

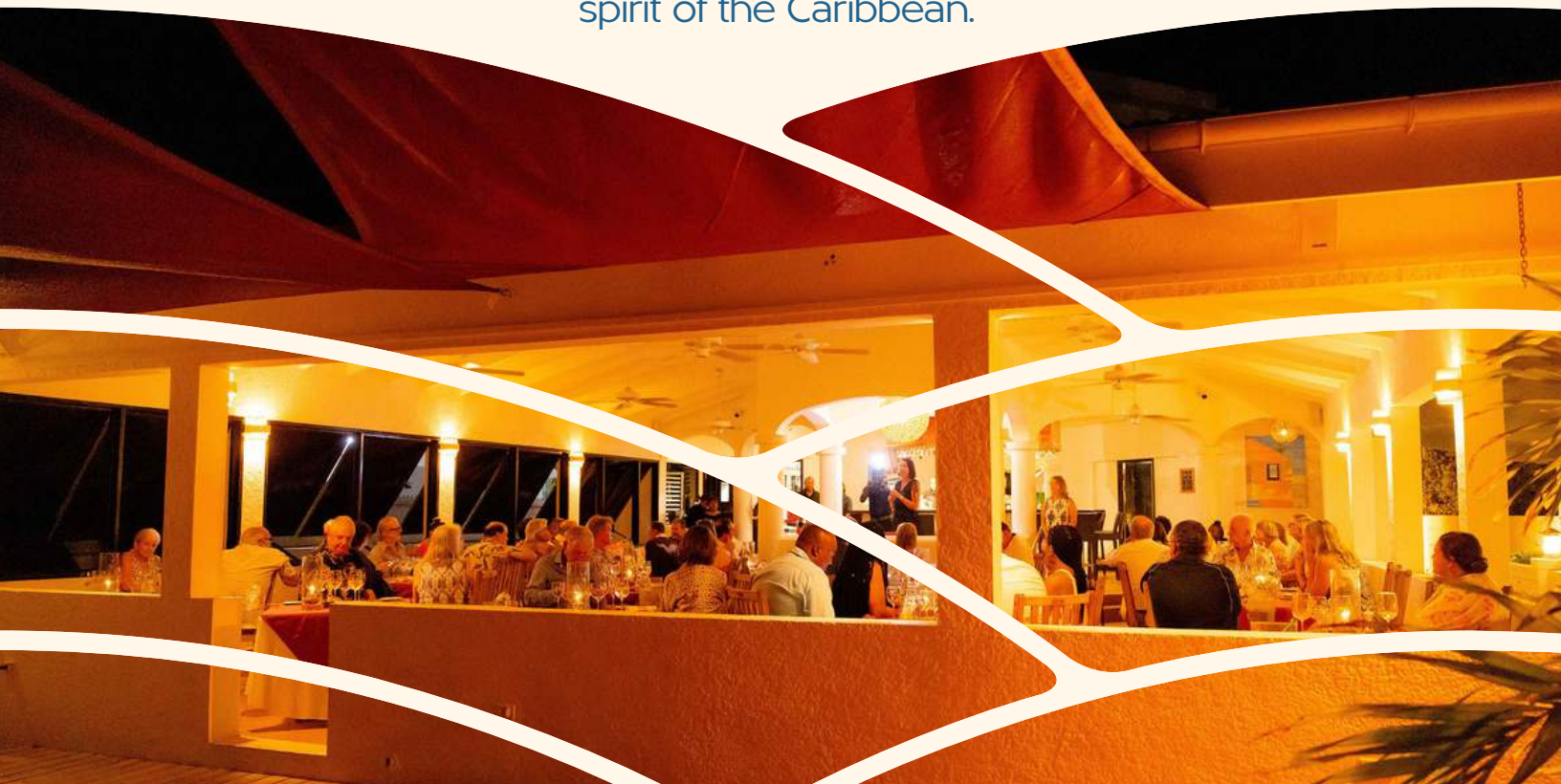


Wine-Pairing Dinner at Jacala with Grands Vins de France & Boisset La Famille des Grands Vins

FRI. MAY 15, 2026 | 6:30-10 PM
Jacala, Meads Bay Beach

Chef Owner Alain Laurent is partnering with Nathalie Le Sénéchal of Grands Vins de France Anguilla and guest Cyril Meuley of Boisset La Famille des Grands Vins to present a Tour de Bourgogne at Jacala. Each of your five courses will be accompanied by hand-selected wines.

You can look forward to an experience that feels indulgent yet wonderfully relaxed, the perfect harmony of luxury and the laid-back spirit of the Caribbean.



Tickets

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

\$195+ USD for Dinner &
Wine Pairings



An Evening at Jacala “Tour de Bourgogne”

Amuse-bouche

Grandin Brut- Rosé Méthode Traditionelle

Carpaccio de courgette, Poêlée de crayfish, sauce beurre blanc au basilic

Zucchini carpaccio, seared crayfish, basil beurre blanc

*Bourgogne Aligoté « Corvées aux Moines » 2023
Jean- Claude Boisset*

Ravioli de Foie Gras et champignons, émulsion au parfum de truffe

Foie Gras and mushroom Ravioli, creamy truffle emulsion

*Puligny-Montrachet « Les Trezins » 2022
Jean- Claude Boisset*

Vivaneau a L'Armoricaine, risotto de lentilles vertes

Sautéed Snapper in savory tomato and shellfish bisque, green lentil risotto

*Brouilly 2022
Réserve du Château de Pierreux*

Suprême de Volailles façon “Coq au Vin”

Chicken Breast braised in red wine, sweet potato purée, Spring vegetables

*Chorey-Les Beaune 2023
Jean- Claude Boisset*

Panna Cotta à la banane, Sablé Breton, gelée de cassis

Banana Panna Cotta, shortbread cookie, black currant jelly

Foster's Fortune

Bourbon, banana Liqueur, spiced rum, chocolate bitters



Your Hosts & Chef



**Nathalie Le
Sénéchal**
Manager
Grands Vins de
France Anguilla



Alain Laurent
Chef Proprietor
Jacala
Beach Restaurant
Anguilla



Cyril Meuley
Director of Exports
Boisset La Famille
des Grands Vins
France

