



Chefs' Villa Dinner with Veya & Guest Chefs Doug Psaltis & Hsing Chen

THURS, MAY 1, 2025 | 7-10 PM
Villa Alegria, Cul de Sac

HOSTED BY ACE CO-CHAIRS & ALEGRIA OWNERS NEIL & WENDY FREEMAN

Guest Chef-Owners Doug Psaltis and Hsing Chen of Chicago's Michelin-recognized Andros Taverna, neighborhood trattoria Mano a Mano, and Basque-inspired steakhouse Asador Bastian - one of the *New York Times* 25 Best Restaurants 2024 and #14 Best Steak Restaurant in the world - merge their Mediterranean culinary storytelling with Veya Anguilla Chef-Owner Carrie Bogar's cuisine of the sun at a 6-hands tasting dinner paired with wines from Grands Vins de France.



Tickets

[AnguillaCulinaryExperience.com](https://www.AnguillaCulinaryExperience.com)

\$250 (usd)++ Dinner & Wine Pairings
This event is offered on two nights





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6 Hands Chefs' Villa Dinner Menu

Grilled vegetable mezes,
dips and Andros pitas

Chilled tomato soup
with watermelon and mint

Ceviche of local snapper
with chilled coconut and
spicy peppers

Lobster tortelli
with stingey thyme brown butter

Catch of the day
with first press olive oil
and melted tomatoes

Slow cooked lamb
with artichokes and olives

Tropical soup
with a yogurt sorbet

Pineapple tarte tatin
with tonka bean ice cream



Chef Hsing Chen



Chef Carrie Bogar



Chef Doug Psaltis



Hosts Wendy &
Neil Freeman