

St. Barth Gourmet Festival Announces Its 2021 Chef Lineup



Michele Herrmann Contributor

Travel

I write about destinations, travel news/trends, dining and culture.

Follow



Listen to this article now

-03:25

Powered by **Trinity Audio**



The St. Barth Gourmet Festival, featuring some of France's best gastronomic talent, will take place throughout St. Barts this November. [-] ST. BARTS TOURISM COMMITTEE

St. Barts will welcome back its St. Barth Gourmet Festival, along with some of France's best gastronomic talent, this November.

<https://bit.ly/3kAlldo>

The French-speaking Caribbean island will see the relaunch of this epicurean tradition with 11 French chefs cooking alongside local culinary teams at various hotels and restaurants. Together, these groups will prepare menus for one-of-a-kind, multi-course tasting dinners.

Now in its eighth year, the St. Barth Gourmet Festival is scheduled to take place November 10 through November 14, 2021.

“It’s a good number,” said Nils Dufau, president of the Territorial Tourism Committee of St. Barts, of the total participating chefs. “This is the first time we’ve had so many chefs coming. We felt that people wanted [the festival] to expand so that more people can go to more restaurants.”



Eleven French chefs will participate in the 2021 St. Barth Gourmet Festival, cooking alongside local culinary professionals. [-] MICHAEL GRAMM

Started in 2014, the St. Barth Gourmet Festival was founded as a way to showcase St. Barts’ French cuisine to the island’s community. The concept would grow to become a major event that would also attract attendance by international travelers.

“After a couple of years, it started to be a thing where people started to come [to St. Barts] for it,” Dufau added. “So, this is a double gain for us. It’s not only appreciated by visitors but also by us St Barts residents.”

With 2020, Dufau said that year’s event was cancelled as COVID cases hit France hard. The expected chefs also decided against participating in acknowledgement of the shutdown of restaurants across their homeland.

While St. Barts has reopened to vaccinated travelers, entry requirements in accordance with the French government currently involve providing proof of vaccination status or a negative RT-PCR Covid-L9 test performed within three days prior to boarding your flight. Alternatively, an antigen test within 48 hours prior to departure is also accepted.



The St. Barth Gourmet Festival will happen at hotels and restaurants throughout the French-speaking ... [+] ST. BARTS TOURISM COMMITTEE

Locations for the 2021 St. Barth Gourmet Festival will be spread out on the island; among them, Gustavia, its capital and main port. Participating festival hotels will include Hôtel Barrière Le Carl Gustaf, Hôtel Rosewood's Le Guanahani St. Barth, Hôtel Christopher, Hôtel Manapany and Cheval Blanc St-Barth Isle de France.

According to Dufau, the planned chef servings will be similar to what meals could be ordered at a high-end restaurant in France. Along with partnering hotels, participating restaurants include Zion St-Barth, La Petite Plage, and Le Tamarin.

The involved chefs are not only from different parts of France — but with one being from Monaco and another from St. Barts — but respectively have earned Michelin stars. They are: Chef Pierre Gagnaire of Pierre Gagnaire Restaurant in Paris; Chef Eric Frechon of Hôtel Le Bristol, also in Paris; Chef Arnaud Lallement of L'Assiette Champenoise in Tinquieux; Chef Jean-Rémi Caillon of Le Kintessence at Le K2 Palace in Courchevel; Chef Nicolas Beaumann of Maison Rostang in Paris; and Chef Dimitri Droisneau of La Villa Madie in Cassis.



The annual St. Barth Gourmet Festival highlights the island's French culinary offerings. It has also become a major tourism event. [-] MICHAEL GRAMM

Other participants include Chef Sébastien Vauxion of Le Sarkara of Le K2 Palace in Courchevel; Chef Marcel Ravin of Blue Bay at Monte-Carlo Bay Hôtel & Resort in Monaco; owner and Chef Juan Arbelaez, whose Parisian establishments include Yaya, Vida, Plantxa and Levain; Chef Jean Imbert of Cheval Blanc St. Barth Isle de France in Salines; and Chef Matthias Marc of Substance et Liquide in Paris.

Each chef will prepare a multi-course menu at a fixed price of 135 Euros per person. Dinner reservations can be made by directly contacting the festival's partner hotels and restaurants. For more information, visit the festival's [website](#).