



GRACE BAY RESORTS CELEBRATES SUCCESS OF THE SECOND ANNUAL CARIBBEAN FOOD & WINE FESTIVAL AND ANNOUNCES 2013 DATES

Sold Out Culinary Extravaganza Welcomes New Talent to Turks and Caicos

PROVIDENCIALES, Turks and Caicos (November 19, 2012) – The award-winning team behind Grace Bay Resorts, in partnership with the Turks and Caicos Tourist Board and The Wine Cellar, hosted the **Second Annual Caribbean Food & Wine Festival** in Providenciales on **November 1-3, 2012**. This year's festival gathered together a prestigious cast of culinary talent, including Iron Chef-Super Chef Beau MacMillan, John Terlato, Tuck Beckstoffer, Scott and Lisa Jenkins from Duck Pond Cellars, Wesley Clerveaux, and Heidi Barrett from La Sirena Napa Valley Wines, who is often referred to as the "first lady of wine". The 3-day event also featured the marquee Gourmet Safari, now in its sixth year, and the very first Island Street Food Fair. In addition, Grace Bay Resorts is thrilled to announce the dates for the **Third Annual Caribbean Food & Wine Festival** in 2013, which will take place October 31 through November 2.

"The Second Annual Caribbean Food & Wine Festival was truly the best culinary event on-island to date, and we are delighted by the positive feedback from chefs, winemakers, and attendees alike," says Nikheel Advani, Co-Chairman of the Caribbean Food and Wine Festival and Chief Operating Officer & Principal, Grace Bay Resorts. "By involving such a talented roster of experts and exploring new event concepts for guests, we are paving the way to make the Caribbean Food and Wine Festival one of the most sought-after events in the Caribbean."

"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.

The weekend kicked off with a five-course Welcome Dinner prepared by Executive Chef Fritz Zwahlen of the Aman Resort on Thursday, November 1. The dinner, held at Amanara, featured pairings such as *Fritto Misto with Local Conch*, paired with Terlato Family Vineyards Chardonnay, 2009; *Turks and Caicos Caribbean Spiny Lobster Fra Diavolo with Spaghetti* served with Rutherford Hill Barrel Select Winemaker's Blend, 2008; and a *Pear Cranberry Crostata* which guests enjoyed with a Rutherford Hill Port, 2007.

On Friday, guests were guided on a culinary adventure around Providenciales during the sixth annual Gourmet Safari, the festival's marquee event. The evening commenced with an opening reception at Grace Bay Club, featuring *Sweet & Tangy Lobster, Vegetable Confetti, Green Tea Dust, Lion Fish Pizzetta, Fennel, Orange, Black Pepper Ricotta; Corn & Pumpkin Quiche, Confit Muscovy Duck, Crackling;* and *Jerk Roasted Pork Belly, Festival, Rum Pineapple*. The innovative hors d'oeuvres were paired with John Terlato's Rutherford Hill Rose, 2008 and Terlato-Chapoutier, Shiraz-Viognier, 2010; Tuck Beckstoffer's Seventy Five Wine Company Sauvignon Blanc, 2011 and Cabernet Sauvignon, 2010; and Scott and Lisa Jenkins' Duck Pond Cellars Mingle, 2010 and Desert Wind Vineyard Syrah, 2009.

Guests then enjoyed a first course at Coyaba restaurant, featuring Heidi Barrett's La Sirena, Moscato Azul, 2011 and "*Nyam de Terroir*": *Zucchini, Callaloo, Onion Baji, Curried Ackee Aioli, Roasted Beet,*

Love Apple Terrine, Goat Cheese Quenelle, Pumpkin Soup, and Papaya Brulee. The fish course, presented at The Regent Palms, was a *Chilean Sea Bass* served with *Mediterranean Cous Cous, Chorizo and Tomato Broth* complimented by La Sirena Syrah, Napa Valley, 2006.

Guests continued on to Seven Stars for the main course: *Venison and Langoustine, Oxtail and Foie Gras Canelloni, Creamed Sweet Corn* served with La Sirena, Pirate, TreasuRed, 2009. The indulgent evening concluded with dessert and cigars at Stelle at The Gansevoort – a *Dulce de Leche Parfait, Spiced Huckleberry Compote, Citrus Shortbread Crumb, and Crystallized Thai Ginger*, paired with Heidi Barrett's Amuse Bouche, Vin Perdu, 2009.

On Saturday, guests were invited to attend a Food & Wine Tasting at The Veranda, featuring a selection of meats, cheeses, seafood, and chocolate. Select dishes included *Roasted Pork Belly with Orange Thyme Caramelized Salsa, Beef Tenderloin with Bone Marrow Sauce, Hay Roasted Lamb, Seafood-Butter Poached Lobster with Lemon Aioli, and Seared Snapper with Papaya Salsa Conch Ceviche.* Scott Brown, a renowned cheese connoisseur, led guests through a tasting session of seven distinct cheeses, including Humboldt Fog, Traditional Goat Cheese, Moody Bleu, English Sharp Cheddar, Manchego Brie, and Feta. Dark Chocolate with Crispy Bacon, Milk Chocolate, Chocolate Salt, and Chocolate Truffles were offered as a sweet finale.

Each of the tasting items were meticulously matched with complementary wines from the wine experts – Tuck Beckstoffer's The Sum, 2010 complemented the beef tenderloin, a 2009 Duckpond Syrah and 2006 Semillon paired perfectly with the cheeses, and the Terlato Family Vineyard's 2009 Chardonnay and Rutherford Hill's 2009 Chardonnay brought out the subtle flavors of butter poached lobster. Chocolates were served with 2011 La Sirena Napa Valley Moscato Azul and Duck Pond Cellar's 2006 Semillon dessert wine.

The inaugural Island Street Food Fair along Grace Bay Road took place after the tastings, and guests enjoyed grilled food from local restaurants as well as a cook-off competition. The 3-day event ended with a Junkanoo, a traditional Turks and Caicos parade with local musicians and performers, and an announcement of the grilling competition winners. Guests celebrated with cocktails, mingling and music by Turks and Caicos' own DJ Cliff.

To further develop young culinary talent in Turks & Caicos, the Festival again partnered with the Department of Youth Affairs and the Lit'l Chefs mentor program. As always, this partnership is a terrific addition to the event in supporting local young chefs and encouraging young adults to pursue careers in hospitality, a vital industry of Turks & Caicos Islands.

Sponsors of the Second Annual Caribbean Food & Wine Festival included: Graceway IGA Supermarket, Scotia Private Client Group, RBC Royal Bank, Turks and Caicos Tourism Board, Turks and Caicos Hotel and Tourism Association, Turks and Caicos Magazine, Where When & How Magazine, Continental Airlines, JetBlue, Lime, Power 92.5 FM, 102.5 Kiss FM, PTV, WIV4, Digicel, TCI Free Press, Turks and Caicos Weekly News, Turks and Caicos Sun, Islandcom Wireless, Caribbean Security Services, CIBC First Caribbean Bank, Jai's, Fortis TCI, Air Turks and Caicos, Magnetic Media, TCI Waste Disposal Services, SkyJuice, Cheney Brothers, DJ Cliff, Miller Simons O'Sullivan, Bambarra, The Wine Cellar and Grace Bay Resorts.

About Grace Bay Club

Perched on 11 acres of immaculate beachfront, the world renowned Grace Bay Club was the first luxury all-suite resort in Turks and Caicos, offering guests a haven for uninterrupted relaxation. The resort, divided into three separate sections for discerning travelers of all tastes and includes the adults-only Hotel area with private restaurant, bar, and swimming pool, the family-friendly Villas with their own restaurant,

bar, and pool, in addition to the uber-luxe Estate, with a complete set of exclusive amenities.
<http://www.gracebayclub.com>

About Grace Bay Club

The first luxury all-oceanfront suite resort in Turks and Caicos, Grace Bay Club is situated on 11 acres of the award-winning Grace Bay Beach, voted World's Best Beach by TripAdvisor. Each of its 82 suites boast magnificent views of the ocean and the world's third largest barrier reef. Divided into three separate sections for discerning travelers of all tastes, Grace Bay Club comprises the adults-only Hotel with a restaurant, bar, and swimming pool; the family-friendly Villas with its own restaurant, bar, and pool; and the uber-luxe Estate, with a range of exclusive amenities. Grace Bay Club also features the longest beach bar in the Caribbean, the Infiniti Bar, voted 'Best Beach Bar' by Travel + Leisure. The resort continues to redefine service in the Caribbean by providing each guest with a world-class personal concierge reachable through a cell phone offered upon arrival. In addition, full American breakfast, Wi-Fi, international phone calls, and an award-winning Kids Town and teen program are included as part of every guest's stay.

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