

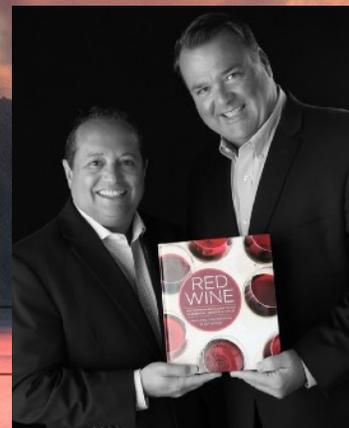


ANSE CHASTANET
SAINT LUCIA

JADE MOUNTAIN
Saint Lucia

WINE WEEKEND
WITH
Chef Allen Susser
AND THE
World Wine Guys

APRIL 1 - 4, 2020



Treat yourselves to a wine-filled weekend that will please even the most discerning palate. Start your experience with the first of three wine pairing dinners that will join Chef Allen Susser's award winning Jade Cuisine with wines chosen by Mike DeSimone and Jeff Jensen, The World Wine Guys. Each evening will bring a unique menu highlighting the best of Jade Mountain's wines from around the world served alongside sumptuous dishes.

On Wednesday at sunset, our first wine pairing dinner is Beach side at Anse Chastanet. It will feature fresh produce from our Emerald Estate Organic Farm and delicious local sustainable seafood.

Cool down on Friday afternoon with an informal wine tasting showcasing a refreshing selection of wines that are perfect for warm weather sipping. The evening brings us another wine dinner offering a delectable lineup of courses paired with wines specially chosen for tonight's menu. On Saturday evening, you can indulge in an exclusive red wine tasting. The wines presented have been featured in the World Wine Guys' book Red

Wine, winner of the Gourmand International Award for Best Drinks Book in the World in 2018. This informative, educational, but most of all delectable event will whet your appetite for our third sumptuous wine pairing dinner.

All guests staying at Jade Mountain will be able to partake in the event - some functions are offered on complimentary basis whilst others are tied to a tasting menu - see details below and please let us know if you like to reserve a place for the special dinners.

Wednesday

Beachside Wine Pairing Dinner 5:30

We are starting off with a casual wine tasting. Mike and Jeff work closely with Chef Allen Susser to pair wines with his fresh spring flavors of St Lucia. Chef Valerio and Chef Ruban collaborate on an exciting 5-course dinner menu with wine pairing for our guests.

US\$ 125 per person including wine pairing.

Guests on MAP, FAP or AI - surcharge of US\$ 55 per person

All prices are subject to 10% VAT and 10% Service Charge

Friday

Informal Wine Tasting hosted by Mike and Jeff from 5:00 – 6:30 Celestial Terrace
Cool down on Friday afternoon with an informal wine tasting including an uplifting sparkling wine, a rose and two white wines, showcasing a refreshing selection of wines that are perfect for warm weather sipping.
(Complimentary to all Jade Mountain guests)

Wine Pairing Dinner 2 starting at 6:30 Jade Club
The evening brings us another 5-course wine dinner offering a delectable lineup of courses paired with wines specially chosen for tonight's menu. Our James Beard Award-winning consulting Chef, Allen Susser, has set the modern culinary stage for Jade Cuisine. We celebrate the bold flavors of St. Lucia and its Caribbean heritage in our cooking at Jade Mountain. Tonight's menu is created with the leadership of the resort's Executive Chef Valerio, along with Chef de Cuisine, Elijah Jules. Our organic farm, Emerald Estate, also plays a major role in our culinary creativity. The farm grows many tropical fruits, citrus, leafy greens, micro greens, vegetables and herbs exclusively for your enjoyment. Mike and Jeff worked closely with Chef Allen to pair wines for this exciting food and wine pairing menu.

US\$ 175 per person including wine pairing
Guests on MAP, FAP or AI - surcharge of US\$ 80 per person
All prices are subject to 10% VAT and 10% Service Charge

Saturday

Indulge in an Exclusive Red Wine Tasting from 5:30 - 6:30 in the Jade Club Lounge. Mike and Jeff conduct and host a formal sit down tasting of 6 – 8 wines. Wines will be predominantly red varietals for the serious wine drinker/collector. Discussion will be informative, educational, and entertaining for the serious yet light hearted and fun for the not-so-serious wine drinker. The wines presented have been featured in the World Wine Guys' book Red Wine, winner of the Gourmand International Award for Best Drinks Book in the World in 2018. This informative, educational, but most of all delectable event will whet your appetite for our third sumptuous wine pairing dinner.
(Complimentary to all Jade Mountain guests)

Wine Pairing Dinner in Paradise starting at 6:30 on the Celestial Terrace

A specially prepared 5-course wine and dinner prepared by our Consulting Chef Allen, Executive Chef Valerio and Chef de Cuisine Elijah. Our inspiration comes from the naturally diverse shapes and colors of the ingredients. By stretching our imagination, using the finest ingredients, intense flavors, and unpredictable combinations and challenging resources to take the craft to its logical end as a statement of art on the table.

Mike and Jeff worked closely with Chef Allen Susser to pair wines for this exciting and unique food and wine pairing menu.

US\$ 175 per person including wine pairing
Guests on MAP, FAP or AI - surcharge of US\$ 80 per person
All prices are subject to 10% VAT and 10% Service Charge

MIKE DeSIMONE and JEFF JENSSEN, also known as the World Wine Guys, are wine, spirits, food, and travel writers, educators, television presenters, and hosts. They are award winning journalists as well as best-selling and award-winning authors. Well known in the wine world as "edu-tainers—part educators and part entertainers," they have been featured guests on The TODAY Show, The Martha Stewart Show, Better TV, and the CBS, FOX, Hallmark, WGN, and NBC networks.

DeSimone and Jenssen are the authors of five books (so far) including: Wines Of California: The Comprehensive Guide, Wines Of California: Special Deluxe Edition, Wines Of The Southern Hemisphere which won the Gourmand International Award for Best Wine Book in the USA and RED WINE which was recently awarded Best Wine Book in the World with co-author Kevin Zraly. They are also the authors of the Fire Island Cookbook.