



Saint Lucian Chef Returns to His Roots at Cap Maison's 6th Annual Chef Series

Chef Shorne Benjamin Featured in January

December 3, 2015 - Cap Estate, Saint Lucia – [Cap Maison](#) celebrates its popular [Guest Chef Series](#) for the sixth year in 2016 with Chef Shorne Benjamin guest cooking in the kitchen of [Cliff at Cap](#) the weekend of January 15-17, 2016. Cap Maison is offering a Chef Series Weekend Package that includes accommodations and dinners to mark the event.



Chef Shorne Benjamin grew up in Saint Lucia and began cooking with his grandmother when he was just seven years old. His friends and family became his biggest fans and critics at Sunday dinners, where he learned to experiment with new dishes, spices and flavors. It was the beginning of his cooking style,

which he now calls New Age Caribbean, melding Caribbean inspired dishes with international cuisine and his personal conceptual cooking flair. A graduate of the French Culinary Institute in New York City, Chef Benjamin has cooked with such masters as Jean-Georges Vongerichten at ABC Kitchen and Chef James Jermyn of Maloney & Porcelli in New York. For four years running, he has cooked at NYC's Annual Caribbean 2015 Rum and Rhythm Benefit and Auction during New York City Caribbean Week. He is the co-founder and Executive Chef of ShorCulinaire, which offers private chef and catering services, and is presently Chef de Partie at The Shop at Andaz 5th Avenue in New York City.



Cap Maison's Executive Chef, Craig Jones created the Guest Chef Series six years ago as a way to infuse his Cliff at Cap restaurant with new energy and cook alongside culinary colleagues from some of the greatest kitchens around the world. "By bringing guest chefs to Cap Maison, we keeps things fresh and bring new influences to our island restaurant," says Ross Stevenson, General Manager. "In the end, it's really collaboration between Chef Craig Jones and guests like Chef Benjamin. And for our guests, it's an exciting weekend of food and wine in this idyllic Caribbean, seaside setting."



Executive Chef Craig Jones is a Welsh-born veteran of Europe's Michelin-starred kitchens who has been at the helm of the resort's [Cliff at Cap](#) restaurant since it opened in 2008. It is one of the island's top tables with breathtaking panoramic views of the Caribbean Sea. Chef Jones serves a French West Indian-inspired contemporary menu based on classical techniques, fresh island products and seafood that has been hailed by *The New York Times*. Chef Jones offers casual dining at the 36-seat thatched-roof beach shack eatery, [The Naked Fisherman Beach Bar & Grill](#), one of the only such beachside restaurants in Saint Lucia. With a soundtrack of crashing surf and vibrant Caribbean music, The Naked Fisherman, set on Cap Maison's Smuggler's Cove Beach, offers a barefoot dining alternative for both hotel guests and the public.

The 6th Annual Chef Series Weekend Package, includes:

- Three-nights in a Garden view Room. (Guest can choose Thurs- Sun, or Fri – Mon)
- Daily breakfast for two at Cliff at Cap.
- Chef Series Dinners for two, featuring Chef Shorne Benjamin on Friday and dinner Saturday night featuring a collaborative menu by Chef Benjamin and Chef Jones. Saturday dinner includes wines paired with the Guest Chef's menu.
- Round-trip airport transfers.
- US\$1,800 per room, per 3-night package, based on double occupancy.
(Rate does not include tax and service charges)
- Visit [Cap Maison](#) for details

About Cap Maison

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Cap Maison debuted on Travel + Leisure 2014 World's Best Awards with an impressive ranking of #2 in the Caribbean. A member of Virtuoso and the Preferred Hotels & Resorts LVX collection, Cap Maison is set on a dramatic four-acre cliff just north of popular Rodney Bay and features 49 artfully appointed suites and guest rooms. Cliff at Cap, the resort's signature restaurant with breathtaking panoramic views of the Caribbean, has received the Award of Excellence from Wine Spectator magazine for the past three years. Under the direction of Executive Chef Craig Jones, the white table cloth, oceanfront restaurant serves a French West Indian-inspired contemporary menu. The resort's newest dining venue is The Naked Fisherman Beach Bar & Grill. The resort features a serene 2,000 square foot spa and a private 46-foot luxury yacht, Cap Maison 1. For bookings and more information, guests may call Reservations toll free at 1-888-765-4985 or send an email to reservations@capmaison.com, or visit the website at www.capmaison.com.

High-res images available upon request.

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