

Thursday Food

(Photo: Garfield Robinson)

FLAVOURS of Jamaica

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A SNACK TOO GOOD
NOT TO SHARE



Guests raise glasses of Aroha by Craggy Range in the Sunken Garden of the Ian Fleming Villa.



Jetting In For A Taste of Jamaica

Exclusive

THURSDAY Food is still pinching itself... we are delighted, however, to share that it was not a dream! Marika Kessler, co-CEO, GoldenEye, and Terry E Peabody Sr have realised a long-held desire: a private jet-load of foodies visited Jamaica ostensibly to enjoy our culinary offerings paired with spectacular pours from the iconic winery Craggy Range, a delectable and unique add-on to the Cayman Cookout now in its 12th year. Joining Craggy Range chair Peabody were his grandson David, Asia market, & brand manager, and celebrated chef Daniel Boulud (chef/patron, 2-Michelin star Daniel, NYC).

Touching down at Boscobel Aerodrome Thursday morning, along with some 15 guests, all were in less than half-hour sipping Blackwell-laced rum cocktails, iced tea or coconut water, nibbling canapés of pressed plantains with smoked tomato marmalade and enjoying the magnificent sweeping vistas afforded them from the Ian Fleming Villa at GoldenEye. The magical setting in

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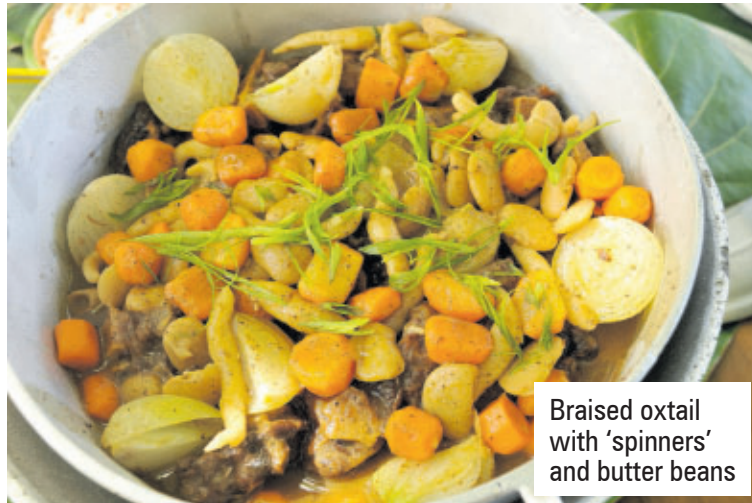
Among those who jetted in to the island for lunch at GoldenEye are US-based artist Jennie Faries; Andrew Thompson (left), Caribbean Utilities Company (CUC) Cayman; and Cayman-based entrepreneur Jordan McLean.



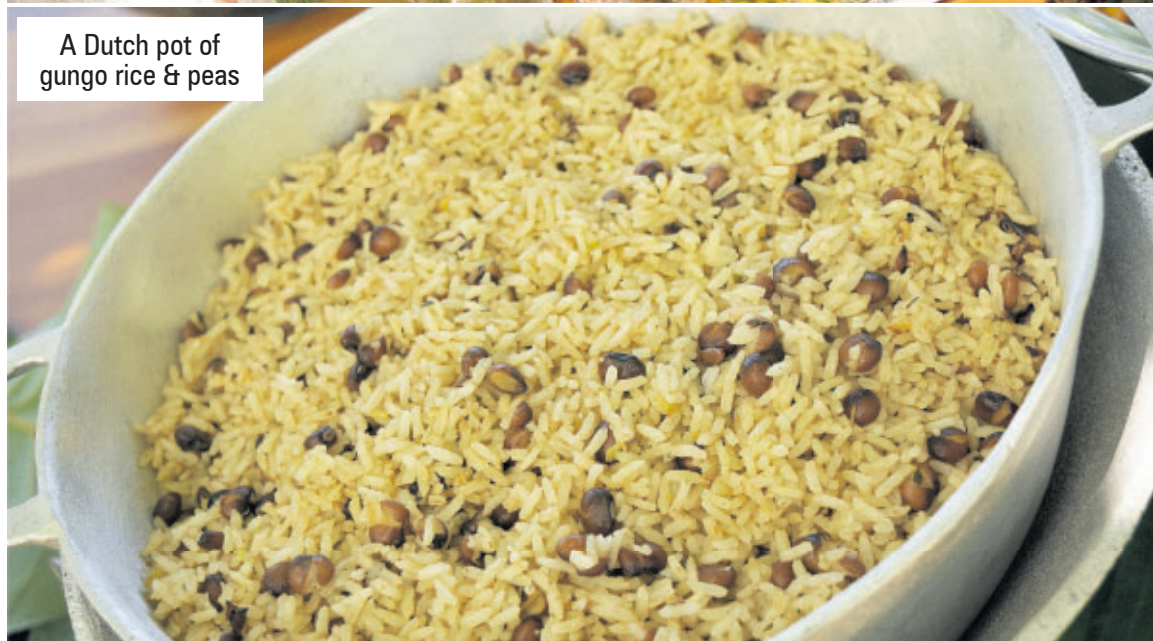
Not only is acclaimed Chef Daniel Boulud impressed with the culinary offerings, but he also ensures each is captured on camera.



Host & GoldenEye co-CEO Marika Kessler (left) engages guests, Cayman film-maker Jacob Olde and his wife Sophie.



Braised oxtail with 'spinners' and butter beans



A Dutch pot of gungo rice & peas



Stuffed cho-cho



Curried duck with jackfruit wedges from the Ian Fleming Villa kitchen (Photos: Garfield Robinson & Novia McDonald-Whyte)

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which Ian Fleming birthed James Bond was however merely the amuse-bouche.

Host Marika Kessler led them to the villa's sunken garden where an impressive tablescape awaited. This being a thoroughly haute Jamaican experience the décor reflected same. Figs, pineapples and dried coconuts from the property were artfully positioned throughout and became perfect ice-breakers. The memorable dining experience helmed by executive chefs Dominic Benson and Talcie Neil assisted by sous-chef Ricardo Brown commenced with Talcie's beef and chicken cocktail patties with dollops of the world-renowned Pickapeppa sauce, created in Shooter's Hill, Jamaica, and found favour with many as did the spicy kale salad reaped that morning from Chris Blackwell's Pantrypan farm.

There were copious food-related questions for the hosts as well as culinary icon Daniel Boulud, no stranger to Jamaican food and to the island, thanks to an initial visit in 2006, when he attended the wedding of alum NYC chef Bradford Thompson to

Kerry-Ann Evans Brown.

The freshness, flavours, and visual appeal of the food were just a few of the comments made as guests enjoyed the offerings from the array of Dutch pots, set atop bricks, that contained curried duck with jackfruit; roasted snapper marinated with fresh thyme, Scotch bonnet pepper and garlic, and stuffed with callaloo; braised oxtail with 'spinners' and butter beans. Sides included roasted ripe plantains, roast breadfruit, gungo peas and rice and stuffed cho-cho.

But what of the wines? An imperative, many concur, for a complete haute cuisine experience. Here's the verdict and from the Craggy Range chair to boot: "The wines were a perfect complement... there were concerns but it was a perfect match!"

There would be no disputing the pairings, from the opening pours of the Sauvignon Blanc with its subtle crisp notes to the intense flavours of the Chardonnay that made excellent bedfellows for the patties and Pickapeppa sauce. The dense, rich Aroha was a pleasant surprise that seduced the

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Pouring the Craggy Range super smooth 'Sophia' merlot



Elated to show off the impressive Craggy Range of wines are David T Peabody (left), Asia market manager & brand manager; his grandfather Terry E Peabody Sr (centre), chairman; and acclaimed chef Daniel Boulud.



Celebrated Chef Daniel Boulud relishes Talcie's chicken patty.

David T Peabody, Craggy Range Asia Market manager and brand ambassador, helps himself to Talcie's beef patty.



All smiles at the end of a formidable and memorable haute culinary affair are (from left) David T Peabody, Asia market manager & brand ambassador for Craggy Range; Marika Kessler, co-CEO GoldenEye; celebrated chef Daniel Boulud; GoldenEye principal Chris Blackwell; and Craggy Range Chair Terry E Peabody Sr.



Craggy Range Asia Market Manager & Brand Ambassador David T Peabody pours the Sophia merlot for GoldenEye principal Chris Blackwell. Seated (left) is world-acclaimed Chef Daniel Boulud.



Acclaimed Chef Daniel Boulud (centre) proudly shares documentation of his 2006 trip to Jamaica captured exclusively on the pages of Thursday Food of the Jamaica Observer with former NASA consultant Bill Bastedo (left) and Craggy Range chair Terry E Peabody. (Photos: Garfield Robinson & Novia McDonald-Whyte)

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palates along with the curried duck and jackfruit. The scene-stealers, however, were the classic Bordeaux blend of 'Te Kahu' Maori for 'the cloak' as described by David T Peabody, Craggy Range Asia market manager and brand ambassador. Te Kahu refers to the mist that envelops the winery and the super-smooth, seductive notes of the Sophia merlot, inspired by screen siren Sophia Loren.

Coconut ice with Pantrepant wild berries and banana fritters dusted with cinnamon sugar and drizzled with warm Blackwell Rum brought the meal to a perfect close.

It was a challenge for many to leave the property. Luckily, a few would return Saturday, this time with Dominique Crenn, the two-Michelin star San Francisco chef/patron of Atelier Crenn, Petit Crenn and Bar... No pressure!



Celebrated Chef Daniel Boulud (centre) congratulates Fleming Villa executive chefs Talcie Neil and Dominic Benson.



Closing the meal in style with dessert are the GoldenEye for Fleming Villa team led by Fleming Villa butler Glenroy Grant.

Dessert:
Coconut ice
with fresh wild
berries from Pantrepant
farm alongside banana
fritters dusted with
cinnamon sugar and
drizzled with warm
Blackwell Rum

Craggy Range chair Terry E Peabody Sr adds Blackwell Rum to his coconut ice with fresh wild berries from Pantrepant farm.



Rustic grilled vegetables with charred herb chimichurri

Saturday's menu

Canapés

Fried pressed green plantains with Solomon Gundy (spicy smoked herring)

Appetiser & Salad

Garlic tomato with fresh basil, olive oil and sea salt
Mixed Pantrepant green salad with crumbled feta and red beets

Main

Escoveitch snapper
Curried lamb
Pan-Jerked chicken

Sides

Twice-baked roast yam
Steamed garlic callaloo
Fried ripe plantain
Rustic grilled vegetables with charred herb chimichurri

Dessert

Rum cream pie with baked banana, fresh coconut cream and mint

Craggy Range Pours:

Sauvignon Blanc, Chardonnay (2015), Aroha, Te Kahu and Sophia Merlot

Talking points: The Scotch bonnet pepper, callaloo, Usain Bolt, the twice-baked roast yam, the escoveitch snapper and the rustic grilled vegetables, the complementary wine pairings, and the available dates of the Ian Fleming Villa at GoldenEye



Fried pressed green plantains topped with solomon gundy (Photos: Garfield Robinson & Novia McDonald-Whyte)

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MEGA MEAL

\$1500

5 PCS CHICKEN
2x SMALL FRIES
2x 16 OZ. SODAS
1x FRIED APPLE PIE

NO SUGAR
NO SUGAR

LOUISIANA KITCHEN

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Jetting In

For A Taste of Jamaica

Guests relish the exquisite fare inside the Sunken Garden of the Ian Fleming Villa.



Nosing the Craggy Range Aroha Pinot Noir are Nicholas Lycett, founder, MusicQubed; and the afternoon's co-host Marika Kessler, co-CEO, GoldenEye.



Proceeding cautiously with the Scotch bonnet pepper are clinical psychologist Cortney Warren-Fishkin and Dan Soderlind, CEO, Black Canyon Surgical Center, Colorado.



"My experience at GoldenEye was unforgettable. As a chef I am always looking for inspiration... I travel to taste new flavours, to hear the stories behind dishes I never had the opportunity to savour prior, to discover the language of a country's culinary culture, to learn to speak it with them.

Coming to Jamaica and sharing this incredible meal with such kind, hospitable, welcoming people was what I needed.

My body and soul felt nurtured from the fresh, local ingredients, my creative mind was stimulated by the regional dishes, and my heart was warmed by the amazing people who brought us all together around a table in the sun
Merci!"

— Dominique Crenn, two-Michelin star San Francisco chef/patron of Atelier Crenn, Petit Crenn and Bar



From the simple patty to the intoxicating aroma of fresh Scotch bonnet peppers and understated seasoning of the callaloo, guest chef Dominique Crenn delights in them all. (Photos: Garfield Robinson & Novia McDonald-Whyte)



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CATCH A CAR

WIN A HONDA HR-V OR KIA SPORTAGE



ROCHELLE WELLINGTON IS FIRST TO 'CATCH' 2020 HONDA HR-V IN RAINFOREST SEAFOODS' ROADSHOW

Rainforest Seafoods awarded the first winner in their Catch A Car Promotion at the AC Marriott Hotel in Kingston, on Saturday, December 14th. Rochelle Wellington who shopped in May Pen will be taking home a brand new 2020 Honda HR-V for her participation in the Catch A Car roadshow.

Running since October, the promotion is meant to 'thank' customers like Rochelle Wellington for supporting Rainforest Seafoods for years. Thanks to customers like her Rainforest Seafoods is the leading seafood supplier in Jamaica.

Wellington who had recent plans to purchase a new vehicle described the experience as surreal. She also spoke on the process of entering the promotion being incredibly simple.

The Catch A Car Roadshow requires shoppers to purchase two Rainforest products at a participating retailer- one must be shrimp and the other can be any other product from a range of Rainforest Seafoods and Rainforest Ready products. Customers must complete the entry form, staple it to their receipt and drop it in the dropbox. Persons can enter as many times as they would like.

Bethany Young, Marketing and Communications Manager at Rainforest Seafoods says the Catch A Car Roadshow is only half-way finished. The promotion is still going strong with the draw for the 2020 Kia Sportage set for February 2020 when another Rainforest Seafoods customer will be lucky enough to take the big prize home.

Customers are encouraged to keep shopping with Rainforest Seafoods for their chance to win big!





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On arrival, guests enjoyed glasses of iced tea with sugar cane.

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Pan-jerked chicken and jerk sauce

Twice-baked roast yam
alongside fried sweet plantains
(Photos: Garfield Robinson &
Novia McDonald-Whyte)



Escoveitch
snapper from
the kitchen of
Ian Fleming
Villa



The visually intoxicating curried lamb

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Talsie's rum cream pie with baked banana, fresh coconut cream and a mint garnish



Host Chris Blackwell adds spicy kale salad to noted Cayman-based philanthropist Susan Olde's plate. (Photos: Garfield Robinson & Novia McDonald-Whyte)

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Chris Blackwell (left), Island Outpost founder and GoldenEye principal, acknowledges a Blackwell Rum toast with (from second left) guest chef Dominique Crenn; Craggy Range chair Terry Peabody Sr, and his grandson David T Peabody, Asia market manager & brand ambassador. **Turn to TASTE on Page 16**

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Team work ensured two successful events: Island Outpost founder Chris Blackell (foreground), Craggy Wines exec David T Peabody (standing, fourth left) and Terry Peabody (standing, fifth left), Ian Fleming Villa executive chefs Dominic Benson (seventh left) and Talcie Neil (standing, fourth right) and guest chef Dominique Crenn (standing, centre) proudly share the frame with the Ian Fleming Villa team.

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Until next time... David T Peabody bids a fond adieu.
(Photos: Garfield Robinson & Novia McDonald-Whyte)

