



## Windstar Cruises and the James Beard Foundation Announce New Dates for the 2020 *JBF Culinary Cruise Collection*



*Culinary cruises feature over-the-top, authentic foodie experiences hosted by a James Beard Foundation guest chef and sommelier/beverage expert visiting intriguing ports of call worldwide.*

**Seattle, WA, May 6, 2019** — Award-winning small ship line [Windstar Cruises](#), the *Official Cruise Line of the [James Beard Foundation](#)*, today reveals six new cruises being added to the *James Beard Foundation (JBF) Culinary Cruise Collection* for 2020.

All sailings are led by James Beard Foundation-recognized guest chefs, sommeliers and beverage experts with a passion for their destination. The six diverse cruise offerings will explore locavore cuisine on a country-immersive Croatia cruise; get a flavor for the rugged north of Alaska; discover the hidden gems of France, Spain, and Portugal's Atlantic coast; experience exotic cuisines of Indonesia and the Philippines; delight in the hidden harbors of the Caribbean; and introduce cruisers to the trend-setting foodie scene and wine regions of the U.S. West Coast. The six newly announced cruises are scheduled to sail from January through November 2020, and range in length from 7 to 14 days.

Together, Windstar and the James Beard Foundation are taking guests on epicurean adventures that deliver the best travel and cuisine experiences worldwide, by curating genuine local culinary encounters while drawing attention to the impactful work of the Beard Foundation network which celebrates food and advocates for food sustainability.

"Our exclusive partnership with the James Beard Foundation has allowed us to enrich our culinary experiences giving our guests unparalleled access to the most cutting edge and accomplished culinarians in the industry. Every evening, on every single sailing, our cruise guests enjoy destination-inspired JBF dishes created especially for Windstar by the James Beard guest chefs who have sailed with us. We have proudly hosted nearly three dozen chefs, sommeliers and beverage experts and counting. What is unique is that each one has a special connection to the places they are sailing, whether through food or family heritage, this creates powerful and inspiring personal experiences that our guests will never forget," said Windstar President John Delaney.

Coinciding with this announcement, and as part of the unique travel-culinary alliance, Windstar sponsors the acclaimed James Beard Foundation Awards, the pinnacle of recognition in the culinary world, happening today at the Lyric Opera in Chicago, IL.

James Beard Foundation President Clare Reichenbach commented, "We are so pleased to have Windstar's support of our mantra 'good food for good', which commits the James Beard Foundation to giving culinary professionals the tools they need to make the world more sustainable, equitable, and delicious for everyone. The *JBF Culinary Cruise Collection* shines a light on these chefs and wine experts and highlights the important role that food plays in the culture and economies of each of the ports where Windstar sails, the world round."

A number of Windstar alumni guest chefs are attending the JBF Awards Gala including Chef Danielle Leoni of *Breadfruit* in Phoenix, AZ. who led guests on a Caribbean cruise adventure in January, and is a James Beard Foundation 2018 Fellow for the Women's Entrepreneurial Leadership program; also attending is acclaimed Chef Hugh Acheson of *Empire State South, Five & Ten, and The National* in Atlanta, GA. who headlined a 2017 European JBF Culinary Cruise and is nominated for Outstanding Restaurateur.

Windstar's Corporate Executive Chef Graeme Cockburn joins an exclusive club of chefs that have been invited to prepare a signature bite for the 1,000 plus guests attending the famed JBF Awards Gala. Chef Cockburn sails aboard each JBF cruise overseeing the culinary operations, and the dishes specially developed by the James Beard guest chefs are featured in Windstar's restaurants each evening and enjoyed on every sailing. For the JBF Awards Gala, Chef Cockburn has developed a recipe inspired by Windstar's forays into the alpine areas and glaciers of Alaska and will be serving up *Seared Venison Loin & Alaskan Pine Spruce Salad with Nasturtium Pesto and Goat Buttermilk Dressing* at the epicurean extravaganza.

Windstar also supports JBF's Chefs Boot Camp for Policy and Change. A number of the guest chefs who have sailed with Windstar are alumni of the prestigious camp, a part of the James Beard Foundation's Impact Programs which are committed to establishing a more sustainable food system through education, advocacy, and thought leadership.

### **Windstar's [JBF Culinary Cruise Collection](#) Offers Authentic Culinary Experiences**

The bespoke portfolio of nine total upcoming sailings in the *JBF Culinary Cruise Collection* embarking June 2019 through November 2020, are attracting food and wine enthusiasts seeking to fully immerse themselves in the culture, tastes, and flavors of regional cuisines where the ships sail. Each cruise features a James Beard chef, working alongside Windstar's culinary team. The guest chef acts as an onboard culinary ambassador teaching first-hand tips and techniques during cooking demonstrations, leading "Shopping with the Chef" tours to local markets, and picking out fresh local ingredients to use in featured dishes at a wine-paired gala dinner for all on board to enjoy.

Similarly, the JBF sommelier/beverage expert accompanies tours to local wineries, leads on board tastings of regional wines and spirits, and works with the chefs to create one-of-a-kind pairing menus that celebrate the quaint, small ports that Windstar is renowned for visiting. Guests on board get to know these epicurean experts on a personal level, tasting the dishes and wines they recommend and hearing firsthand what stirs their passion for food, wine, and spirits. One-on-one interactions with the guest chef and sommelier/beverage expert are a given during memorable cruise moments like Windstar's *Signature Sail Away* and *Signature Deck Party*, or on a culinary-focused shore excursion.

The names of the 2020 guest chefs, sommeliers, and beverage experts who are being tapped as the culinary cruise ambassadors will be announced in the coming weeks. Below are the dates and itineraries for the six newly announced 2020 additions to the *JBF Culinary Cruise Collection*:

- **January 25, 2020** – [\*\*James Beard Foundation: The Spanish Main: Rise of the New World\*\*](#)  
Colón to San Juan, 7 days aboard *Star Pride*
- **May 5, 2020** – [\*\*James Beard Foundation: West Coast Epicurean Extravaganza\*\*](#)  
San Diego to Vancouver, 10 days aboard *Star Breeze*
- **June 8, 2020** – [\*\*James Beard Foundation: Alaskan Splendors\*\*](#)  
Vancouver to Seward (Anchorage), 11 days aboard *Star Breeze*
- **September 19, 2020** – [\*\*James Beard Foundation: Autumn on the Atlantic Coast\*\*](#)  
London to Lisbon, 10 days aboard *Star Legend*
- **October 16, 2020** – [\*\*James Beard Foundation: Quintessential Croatia\*\*](#)  
Venice to Venice, 8 days aboard *Wind Surf*
- **November 2, 2020** – [\*\*James Beard Foundation: Windstar Crew Hometowns: Philippines & Indonesia\*\*](#)  
Hong Kong to Bali, 14 days cruise aboard *Star Breeze*

In addition, following is the super star line-up of award-winning chefs and celebrated sommeliers who will headline the three remaining 2019 *JBF Culinary Cruise Collection* sailings:

**June 22, 2019** – [\*\*James Beard Foundation: Yachtsman's Harbors of the Rivas\*\*](#)

8 days aboard *Wind Surf*

- *Chef & Restaurateur Jamie Leeds, JL Restaurant Group & Hank's Oyster Bar in Washington, D.C.*
- *Sommelier Jeff Strine, JL Restaurant Group & Hank's Oyster Bar, and more) in Washington, D.C.*

Chef and Restaurateur Jamie Leeds — a James Beard Foundation Chef Boot Camp Alumna and owner of JL Restaurant Group — will be seeking out the freshest French oysters and bringing guests on chef-led visits to lively markets to gather produce, herbs, fish, and more to showcase in cooking demonstrations and a gala evening meal on board. Alongside her will be Jeff Strine, who works closely with Jamie at JL Restaurant Group where he developed a thoughtful and concise wine program for Hank's Oyster Bar's seasonal seafood-focused menu.

Both love to travel and are excited to visit lesser-known wine regions and visits to smaller ports such as quaint Sanary-sur-Mer, France. This coastal jewel offers a wine tasting tour above the vineyards in the Provençal hilltop village of Le Castellet, followed by a visit to Domaine de Souviou for tasting the house wines and olive oils grown on the expansive 70-hectares property that is planted with 100-year-old olive trees and rows of vines, cypress trees, and lavender, a treat for all of the senses.

**September 24, 2019** – [\*\*James Beard Foundation: West Coast Epicurean Extravaganza\*\*](#)

10 days aboard *Star Legend*

- *Chef Duskie Estes of Zazu Kitchen + Farm, Bovolo, and Black Pig Meat Co. in Sonoma County*
- *Beverage Expert Michael Metzger of Distinguished Vineyards and Wine Partners*

Award-winning Chef Duskie Estes is the perfect culinary guide for this first-ever Windstar sailing along the West Coast of America, as she was born in San Diego, raised in San Francisco, and spent eight years in Seattle working for JBF-awarded Restaurateur Tom Douglas before moving to Sonoma County, where she is celebrated as a chef and avid farmer/advocate for “snout to tail” cooking.

Providing wine pairings and insight will be Michael Metzger from Distinguished Vineyards, who works with the James Beard Foundation's Impact Program as their sustainable wine partner and represents a

collection of iconic wineries including the highly acclaimed Argyle Winery in Oregon's Willamette Valley, MacRostie Winery and Vineyards in Sonoma, and Markham Vineyards in Napa Valley.

As with all Windstar sailings, this first-ever West Coast cruise boasts a myriad of shore-side adventures including specially curated culinary shore excursions from vineyard visits, to food trucks and farmers' markets. In Seattle, guests will enjoy a behind-the-scenes docent tour of the iconic Pike Place Market; after sailing up the Columbia River, the ship has a two-day overnight stay in James Beard's native Oregon, where guests can enjoy an "Elevated Foodie Walking Tour" of the Portland culinary scene, or a brewery/cidery tasting tour. An all-day excursion to Oregon's beautiful Willamette Valley allows guests to indulge in private tastings at three wineries in the region that put Pinot Noir on the U.S. map. In Sonoma, foodies will delight in a private cave tour with wine and cheese tasting at the Gloria Ferrer Winery, followed by lunch and an afternoon of olive oil and balsamic vinegars tasting at Figone Olive Oil & Production Mill.

Also of note, this U.S. West Coast itinerary is featured as one of the newly announced 2020 culinary cruises but sailing aboard *Star Breeze*, following her upcoming full ship renovation as part of Windstar's [\\$250 Million Star Plus Initiative](#). The May 5, 2020 itinerary will be a reverse version of the 2019 offering with similar culinary-focused shore excursions, but departing from San Diego, CA. and sailing to Vancouver, B.C. instead. Details on chef and beverage experts in 2020 will be announced soon.

#### **October 14, 2019 – James Beard Foundation: Classic Italy & Dalmatian Coast**

8 days aboard *Wind Surf*

- *Chef Chris Pandel of Swift & Sons, Cold Storage, and Dutch & Doc's in Chicago*
- *Beverage Expert Marcello Cancelli of the Boka Group in Chicago*

Chef Chris Pandel, a James Beard Foundation Chef Boot Camp Alumnus, has a love affair with Italy and Italian-American heritage, so who better to cruise with and explore the shores of Italy, Croatia, and Montenegro, discovering the charm of Venice, the magnificence of Rome, and the vast beauty of the Dalmatian Coast? While visiting the picturesque seaside resort of Rovinj, a top pick shore excursion lets guests tour the wine cellar of the Matosevic Family, Croatia's most well-known wine producers.

Offering beautiful wine pairings on this cruise is Marcello Cancelli, a Certified Sommelier by the Court of Master Sommeliers who is Area Wine Director for Chicago's Boka Group, overseeing the wine programs at Swift & Sons, Momotaro, Bellemore, Girl & the Goat, and more. Cancelli will be demonstrating his passion and commitment to great wine and its rightful place alongside a meal.

For more information on Windstar's partnership with the James Beard Foundation, find featured recipes, and view the *JBF Culinary Cruise Collection* visit: <https://www.windstarcruises.com/why-windstar/james-beard-foundation/>. To learn more about the Beard Foundation visit: <https://www.jamesbeard.org/>.

Windstar has garnered recent culinary awards, notably being named Best Small Cruise Ships for Dining in *Cruise Critic's* 2019 Cruisers' Choice Awards, and a 2019 Editor-in-Chief Award for Best Cruise Partnership as the *Official Cruise Line of the James Beard Foundation* from *Porthole Cruise Magazine*. Windstar was also voted 2018 Best Small Ship Cruise Line by *AFAR* readers; scored a top spot as Best Small Ship in *Condé Nast Traveler's* Readers' Choice Awards, and was named to the magazine's prestigious Gold List for 2019; while Windstar's flagship *Wind Surf* ranked #1 Midsize-Ship Ocean Cruise Lines in the 2018 *Travel + Leisure* World's Best Awards.

To learn more about authentic small ship cruising with Windstar or to book a cruise, contact a travel advisor or Windstar Cruises by phone at 1-800-258-7245, or visit [www.windstarcruises.com](http://www.windstarcruises.com).

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### **About Windstar Cruises**

Windstar Cruises operates a six-ship fleet of masted sailing ships and all-suite motor ships cruising throughout Europe, the Caribbean, Costa Rica and the Panama Canal, Asia, Alaska and British Columbia, Canada and New England, Tahiti and the South Pacific, and new for 2019, Mexico and U.S. West Coast. Windstar's fleet is the market leader in small ship cruising with a total of 1,242 passenger berths calling on off-the-beaten-path and popular ports in nearly 80 countries. The boutique line carries less than 350 guests on each sailing and takes travelers on cruises that are 180 degrees from ordinary. Windstar is known for immersive experiences and destination authenticity, port-intensive itineraries, exceptional award-winning service, and an innovative culinary program with culinary-themed cruise as the Official Cruise Line of the James Beard Foundation. [Windstar Cruises](#) is a part of [Xanterra Travel Collection](#), an award-winning, globally diversified travel company offering once in a lifetime experiences in some of the most beautiful and iconic places on earth.

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### **About the James Beard Foundation**

The James Beard Foundation's mission is to promote *good food for good*<sup>™</sup>. For more than 30 years, the James Beard Foundation has highlighted the centrality of food culture in our daily lives. Through the James Beard Awards, unique dining experiences at the James Beard House and around the country, scholarships, hands-on learning, and a variety of industry programs that educate and empower leaders in our community, the Foundation has built a platform for chefs and asserted the power of gastronomy to drive behavior, culture, and policy change around food. To that end, the Foundation has also created signature impact-oriented initiatives that include our Women's Leadership Programs aimed at addressing the gender imbalance in the culinary industry; advocacy training through our Chefs Boot Camp for Policy and Change; and the James Beard Foundation Leadership Awards that shine a spotlight on successful change makers. The organization is committed to giving chefs and their colleagues a voice and the tools they need to make the world more sustainable, equitable, and delicious for everyone. For more information, visit [jamesbeard.org](http://jamesbeard.org); subscribe to the digital newsletter [Beard Bites](#); and follow @beardfoundation on [Facebook](#), [Twitter](#), and [Instagram](#).