



GREAT CHEFS® OF THE CARIBBEAN®



Episode Number	Appetizer	Entrée	Dessert
Episode 1 On DVD “Carib” #1	Honduran Scallop Ceviche <i>Douglas Rodriguez</i> <i>Aquarela</i> <i>El San Juan Hotel</i> <i>Puerto Rico</i>	Veal Roulade with Sage Sauce <i>Stéphane Bois</i> <i>Le Patio</i> <i>Village St. Jean</i> <i>St.-Barthélemy</i>	Pithiviers <i>Pierre Castagne</i> <i>Le Perroquet</i> <i>St. Maarten</i>
Episode 2 On DVD “Carib” #1	Curried Nuggets of Lobster <i>Norma Shirley</i> <i>Norma at the Wharfside</i> <i>Montego Bay, Jamaica</i>	Swordfish with Soy-Ginger Beurre Blanc <i>Scott Williams</i> <i>Necker Island Resort</i> <i>Necker Island, BVI</i>	Banana Napoleon with Chocolate Sabayon <i>Patrick Lassaque</i> <i>The Ritz-Carlton Cancun</i> <i>Mexico</i>
Episode 3 On DVD “Carib” #1	Seared Yellowfin Tuna and Tuna Tartare on Greens Wilted in Sage Cream <i>Michael Madsen</i> <i>Great House</i> <i>Villa Madeleine</i> <i>St. Croix</i>	Caribbean Stuffed Lobster <i>Ottmar Weber</i> <i>Ottmar’s at The Grand Pavilion</i> <i>Hotel</i> <i>Grand Cayman</i>	Pineapple Surprise <i>Rolston Hector</i> <i>The St. James’s Club</i> <i>Antigua</i>
Episode 4 On DVD “Carib” #2	Black Bean Cake and Butterflied Shrimp with Chili Beurre Blanc <i>Janice Barber</i> <i>The White House Inn</i> <i>St. Kitts</i>	Lamb Chop with Mofongo and Cilantro Pesto <i>Jeremie Cruz</i> <i>El Conquistador Resort</i> <i>Puerto Rico</i>	Turtle Bay’s Chocolate Banana Tart <i>Andrew Comey</i> <i>Caneel Bay Resort</i> <i>St. John USVI</i>
Episode 5 On DVD “Carib” #2	Foie Gras au Poireaux with Truffle Vinaigrette <i>Pierre Castagne</i> <i>Le Perroquet</i> <i>St. Martaan</i>	Swordfish Piccata <i>David Kendrick</i> <i>Kendrick’s</i> <i>St. Croix</i>	Chocolate-layered Lime Parfait with Raspberry Coulis <i>Josef Teuschler</i> <i>Four Seasons Resort</i> <i>Nevis</i>
Episode 6 On DVD “Carib” #2	Garlic-crusted Crayfish Tails with White Beans, Potato Ragoût, and Celery Cream <i>Vernon Hughes</i> <i>Cinnamon Reef Resort</i> <i>Anguilla</i>	Baked Fillet of Sea Bass with Creole Sauce and Tropical Puree <i>Philippe Mongereau</i> <i>Casa de Campo</i> <i>Dominican Republic</i>	Chocolate Floating Islands with Coconut-Sage Crème Anglaise and Sun-dried Fruit <i>Roger Wiles</i> <i>Half Moon Beach Club</i> <i>Montego Bay, Jamaica</i>
Episode 7 On DVD	Turmeric Coco Yuca with Duck Confit and Tamarind Glaze	Fillet of Veal Oscar with Lobster Medallion <i>Bent Rasmussen</i>	The Unnameable Dessert (Chocolate-filled Beignets) <i>Cécile Briaud</i>

“Carib” #3	<i>Ramesh Pillai El Conquistador Resort Puerto Rico</i>	<i>Top Hat Restaurant St. Croix</i>	<i>Le Chanteclair St.-Martin</i>
Episode 8 On DVD “Carib” #3	<i>Artichoke with Smoked Salmon and Goat Cheese Alain Laurent Malliouhana Hotel Anguilla</i>	<i>Barbecued Swordfish and Crispy Fried Gulf Shrimp with Rock Lobster and Squid Ink Risotto Keith Griffin Lantana’s Grand Cayman</i>	<i>Guava Mousse in a Tropical Fruit Soup with Mascarpone Ice Cream Kevin Boxx The Ritz-Carlton St. Thomas USVI</i>
Episode 9 On DVD “Carib” #3	<i>Shrimps Stuffed with Scallop Mousse in Roast Bell Pepper- Lime Sauce Patrick Gauducheau Le Bistro Antigua</i>	<i>Yautia-wrapped Dorado with Oven-dried Tomatilla and Tomato Salsa Dayn Smith Stingray Cafe El Conquistador Resort Puerto Rico</i>	<i>Mango-Lime Mousse Tart with Coconut Ice Cream and Mango Peggy Hughes The Cinnamon Reef Anguilla</i>
Episode 10 On DVD “Carib” #4	<i>Salt Fish Spring Rolls Richard Buttafuso Sugar Mill Hotel Tortola</i>	<i>Jerk-seasoned Pork with a Pumpkin Farcé and Sweet Potato- Callaloo-Goat Cheese Gnocchi Roger Wiles Half Moon Beach Club Montego Bay, Jamaica</i>	<i>Crème Brûlée with Sautéed Exotic Fruits Alain Laurent Malliouhana Hotel Anguilla</i>
Episode 11 On DVD “Carib” #4	<i>Langoustine Court Bouillon with Wild Mushrooms, Leeks, and Citronella Thierry Alix La Samanna Resort St. Martin</i>	<i>Grilled Baby Lamb Chops with Callaloo Norma Shirley Norma at the Wharfside Montego Bay, Jamaica</i>	<i>Floating Island Hispaniola Philippe Mongereau Casa de Campo Dominican Republic</i>
Episode 12 On DVD “Carib” #4	<i>Caribbean Tuna Tartare Mark Ehrler The Ritz-Carlton Cancun Mexico</i>	<i>Seared Red Snapper with Sweet Potatoes and Christophine with a Creole Sauce Benoit Pepin Little Dix Bay Resort Virgin Gorda</i>	<i>Lemon-Lime Mousse with Chocolate Crunch Chris Fulcher The Old Stone Farmhouse St. Thomas USVI</i>
Episode 13 On DVD “Carib” #5	<i>Crayfish Medallions with Oyster Sabayon Troy Smith Necker Island Resort Necker Island, BVI</i>	<i>Grilled Red Snapper with Conch and Corn Pancake and Tamarind- Pineapple Vinaigrette Martin Frost Four Seasons Resort Nevis</i>	<i>Yuca Fritters and Fresh Mangoes with Puerto Rican Rum and Anisette Alfredo Ayala Chayote San Juan, Puerto Rico</i>
Episode 14 On DVD “Carib” #5	<i>Fresh Red Tuna Tartare Patrick Gateau The Carl Gustav St.-Barthélemy</i>	<i>Coffee-Cocoa-spiced Rack of Lamb Jeffrey Vigilla The Ritz-Carlton Cancun Mexico</i>	<i>Sponge Cake with Sautéed Bananas and Spiced Rum Butter David Kendrick Kendrick’s St. Croix USVI</i>
Episode 15 On DVD “Carib” #5	<i>Salad of Sapote, Mango, Avocado, Papaya, and Jicama with Key Lime-Guava Vinaigrette Roy Khoo The Ritz-Carlton St. Thomas</i>	<i>Chicken Trinidad with Orange- Rum Sauce Ottmar Weber Ottmar’s at The Grand Pavilion Hotel Grand Cayman</i>	<i>Fruits and Cereals Salad with Lemon Cream in a White Chocolate Crust Michel Chiche La Samanna Resort St.-Martin</i>
Episode 16	<i>Cucumber Soup</i>	<i>Veal Chop with Potatoes à la</i>	<i>Tropical Parfait</i>

On DVD “Carib” #6	<i>Bent Rasmussen Top Hat Restaurant St. Croix</i>	Provençal <i>Patrick Gateau The Carl Gustav Hotel St.-Barthélemy</i>	<i>Ivor Peters Sugar Mill Hotel Tortola BVI</i>
Episode 17 Carib DVD 6	Curried Conch and Plantain Ravioli with Mango-Papaya Coulis <i>Keith Scheible St. James’s Club Antigua</i>	Shrimp Asopao <i>Alfredo Ayala Chayote San Juan, Puerto Rico</i>	Crispy Feuillantines with Fresh Strawberries and Caramel Ice Cream <i>Cécile Briaud Le Chanteclair St.-Martin</i>
Episode 18 On DVD “Carib” #6	Bonito Tartare <i>Dayn Smith Stingray Cafe El Conquistador Resort Puerto Rico</i>	Sugar Mill Plantation Pork Roast <i>Richard Buttafuso Sugar Mill Hotel Tortola</i>	Passion Fruit-Raspberry Mousse <i>Philippa Esposito Le Bistro Antigua</i>
Episode 19 On DVD “Carib” #7	Scallops with Sautéed Sweet Potato Relish and Tamarind- Guava Sauce <i>Hubert Lorenz Caneel Bay Resort St. John</i>	Creole Blaff of Caribbean Lobster and Mexican Foie Gras <i>Marc Ehrler The Ritz-Carlton Cancun Mexico</i>	Virgin Gorda Coconut Layer Cake <i>John Rhymer Little Dix Bay Resort Virgin Gorda BVI</i>
Episode 20 On DVD “Carib” #7	Lobster Pancakes with Stingythyme Sauce <i>Vernon Hughes Cinnamon Reef Resort Anguilla</i>	Salmon Tournado with Mango, Brie, amd Roasted Tomato Vinaigrette <i>Chris Fulcher The Old Stone Farmhouse St. Thomas</i>	Exotic Fruit Salad [Gratin] Sprinkled with Old Rum <i>Patrick Gateau The Carl Gustav Hotel St.-Barthélemy</i>
Episode 21 On DVD “Carib” #7	Shrimp Sauté with Star Fruit Salsa <i>Michael Madsen Great House Villa Madeleine St. Croix</i>	Filet of Red Mullet with Endive- Tomato Confit and Brown Gravy with Black Olives and Basil [red mullet = vivaneau] <i>Thierry Alix La Samanna Resort St. Martin</i>	Passion Fruit Chiboust with Exotic Fruit Sauté <i>Patrick Lassaque The Ritz-Carlton Cancun Mexico</i>
Episode 22 On DVD “Carib” #8	Ahi Tempura with Grilled Rice Paper and Mango-Black Bean Dressing <i>Martin Frost Four Seasons Resort Nevis</i>	Fillet of Red Snapper <i>Norma Shirley Norma at the Wharfside Montego Bay, Jamaica</i>	Frozen Mango Soufflé <i>Andrew Comey Caneel Bay Resort St. John USVI</i>
Episode 23 On DVD “Carib” #8	Exotic Crayfish Salad with Vanilla Dressing <i>Alain Laurent Malliouhana Hotel Anguilla</i>	Caribbean Lobster Tail Orqujdee <i>Philippe Mongereau Casa de Campo Dominican Republic</i>	Tropical Fruit Pudding <i>George McKirdy Aquarela El San Juan Hotel Puerto Rico</i>
Episode 24 On DVD “Carib” #8	Escargot-stuffed Mushrooms with Cabecou Goat Cheese <i>Cécile Briaud Le Chantclair St. Martin</i>	Pepper-crusted Yellowfin Tuna with Sweet Potato <i>Keith Griffin Lantana’s Grand Cayman</i>	Hazelnut Napoleon Filled with Chocolate-Kahlúa and Passion Fruit Granite <i>Josef Teuschler Four Seasons Resort Nevis</i>
Episode 25 On DVD	Suckling Pig Wrapped in Cabbage Leaves	Sea Scallops on a Bed of Soft Polenta	Almond Sticks <i>Bent Rasmussen</i>

“Carib” #9	<i>Philippe Mongereau Casa de Campo Dominican Republic</i>	<i>Stéphane Bois Le Patio Village St. Jean St.-Barthélemy</i>	<i>Top Hat Restaurant St. Croix USVI</i>
Episode 26 On DVD “Carib” #9	<i>Ecuadoran Shrimp Ceviche Douglas Rodriguez Aquarela El San Juan Hotel Puerto Rico</i>	<i>Rack of Lamb Crusted with Hazelnuts and Dijon Mustard on Framboise Demi-glace Michael Madsen Great House Villa Madeleine St. Croix</i>	<i>Banana Pudding Scott Williams Necker Island Resort Necker Island, BVI</i>
Episode 27 On DVD “Carib” #9	<i>Zucchini-Lobster Soufflé with Ackee and Salt Fish Roger Wiles Half Moon Beach Club Montego Bay, Jamaica</i>	<i>Grilled Duck Breast with Pink Peppercorn-Passion Fruit Sauce and Wild Mushrooms Patrick Gauducheau Le Bistro Antigua</i>	<i>Passion Fruit Mousse in a Tuile Cone with Strawberry and Mango Coulis Janice Barber The White House Inn St. Kitts</i>
Episode 28 On DVD “Carib” #10	<i>Onion Pie Pierre Castagne Le Perroquet St. Martaan</i>	<i>Grouper Fillet with Corn, Tomato, and Plantain Hubert Lorenz Caneel Bay Resort St. John</i>	<i>Caramelized Apple Pie with Mango Ice Cream and Fresh Fruit Keith Griffin Lantana’s Grand Cayman</i>
Episode 29 On DVD “Carib” #10	<i>Calabaza Risotto with Indian Pork Pickle, Balsamic Syrup, and Mango Relish Ramesh Pillai El Conquistador Resort Puerto Rico</i>	<i>Basil-scented Caribbean Lobster with Spicy Lemongrass- Ginger Sambal and Coconut Jasmine Rice Roy Khoo The Ritz-Carlton St. Thomas</i>	<i>Iced Banana Soufflé on a Chocolate Tarte with Shaved Mangoes Josef Teuschler Four Seasons Resort Nevis</i>
Episode 30 On DVD “Carib” #10	<i>Colombo of Black Mussels with Leeks Benoit Pepin Little Dix Bay Resort Virgin Gorda</i>	<i>Sugar Mill Escovitched Fish Hans Schenk Sugar Mill Restaurant Montego Bay, Jamaica</i>	<i>Banana Chocolate Tart with Hazelnut Sauce Patrick Lassaque The Ritz-Carlton Cancun Mexico</i>