

## RECIPE FOR SUCCESS: A GOURMET ITINERARY FOR ANGUILLA CULINARY EXPERIENCE

Calling all travel advisors with food lover clients! The third annual <u>Anguilla Culinary Experience</u> (ACE) will take over Anguilla for a four-day fiesta from 23–26 May 2024. This international epicurean festival brings together top chefs from Anguilla and all around the world, revealing why Anguilla reigns supreme as the Culinary Capital of the Caribbean. Events and pop-ups will celebrate Anguilla's vibrant heritage, showcasing farm- and sea-to-table ingredients and raising funds to support education for the island's next generation of chefs. Where better to be based during the festival than ANI Anguilla. Discover a sample itinerary that can be created for guests staying inhouse along with the <u>luxury experiences</u> included in every stay.

Day 1, Wednesday 22 May: Guests will arrive in paradise and get settled in. They will enjoy a special welcome dinner, rustled up with love by Head Chef, Karan. Discover classic island flavors and ingredients, including local produce, succulent seafood and meat, traditional spices and refreshing, tropical desserts.

Day 2, Thursday 23 May: Guest can embark on a Salt Pond Harvest Experience with Chef Karan Kumar. They will be given a hands-on salt-picking lesson by locals, who will also share the history of the island and its salt production. Karan will host a Cooking Class in which guests will create a traditional Conch Ceviche. In addition, ÀNI's award-winning Head Barman and Head of F&B, Jamal, will host a Mixology Session showcasing his unique cocktails. As part of the stay, the team will arrange opening-night tickets to the festival at Aurora Resort on Rendezvous Bay.

Day 3, Friday 24 May: Foodie experiences will include learning how to rustle up Anguilla's famous Johnny cakes (thin, fried cakes, whose history dates back to the early Native Americans) during a Cooking Class with Chef Karan. Guest will enjoy a Premium Wine Tasting with Bartender Jamal: a proud member of the <u>Anguilla National Culinary</u> <u>Team</u>. In the evening, a special dinner will be created tailored to the guests' taste in one of the unique spaces within the resort.

Day 4, Saturday 25 May: Island beach life day at ÀNI's VIP Beach BBQ, which we will set up on the stunning Rendezvous Bay. Tickets to the festival's <u>Beach BBQ + Basket Rattle</u> event at Great House are also included. Featured grillers include ÀNI's own Chef Karan, alongside other island representatives. Later on, guests can learn all about the world of rum during a Rum Tasting event with Bartender Jamal. At night, ANI's Bhutanese Regional Chef Parash Chhetri will create a special dinner.

**Day 5, Sunday 26 May:** Guests can choose to set off on an adventurous Fishing Trip\* organized by ÀNI's team, followed by a cookery class starring their fresh catch of the day. They can also arrange a Moke Tour\* around the island to visit <u>Vinty's Veggies farm</u>, <u>Island Harbour fishing village</u> and more. On the final evening a six-course Farewell dinner by Chef Karan, with perfect wine pairings will be served.

Day 6, Monday 27 May: Guests will enjoy one last delicious ÀNI breakfast before preparing for their departure.

Terms and Conditions: An additional cost applies to these optional activities highlighted with \* For reservations, please contact: reservations@aniprivateresorts.com

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