

# ST. CROIX FOOD & WINE EXPERIENCE

## **Culinary Exiles Return for the 10<sup>th</sup> Annual St. Croix Food & Wine Experience** *St. Croix Welcomes Back Former St. Croix Chefs April 13-17, 2010*

**St. Croix, US Virgin Islands - 2010** – Five chefs who used to be resident favorites on St. Croix but have moved off-island will be returning to participate in the 10<sup>th</sup> annual St. Croix Food & Wine Experience. Each chef will prepare a course for “The Homecoming”, a meal to remember at Tutto Bene on Tuesday, April 13. Tickets to the five-course dinner are \$375 per person. The five returning chefs will also judge the island wide culinary competition, A Taste of St. Croix, on April 15 (tickets are \$85 per person) and each chef will have a table with some of their favorite recipes at the Wine in the Warehouse event on April 17 (tickets are \$100 per person). Tickets to the events, April 13-17, 2010, go on sale in March and multi-event ticket packages starting at \$2500 can be purchased in advance through the St. Croix Foundation ([www.stxfoundation.org](http://www.stxfoundation.org)).

The St. Croix Food & Wine Experience, named one on the Ten Best International Food and Wine Festivals by *Forbes Travel*, showcases the diverse cuisine and wine available on St. Croix, US Virgin Islands. The multi-day event includes gourmet dinners, wine seminars, wine auctions, and the annual culinary competition, A Taste of St. Croix. Chefs returning to the lush Caribbean island for the 2010 St. Croix Food & Wine Experience include:

- **Adam Calzonetti** – Adam started his culinary career in 1994. He signed on as an apprentice and attended Canada’s George Brown Culinary Arts program where he went on to win Canada’s Top Apprentice. Adam graduated with an International Chef Red Seal and an International Pastry Chef license in 1999. After working for the Oliver & Bonnicini Corporation in Toronto, Canada, he moved to St. Croix in 2000 where he became the Head Chef of Savant restaurant in Christiansted. Adam participated in the first “Taste of St. Croix” and won “Best Entrée”. While working with Savant’s owner Tom Miller, Adam brought new culinary styles to the island. Since 2004, Adam has opened, managed, cooked and ran restaurants all over Canada and the Bahamas and is currently the Culinary Specialist for Sysco Foods Toronto.
- **Jennifer Cornell** – Jennifer Cornell, A CIA trained chef, left one island for another. She left St. Croix, where she had created tasty dishes at Indies Restaurant and St. Croix Seaport at Hotel Caravelle, to go to the Cayman Islands and beyond. She has made the small island of Key West, where she operates Small Chef at Large ([smallchefatlarge.com](http://smallchefatlarge.com)), a catering business service private planes, yachts, and politicians and celebrities, her home. Cornell has led an adventurous culinary career from working at a dude ranch in Colorado to Cafe Paraiso in Costa Rica, she has always been game for adventure. While at the Russian Team Room in New York

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City, she prepared brunch for Hillary Clinton. Cornell has worked with the Food Network and done food styling for Southern Living Magazine. Cornell lived and cooked on St. Croix from 1993-1997.

- **Richard DiNatale (aka Dino)** – From the outside, Dino’s on Hospital Street in Christiansted looked like a hole in the wall, but once you entered you were gourmet heaven. From the décor to the island-inspired delicacies, Richard DiNatale created a sanctuary for foodies and vinophiles. Dino, who arrived in St. Croix in 1987, left the island in 2000 to focus more on his art and family. When not painting, he works at Dwights Bistro in Jacksonville Beach, Florida.
- **Scot Hill** – Originally from Alabama, Scot Hill has cooked his way through the USA from California, Florida to Oregon and St. Croix. In 2001 he was the executive chef of Tutto Bene and later served as executive chef at the Galleon. During his Crucian career Scot Hill worked with such wine makers as Dennis Cakebread and Iron Chef Contender Wayne Nish. Presently, Scot Hill resides in Tampa, Florida where he is a chef instructor for Publix Aprons Cooking School. At Aprons he has had the opportunity of working with culinary greats like; Martin Yan, Roland Messnier, Paula Dean, and Iron Chef Michael Simon. Scot also is chef and partner of Spootini Café and writes a food blog and shoots a webisode as Chef Vigilante.
- **Jeannette Wright** - Jeannette is best remembered as the Executive Chef at Tutto Bene, the ever-popular Italian restaurant in Christiansted, St. Croix. She also served as Chef de Cuisine at Kendricks, the islands favorite Danish restaurant. She was a resident of St Croix from 1997 until 2007. After leaving St. Croix, she returned to her home state of Connecticut. She is the Sous Chef at Sharon Country Club in Sharon, Connecticut.

Tickets to the St. Croix Food & Wine Experience go on sale in March 2010 and will be available at [www.StCroixFoodandWine.com](http://www.StCroixFoodandWine.com). Vinophiles and foodies wanting access to all events can purchase a package for \$5000, which includes two tickets to each event and a choice of one Cork & Fork dinner. Sponsorship packages are also available. For more information on sponsorship opportunities or ticket packages, please contact Roger Dewey at 340-773-9898.

## About the St. Croix Food & Wine Experience

The St. Croix Food & Wine Experience, named one on the Ten Best International Food and Wine Festivals by Forbes Travel, showcases the diverse cuisine and wine available on St. Croix, US Virgin Islands. The multi-day event includes gourmet dinners, wine seminars, wine auctions, and the annual culinary competition, A Taste of St. Croix. The event benefits the St. Croix Foundation ([www.stxfoundation.org](http://www.stxfoundation.org)), a non-profit community foundation that administers a number of local programs. The event was started in 2001 by restaurant owners Katherine Pugliese of Eat@CaneBay, and Kelly Odom of Tutto

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Bene, and is recognized as the pre-eminent food and wine event in the Caribbean. For more information visit [www.stcroixfoodandwine.com](http://www.stcroixfoodandwine.com) or [www.tasteofstcroix.com](http://www.tasteofstcroix.com).

## **About The St. Croix Foundation**

Proceeds from The St. Croix Food & Wine Experience are donated to The St. Croix Foundation, a non-profit organization focused on community revitalization, economic development, youth programs, education and additional needs in the community. The culinary event has raised more than \$750,000 for The St. Croix Foundation over the past nine years. For more information visit [www.stxfoundation.org](http://www.stxfoundation.org).

*-- Thank You --*

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