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## A Caribbean Resort Where Dining Takes Center Stage: CuisinArt



**Adam Morganstern**, CONTRIBUTOR

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Never let the law get in the way of a great beach view. When Conair Corporation CEO Leandro Rizzuto — who also owns brands Waring, Rusk and Cuisinart — purchased pristine beachfront property in Anguilla’s Rendezvous Bay, he first envisioned a private island getaway. It wasn’t until afterwards he learned that foreigners aren’t allowed to build homes along the Anguilla coastline — but they can build hotels. The result was the [CuisinArt Golf Resort & Spa](#), with 98 suites and villas on the island’s southern side.



While the resort has the requisite beautiful beach, the 27,000 sq ft. Venus Spa, an 18-hole golf course designed by Greg Norman and many of the other amenities you'd expect at a Caribbean retreat, it's culinary program separates it from the region's typical destination. Chef Jasper Schneider oversees a diverse group of five restaurants on the property, including the Japanese-inspired Tokyo Bay, Italia and, the jewel-in-the-crown, Le Bistro at Santorini in addition to cooking classes, beach cookouts and the resort's own hydroponic farm.

Perhaps it's Chef's Schneider's unique background that allows him to deal with multiple cuisines and flavors simultaneously. He was born in London, raised in New York, lived in Hawaii and also spent time in California after being chosen by Eric Ripert to be chef de cuisine at Azur by Le Bernardin, when it opened at La Quinta Resort & Club. Anguilla is his third island residence in the Caribbean, coming to CuisinArt after being Executive Chef at The Palms Resort Turks and Caicos and the Ritz Carlton in St. Thomas.

CuisinArt's sustainable focus helps overcome two drawbacks to the otherwise beautiful island: no suitable farming land and lack of fresh water. The resort's 18,000 square foot hydroponic farm provides fresh produce year-round, including tomatoes, peppers, lettuce, bok choy, microgreens and an assortment of herbs. They'll be found all over the resort's offerings, from the Hydroponic Eggplant Gyoza at Tokyo Bay and the Hydroponic Tomato Gazpacho at Le Bistro at Santorini, to even the Hydroponic Cucumber & Aloe Wrap at the Venus Spa. CuisinArt also has a desalination plant (solar-powered, of course) that takes care of all its water needs.



*Tokyo Bay at CuisinArt Golf Resort & Spa, Anguilla.*

Tokyo Bay is the newest of the resort's restaurants, built atop the spa building. The brief elevator ride to the modern, sleek room, complete with sushi bar, might make one feel they've returned to the big city for a moment, though the windows overlooking the waters will remind you you're still on vacation. A large menu, divided into cold and hot sections, mix Japanese flavors with Schneider's playfulness: Kobe Beef Tataki with Jalapeño Ponzu, Tomato Ceviche with Yuzu (an Asian citrus fruit) and Puffed Rice, and a "Duck Duck Goose" Gyoza. For a true culinary performance, though, opt for the Omakase, or, for larger groups, the Chef Special dinner, featuring a Slow Cooked Japanese-style Brisket.

At Le Bistro At Santorini, a more classic dining experience, the Chef's Tasting Menu is also recommended — with wines paired from the resort's tasteful collection. Chef Schneider's Land & Sea menu offers Anguilla Crayfish with Burnt Lemon, Tandoori-Roasted Lamb Chops in a black garlic jus and Kobe Short Ribs in a mustard-horseradish crust. And for the heartiest appetites, there is a once-per-week Chef's Table; eight courses, with wine, in a private dining room.

Cooking classes are held four times a week, featuring basic lessons of Japanese cooking, pastries and Secrets of the Chef — they're lighthearted and fun and you'll get to enjoy a meal of your assignments at the end. And, since you are in the Caribbean, and sometimes the simplest is the best, the resort can arrange a romantic, private beach dinner, featuring grilled lobsters and steaks under the night sky along the water.