



# Tasting Anguilla with Chefs Timothy Dean & Joel Reyes & Boisset's Cyril Meuley

**THURS, MAY 14, 2026 | Seatings 6 to 8 PM**  
**Karaya, Shoal Bay West**

Experience a collaborative, multicourse tasting menu celebrating the flavors of Anguilla. Your chefs will present a dynamic progression of dishes highlighting local seafood and freshly grown island produce. Each course will reflect their distinct personalities and shared culinary vision and can be paired with an optional wine package curated by Cyril Meuley of Boisset La Famille des Grands Vins.



## Tickets

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

**\$165+ USD** for Dinner | 14 Years+  
Add \$65 Optional Wine Package



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*Add Optional Wine Pairings from  
Boisset La Famille des Grand Vins*

# Tasting Anguilla

Basket of Mini Johnny Cakes  
with Whipped Goat Cheese

Pumpkin Soup with Toasted  
Pumpkin Seeds

Conch Ceviche with Lime,  
Pickled Seasoning Peppers and  
Crispy Plantains

Lobster Medallion with Curry  
Beurre Blanc and Callaloo

Seared Jerk Yellowfin Tuna with  
Really Good Rice n' Peas  
and a Paw Paw Chutney

Grilled Lamb Chops with  
Christophene Gratin, Vinty's  
Arugula and Fresh Mint Sauce

Passion Fruit Tart with Roasted  
Pineapple, Rum Sauce and  
Soursop Sorbet



**Chef Timothy Dean, USA**  
Timothy Dean Catering  
Bravo TV *Top Chef* Alum



**Cyril Meuley, France**  
Boisset La Famille des  
Grands Vins



**Chef Joel Reyes, Anguilla**  
Karaya



**ANGUILLA CULINARY**  
*experience*



**BOISSET**  
La Famille des Grand Vins