courtyard seating for the restaurant, this is the hot spot in town. Hours Fri-Tues. www.thepinkspotstx.com or Facebook at thepinkspotstx.

PIZZA GUSTO

Rupert Pelle | Centerline Road | Frederiksted | 340-719-9434

Pizza Gusto offers its customers convenient carryout service to enjoy freshly made-to-order pizza. The mouth watering pizzas with a great selection of toppings keep you coming back for more. We are excited to expand our menu to include treats to satisfy ones sweet tooth. Selections will feature VI POP-Kettle Corn in delicious island flavors, assorted cakes and tasty puddings. We invite you to stop by our booth to sample and vote for your favorite desert.

POLLY'S AT THE PIER

Chef Chuck Brittain | Strand Street | Frederiksted | 340-719-9434

A neighborhood café in downtown Frederiksted with a spectacular view of the pier and serving breakfast and lunch 7 days a week. Polly's has been voted the best coffee shop on St. Croix for many years running and specializes in gourmet, Greek cheese sandwiches, wraps, and salads. Open 7 AM - 4 PM Mon-Friday and 8 AM - 4 PM on weekends.

QUEEN'S MAUBI

Neil Galloway | 340-227-6509

Award winning Queen's Maubi is a small business anchored in its motto "Preserving Virgin Islands Culture One Sip At A Time." It is dedicated and focused to bringing healthy, local specialty drinks to the forefront of our time. Your taste buds will surely rejoice! And yes, we deliver! www.neilgalloway99@gmail.com

QUALITY FOOD ST. CROIX

Contact Stuart Logan | Castle Coakley | Christiansted | 340-778-1234

Wholesale and retail purveyors of fine meats, seafood, cheeses and organic produce. We also carry restaurant supplies, paper products and janitorial supplies at our warehouse located at 6096 Castle Coakley. We're open Mon-Fri 8-4pm, Wed until 6pm and Sat 8-12-ish.

RENAISSANCE AT CARAMBOLA BEACH RESORT & SPA

Executive Chef Adrian Deacon | Estate Davis Bay, North Shore | 340-778-3800

The quintessential Caribbean escape awaits at Renaissance St. Croix Carambola Beach Resort & Spa. As you embark on your journey of fun and relaxation, you'll be swept away by the unmatched beauty of our resort. With spacious accommodations, indulgent amenities and exceptional service all combine to reflect the spirit of this tranquil Caribbean resort and complete your idyllic vacation. Located on Estate Davis Bay, open for Breakfast, Lunch and Dinner. For any questions about the Restaurants feel free to contact 1.340.778.3800 renaissancestcroix.com

SALUD BISTRO!

Chef Sean Skerrette | 94 Northside Rd | Princess Plaza | 340-718-7900

Salud Bistro is St Croix's neighborhood Mediterranean bistro. Featuring authentic passionate, homemade cuisine from Spain, France, Italy and North Africa. Award winning wine list with wines from around the world. St. Croix's most creative and classic cocktails, with a knowledgeable staff to guide you through a spirited evening. We are open Monday to Saturday 5:30-10 PM. Call us at 340-718-7900.

SEJAH FARM

Dale and Yvette Brown | Frederiksted | 340-277-6046 or 340-277-9392

It's all about organic and delicious produce and high quality meats at Sejah Farm. Providing goat, chicken, and lamb, Sejah also offers fresh locally grown vegetables, fruits, eggs, honey, seeds, and even seedlings for food producing plants. They are founders of the Virgin Islands Farmers Cooperative, Inc., which was organized for the resurgence of the Virgin Islands Agricultural industry. Dale and Yvette were awarded the 2006 Livestock Farmers of the Year Award by the Virgin Islands Department of Agriculture. Visit Sejah Farm to experience good hands. Open Monday - Friday 10:00 a.m. to 5:00 p.m. and Saturdays 7:00 a.m. to 5:00 p.m.

SHANTI SHAWA VITAL ITAL EXPERIENCE

Chef Cleantha Samuel | 340-201-8698

Vegan catering service, serving 100% vegan, local and international dishes, raw foods, local drinks, pastries and preserves. Majority of the produce used is

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locally grown. Available for catering all events large or small. Your health is your wealth...sankofa to the natural noble taste. Ask about our Friday lunch pick-up/delivery service. Email shantishawa@gmail.com

SINGH'S FAST FOOD

Chef Dilip Singh | 23 King Street | Christiansted | 340-773-7357

Singh's Fast Food, a former Taste of St. Croix winner, has served the Christiansted community for 35 years. The best local food with West Indian and Latin favor. Specializing in roti, different types of curry dishes, and rice and beans. Singh's is open Monday through Saturday 9 AM to 9 PM.

STARLITE GRILLE AT DIVI CARINA BAY RESORT

Chef Thomas James | 5025 Estate Turner Hole | Christiansted | 340-773-9700

The Starlite Grille Restaurant offers a romantic dining experience complemented by breathtaking ocean views. Serves breakfast daily as well as home to the Rok Dinner. The Rok Dinner Menu offers dining out with a healthy twist. Any protein you order will come out seasoned and sizzling on a hot lava rock! There's even a vegetarian dish. It's stone-aged cooking with a modern flare. Try the Rok Dinner Menu and prepare to be wowed.

STRIDIRON GROUP

Chef Digby Stridiron | Christiansted | chefdigby@stridirongroup.com

The Stridiron Group is an international private chef/ restaurant group and is founded on Chef Digby's belief that good food starts with the relationship between the farmer and the chef long before the plates hit the pass. Chef Digby is an award winning, native born chef who returned to the Virgin Islands on a mission to refine the territories cuisine as well as shine light on the beautiful ingredients and committed people that are part of the process. Chef Digby and his Chef de Cuisine Alex Richmond have created a bond with farmers, allowing them to be the only 100% locally sourced restaurant group on St. Croix, receiving first choice for specialty items. Chef Digby is known for his commitment to his art and community. Digby's thoughts on standards, techniques and the handling of ingredients stems from his French Laundry lineage while still finding time to be involved in the community by teaching children about farm to table as well as reading to younger children. Chef Digby and Alex can usually be found exploring the island looking for more specialty items as they take pride in serving slipper lobsters, whelks, conch, mespol and other Crucian ingredients that aren't quite as popular. The Stridiron Group's message is that "Food is Love" and the importance of sharing and having meals together. The Stridiron Group is available for weddings, dinner parties, classes and even for a party of two! Contact Chef Digby at chefdigby@stridirongroup.com or by phone at 407-620-1310. www.chefdigby.com or www.stridirongroup.com

SWEET DREAMS DESSERTS

Confectioner Lisa Stevens | Christiansted | 813-785-930

Sweet Dreams Desserts is an online based specialty cake boutique with outlets in Florida, Puerto Rico, and the VI. Owned and operated by celebrity confectioner and St. Croix native, Lisa, all cakes, cheesecakes, cookies, and pies are baked fresh from scratch with the finest quality ingredients. Specializing in edible designer replicas and cakes, customized cakes are available for the cake of your dreams. From birthdays to freedom parties, weddings or corporate gifts; from cookie baskets to cupcake bouquets, a single Red Velvet Cake or a dessert bar, there are over 200 to choose from. Shipping nationwide & throughout the VI and Puerto Rico. Call for a quote or to schedule a tasting.

TAVERN 1844

Chef Michael Scarano | Company Street | Christiansted | 340-773-1844

St Croix's only Gastro Pub! Featuring 60+ International and American Craft beers! Draft Guinness, Yuengling, and Heineken, giant mouthwatering wagyu beef burgers, fresh blue point oysters, local lobster, shepherd's pie, fish n chips and more! We also try and utilize as much local produce as we can! Big ups to Crucian farmers! Good beer, Better food! Tavern 1844.

THE TERRACE AT THE BUCCANEER

Chef Gary R. Klinefelter, CEC & Pastry Chef Yareliz DeJesus | Estate Shoys | Christiansted | 340-712-2100

As a Wine Spectator Award Winner, the Terrace Restaurant also boasts Chef Gary Klinefelter, who has over 20 years in the hospitality industry and has worked at some of the finest establishments on St. Croix with many accolades. Though he has worked with celebrity chefs Anthony Bourdain, Eric Ripert, Ingrid Hoffman and Laurent Tourondel, to the Taste, he is the chef that broke an 11 year run and tied for the coveted People's Choice Award in 2012. Located in the Great House, The Terrace offers covered, open-air dining with views of the manicured fairways, Caribbean Sea and Christiansted Harbor. Dinner selections feature classical cuisine with Caribbean accents. Frommer's Virgin Islands has named The Terrace as having the best cuisine of any hotel on the island, and with The Terrace Lounge adjacent, it is also one of the few nightlife spots in all of St. Croix, with live entertainment every night.

TOP CLASS CATERING

Chef Burton Peterson | #125 Morning Star | 340-690-9544

Top Class Catering specializes in local cuisine; whether you are planning an intimate affair for two or a gala event for 500 or more, let our professional staff assist you. Catering for all occasions!

TURTLES AFTER DARK

Chef Jon Scribner | 340-772-3936

Don't miss this experience: you're on the waterfront in Frederiksted with amazing sunsets and super fresh seafood, relaxing with friends or family. That's Turtles After Dark... the best spot on St. Croix to enjoy daily specials like Taco Tuesday, Never-ending Pasta on Wednesday and stretch your brain while laughing and dining on Trivia Thursdays, On Friday, it about decadent lobster and Saturday is all about seafood. Open Tues-Sat from 5-10PM. Located above Turtles Deli next to the fish market.

TUTTO BENE RESTAURANT

Chef Negust Kaza | 2006 Estate Suburb | Christiansted | 340-773-5229

Translated as "everything good," Tutto Bene is as good as its name. A lively place with traditional Italian cuisine such as Antipasto, Veal Saltimbocca and Spaghetti Bolognese. Tutto Bene knows how to take care of their customers for a perfect evening. Ask about our chef's table and private dining room. Open Wednesday-Sunday nights for dinner from 6-10 PM. Late Night Pizza & Ping Pong from 10-midnight, Thursdays.

VIRGIN ISLANDS SUSTAINABLE FARM INSTITUTE

Frederiksted | www.ridge2reef.org

As the only certified organic farm in the USVI, utilizing several organic production sites, Ridge to Reef has a 3 more years left to reach its goal to provide 1% of the USVI's population with its organic produce & fruits, and humanely raised livestock. In the past 3 years, the farm has tripled production and membership in its Community Supported Agriculture program (CSA),

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which now has over 115 shares with over 200 members. The farm does more than grow food, including overnight farm stays and the legendary 6-course Slow Down Dinner Experience, a seasonal on-farm STX foodie right-of-passage farmer-served dinner for those who seek adventure and nature in fine dining. Working with top chefs in the USVI to feature the best use of the best in quality foods since 2005, these Slow Down events are a definitive and inspiring force to back-to-the-farm movement in St. Croix's food industry, and was listed as a Top 25 things to do in the Caribbean by ISLANDS Magazine. The farm is proud to have won several Taste awards, including first place for Local Fare with its Caledonia Stone Soup. Produce and dinner reservations are at www.Ridge2Reef.org. Email csa@ridge2reef.org for weekly produce listings. 220-0466.

VLP ENTERPRISES

Verdel L. Petersen | Order delivered by request | 340-513-8979

VLP Enterprises offers professional catering services for singles, couples and small groups, specializing in exotic, colorful, spicy dishes. Also, famous for her Berry-Berry Cruzan cocktails and scrumptious rum cakes, the Crucian Educator is always delighted to create a Sweet & Spicy Basket, especially for romantic occasions. To place an order and get information about a unique tasting experience from Verdel L. Petersen, a Crucian with a passion for culture, call 340-513-8979 or e-mail her at vlp1275@yahoo.com at anytime.

YOU ARE HERE BAR & GRILLE

Contact: Andrew Havanchack | King Street, Christiansted Boardwalk | 340-713-0246

Come see our unique establishment... always with great food, great fun, and great times at the You Are Here Bar & Grille. Located next to Kings Alley Hotel, we specialize in fresh, made to order food for all ages. Pizza, burgers, great appetizers, shrimp corn dogs and overstuffed baked potatoes make for unique menu items in an unique place. Hungry, thirsty, or just want to hang out with friends, come find us so you can say "I was there!" ... at the You are Here Bar & Grille!

ZIGGY'S ISLAND MARKET & LIBATION STATION

Chef Aaron Matlofsky | Estate Solitude | 340-773-8382

Ziggy's Island Market is one of the most unique businesses you'll ever find. Ziggy's is not only the sole gas station & convenience store for the last 10 miles on the East End of St. Croix, it also features an award winning kitchen and tavern (yes, that's right a gas station/tavern). The Kitchen at Ziggy's specializes in local foods including, Pate, Cubano Sandwiches, Rice & Beans, Soups, Chili, and our famous Roti, which was voted the Best on St. Croix by the readers of the VI Daily News! Opening in 2011, The Libation Station at Ziggy's attracts a diverse crowd of locals and tourists alike and is quickly becoming one of the hottest spots on St. Croix. Voted the Best Happy Hour on St. Croix, The Libation Station features 40 beers, over 30 wines, a full bar, daily games of cornhole, darts, and pool. Ziggy's also proudly hosts annual events such as the St. Croix Johnny Cake Eating Championship, the Oktober Feast, Sausage Feast, a monthly wine tasting dinner, and the St. Croix Cornhole Championships. Stop by Ziggy's to "Eat Here and Get Gas!"

Are You Reefponsible?



Reef Responsible

...see food sustainably



The Reef Responsible Program is a voluntary initiative designed to help create a sustainable seafood industry in the US Virgin Islands.

We celebrate restaurants that are committed to supporting local fishermen, while making conscious decisions about the seafood that they purchase, prepare, and serve.

See Food Sustainably!

Contact Kemit-Amon Lewis for additional information
(340) 718-5575 | klewis@tnc.org



Join us
after the Taste
for a

Moët Dance Party

at the
**STARLITE
LOUNGE**
9pm-12am

FREE for
anyone with a
Taste ticket

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