

# Travel the World with Patti Pietschmann

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## Top chefs to strut their stuff at beautiful St. Barths Gourmet Fest

### Fourth annual gathering in the fabulous French island Patti Pietschmann



This is the first thing you see when sailing into Gastavia, St. Barths (courtesy Richard Pietschmann)

I adore St. Barths for its fabulous French style, food and ambiance. We have visited many times by air and cruise ship--each one as good as the last. Well now I have a good reason to go back. On Nov. 2 to 5 (my husband's birthday and Guy Fawkes Day, the island will host the fourth annual **St. Bart's Gourmet Festival**.



Our favorite place to swim, Shell Beach (Richard Pietschmann)

Six of the world's leading chefs in French gastronomy will be there to showcase their signature styles and celebrate the long-standing tradition of culinary excellence on the island. During the festival, these acclaimed masters will pair with some of St. Bart's most talented chefs to present one-of-a-kind multicourse tasting menus. Now one of the leading international culinary events, the fourth annual St. Barts's Gourmet Festival will continue to enhance the reputation of St. Barts as a unique and exclusive destination.

**St. Bart's Gourmet Festival** announced that Chef Eric Frechon, executive chef at the three Michelin star **Epicure** restaurant at **Le Bristol Hotel in Paris** and "Meilleur Ouvrier de France," will serve as patron to the festival. He will speak at the opening of the festival, serving as president of the jury for the St. Bart's Chefs Challenge, among other duties.

The Chefs' dinners will be held at local hotels and restaurants such as [Aux Amis at the Le Barthélemy Hotel](#), [On the Rocks at Eden Rock St Barths](#), [Bartholomeo at Le Guanahani](#), [Taïno at Hotel Christopher](#), [Cheval Blanc St-Barth Isle de France](#) and [Le Sereno Hotel](#). On all three evenings, each chef will prepare a four-course menu at a fixed price of 95 euros per person and an eight-course menu at the fixed price of 130 euros per person.

"The Saint Barth Gourmet Festival is a major event that helps confirm the dominant position of the island as a world-class tourist Caribbean destination, while allowing both guests and residents to enjoy the best of French gastronomy in a friendly, festive atmosphere." states Nils DuFau, president of the Territorial Tourism Committee of St. Barts.

The guest chefs attending the 2017 St. Bart's Gourmet Festival include:  
[Chef Pierre Augé](#)

Top Chef Winner, 2014; [La Maison de Petit Pierre](#), Béziers, France  
Hosted by Aux Amis- Le Barthélemy Hotel and Executive Chef Guy Martin

[Chef Jérôme Faure](#)One Michelin Star; [Le Champ des Lunes at the Domaine de Fontenille](#), Lauris, France

Hosted by On the Rocks-Eden Rock St Barths and Chef Jean-Georges Vongerichten

[Chef Pierre Rigother](#)One Michelin Star; [La Scène Thélème](#), Paris, France

Hosted by Bartholomeo-Le Guanahani and Executive Chefs Philippe Masegria & Chef Nicola De March

[Chef Virginie Basselot](#)One Michelin Star; [Le Loti at the La Réserve Hotel](#) in Geneva, Switzerland

Hosted by Taïno-Hotel Christopher and Executive Chef Nicolas Tissier

[Chef Christophe Bacquié](#)Two Michelin Star; [Restaurant Christophe Bacquié at the Hôtel du Castellet](#), Le Castellet, France

Hosted by Le Cheval Blanc St-Barth Isle de France and Executive Chef Yann Vinsot

[Chef Andrea Berton](#)One Michelin Star; [Berton al Lago restaurant](#) on Lake Como, Italy

Hosted by Le Sereno Hotel and Chef Alex Simone

In addition to the Chefs' dinners, the festival will include a Bartender contest held by Cognac Martell at **Quarter** on Friday, November 3 beginning at 10 p.m., as well as culinary competitions such as the St. Bart's Chefs Challenge by Champagne Lanson at Bonito, November 5 from 8-10 a.m., and the Amateur Pastry Contest "Petites Toques St Barth" held at the Wall House Museum from 10-12 p.m. Lastly, a new event, the Challenge Joyfood by Badoit, take place on November 4th at 10 a.m, featuring teams of locals and visitors cooking together for the chefs, with the winning team receiving.

Reservations for the festival dinners can be made by directly contacting the festival partner hotels and restaurants. Daytime events do not require a reservation and are open to the public.

The festival is organized by The Territorial Tourism Committee of Saint Barthélemy. For more information about the St. Bart's Gourmet Festival, visit [www.stbarthgourmetfestival.com/en/us/](http://www.stbarthgourmetfestival.com/en/us/) as well as Saint-Barth Tourism on **Facebook**.