

WED, MAY 13

6 to 9:30 pm | \$120+

An Evening at Karaya

ACE Opening Night

Coastal Cocktails & Cuisine

Featured Chefs:

Oliver Poilevey - Obélix & La Bouchon
Timothy Dean - Bravo "Top Chef" Alum
Carrie Bogar - Veya, Karaya & Sandbar
Joel Reyes - Karaya
Wines - Grand Vins de France Anguilla
& Boisset La Famille des Grands Vins
Music by Jenique Javois &
Dennis Warrington

18 Yrs+



THURS, MAY 14

10:45 am to 3 pm | \$160+
MOKE TOUR & RUM CRAWL

Quest Experiences

Travel by open-air Moke with a driver to find your favorite rum punch. Starts and ends at Tasty's POV with stops at Funzone, Anguilla Sands & Salts and a boat detour to Gorgeous Scilly Cay for a drink and swim. **14 Yrs+ (18+ for alcohol)**

Seatings from 6 to 8 pm | \$165+
TASTING ANGUILLA DINNER

Karaya, Shoal Bay West

Celebrate the flavors of Anguilla through a collaborative, multicourse tasting menu by Guest Chef Timothy Dean, a Bravo "Top Chef" Alum, with Karaya's Chef Joel Reyes. **Add an optional wine pairing package (\$65+)** presented by Cyril Meuley of Boisset La Famille des Grands Vins. **14 Yrs+**

7 to 10 pm | \$250+ (SOLD OUT!)

4-HANDS CHEFS' DINNER

Villa Alegria, Cul de Sac

Enjoy cocktails followed by a 4-hands tasting menu by Veya's Chef Carrie Bogar and Guest Chef Oliver Poilevey, James Beard Award Nominee and owner of Chicago's Obélix & La Bouchon. Each course is paired with wines from Grands Vins de France curated by Jerry Bogar. **18 Yrs+**

THURS, MAY 14 Cont.

7:30 to 8 pm | \$95+

PREMIUM RUM SNIFFER TASTING AT THE RHUM ROOM

Zemi Beach House, Shoal Bay East

Sample five ultra-premium rums, hand-selected by the resort's House Rhummelier. Compare different rum-making styles as you sniff, sip and savor diverse flavor profiles. **18 Yrs+**

FRI, MAY 15

3:45 to 6 pm | \$200+

SUNSET CHAMPAGNE SAIL

Calypso Charters, Sandy Ground

Sail into the sunset on a scenic catamaran cruise along Anguilla's stunning coastline. Toast the golden hour with Champagne from Grands Vins des France, beer, rum punch, soft beverages and light bites from Sandbar. **14 Yrs+**

4:30 to 5 pm | \$95+

PREMIUM RUM SNIFFER TASTING AT THE RHUM ROOM

Zemi Beach House, Shoal Bay East

Sample five ultra-premium rums, hand-selected by the resort's House Rhummelier. Compare different rum-making styles as you sniff, sip and savor diverse flavor profiles. **18 Yrs+**

6 to 10:30 pm | \$280+

5 SENSES DINNER AT CELESTE BY KERTH GUMBS

Malliouhana, Meads Bay

Culinary Director Kerth Gumbs and Chefs Wilson Macedo and Jomal Mc Bean present a 5-course sensory adventure where each course unveils a new sense—smell, sound, sight, touch and taste. Menus stay secret until the finale when they're revealed as your souvenir of discovery. **18 Yrs+**

6:30 to 10 pm | \$195+

FRENCH WINES & FARE WITH CARIBBEAN FLAIR DINNER

Jacala Beach Restaurant, Meads Bay

Wines from France's Boisset La Famille des Grands Vins selected by Director of Exports Cyril Meuley and Nathalie Le Sénéchal of Grands Vins De France Anguilla are expertly paired with a 5-course dinner by Jacala's Chef Alain Laurent. **18 Yrs+**

7 to 10 pm | \$220+

CHEF'S TABLE EXPERIENCE AT SALT

Four Seasons Resort, Barnes Bay

Trace the evolution of Anguillian cuisine with Chefs Manu Calderon and Aaron Gumbs. Savor the flavors of the ocean and the island's rich agricultural heritage as every course reveals a new chapter in this immersive gastronomic journey. **18 Yrs+**



SAT, MAY 16

12 to 5:30 pm | FREE ENTRANCE

Food/drink tickets \$1-1 ticket

Buy online in advance or at door.

CAPE AIR & NCBA BEACH BBQ + BARTENDING & CHEF BATTLES

Anguilla Great House, Rendezvous Bay

Fresh-grilled favorites, cold drinks and delicious desserts, plus DJ, KidzKare craft, MagiKal Moments 360 photo booth, trivia and prize raffle. **Cheer on local chefs and mixologists as they compete in epic mystery basket competitions.** Vote for your favorite rum punch in a blind tasting.

Hosted by ACE Co-Hosts: Janine

Edwards and Trudy Nixon. **Featuring:** Anguilla National Culinary Team; Chef Dale Carty of Tasty's POV; Chef "Paper" Vanterpool of Paper's BBQ; Chef Claire Lynch of Roy's Catering; Chef Trisha Goodluck of Anguilla Great House; Chef Leonicia Rey Richardson of Heart & Soul Catering; Chef Muhammad Isa Baptiste of D'BBQ Hut; Chefs Rakev Webster, Mauricia Huligar and Shem Olton of RTaste Innovations Private Catering; Giselle Bartlette of KidzKare; and wines from Grands Vins de France. **All Ages**

6 to 9 pm | \$115+

ALL RUM LEADS TO ROME

Zemi Beach House, Shoal Bay East

Taste small batch rums in the Rhum Room with Bars Manager Alfonso Di Lorito before moving to Stone for a multicourse dinner where Chef Emanuele Sabatini draws from his Roman roots. **18 Yrs+**

7 to 9:30 pm | \$90+

THE FINAL COURSE: A 5-COURSE MURDER MYSTERY DINNER

Savi Beach Club, Meads Bay

Chef Dario Schiavo presents a multicourse menu paired with an interactive audience participation murder mystery performance. Gather clues to uncover the truth. **14 Yrs+**

SUN, MAY 17

5 to 8 pm - FREE ENTRANCE

SUNDAY FUNDAY AT LEON'S

Malliouhana, Meads Bay

Cocktails and island fare with live entertainment. Food/drink additional charge. **All Ages**



2026 FESTIVAL SCHEDULE
AnguillaCulinaryExperience.com

Prices in USD | Subject to change | 18+ for alcohol



ANGUILLA CULINARY
experience



THANK YOU TO OUR 2026 PARTNERS & SPONSORS!



GOLD



SILVER



BRONZE



FRIENDS OF ACE

