



TRAVELLERS' CHOICE™

TEMPERATURE 81° F / 27° C

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CAYMAN ISLANDS

A world away. Just one hour from Miami.

Wine

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Wine Experts for Cayman Cookout 2014 included:

Claude Blankiet



Given Claude Blankiet's proclivity for excellence and his wife Katherine's love of antiques, it isn't surprising that their search for an ideal site on which to build a world-class winery and residence took almost a decade. In 1996 the Blankiets purchased undeveloped land on the foothills of the Mayacamas Mountains and slowly transformed it into their Paradise Hills Vineyard with a state of the art winery and deep underground caves. Blankiet Estate wines were first produced in 1999. Although they only make about 300 to 400 cases each of their proprietary red wines a year, they do everything it takes to get these wines near perfection.

Christopher Carpenter



Chris Carpenter is a man with an inquisitive drive and a thirst for knowledge. He is the winemaker for some of Napa Valley's most prestigious wineries, including Cardinale, Lokoya, La Jota and Mt. Brave — where wines are made from the mountains. Chris has earned a reputation for taming Napa mountain tannins and creating legendary Cabernet Sauvignon, including four perfect 100 point wines. He believes in maximum attention in the vineyards and minimal intervention in the winery to create the purest expression of place.





CAYMAN COOKOUT

HOSTED BY ERIC RIPLEY

JANUARY 16-19, 2014

BLUE BY ERIC RIPLEY

AN AFTERNOON IN BLUE

TUNA-FOIE GRAS

LOCAL TUNA, FOIE GRAS, TOASTED BAGUETTE, CHIVES

2012 "PRINCE OF HEARTS" ROSÉ BLANKIET ESTATE NAPA VALLEY

WAHOO

LOCAL, GRILLED, TOMATILLO, PUMPKIN, BAJA SAUCE

2011 "PRINCE OF HEARTS" BLANKIET ESTATE NAPA VALLEY

RASPBERRY

MOUSSE, MARINATED RASPBERRY, YOGURT SPONGE

2010 LUNE DE MIEL SAUVIGNON BLANC LATE HARVEST LAKE COUNTY

THE RITZ-CARLTON®
GRAND CAYMAN

FOOD & WINE



#CaymanEats



CAYMAN COOKOUT
HOSTED BY ERIC INFANT
THOMAS INFANT

100% CAYMAN COOKOUT
100% CAYMAN COOKOUT

CAYMAN COOKOUT
HOSTED BY ERIC INFANT
ERIC GASTEL

CAYMAN COOKOUT
HOSTED BY ERIC INFANT
DANIEL BOULUD

BRAG



CAYMAN COOKOUT
Grand Gala Dinner

Sunday, January 19th, 2014 | Blue by Eric Ripert

Conch Escabeche | Local Tuna Ceviche | Spiny Lobster Ceviche

Presented by Chef Rick Bayless

Cocktails courtesy of Tony Abou-Ganim

Chilled Dashi | Trout Roe | Sea Urchin | Iberico Ham

Presented by Chef Jose Andres

Lanson, Extra Age, Brut, Reims

Langoustine | Crème Fraîche | Black Truffle & Balsamic Mushroom Vinaigrette

Presented by Chef Eric Ripert

Blankiet Estate, "Prince of Hearts", Rosé, Napa Valley 2012

Butter Poached Lobster | Citrus | Tarragon | Daikon

Presented by Chef Daniel Humm

Cardinale, Sauvignon Blanc, "Intrada", Napa Valley 2012

Red Cow Parmigiano Risotto | Pear | Aged Balsamic | Puffed Rice

Presented by Chef Lidia Bastianich

Blankiet Estate, Merlot, "Rive Droite", Napa Valley 2009

"Plogae à Champlain"

Buckwheat Pancakes | Smoked Pork | Foie Gras | Cheddar | Maple Sauce

Presented by Chef Martin Picard

Lokoya, Cabernet Sauvignon, Howell Mountain, Napa Valley 2006 & 2010

Harissa-Spiced Lamb Loin | Eggplant | Tunisian Couscous | Mint Yogurt

Presented by Chef Daniel Boulud

Cardinale, Napa Valley 2010

Paillasson | Crème Brûlée | Almonds | Strawberries

Presented by Chef Jacques Torres

Lanson, Demi Sec, "White Label", Reims