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ANGUILLA

October 2013

CERULEAN VILLA

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CHEF ESTELLE ARLAUD BRINGS INTERNATIONAL FLAVOR TO DINING AT CERULEAN VILLA

Executive Chef Estelle Arlaud brings a unique and flavorful approach to dining at the Cerulean Villa. "Growing up in St. Martin and working around the world as a private chef both in villas and on yachts, the flavors of many cultures influence my cuisine, but my philosophy remains the same, use the freshest local ingredients and prepare with passion," says Chef Arlaud. Born in France, educated at the respected Culinary Institute of America in New York City and growing up around the restaurant business, Chef Arlaud considers herself a French chef yet brings the flavor of her years of experience from many locations — Thailand, Costa Rica, St. Tropez, the US and throughout the Caribbean. She is adept at infusing French, Mediterranean, Asian, Caribbean and Middle Eastern flair to her dishes and creates delicious kosher, vegan or raw food choices. From formal to casual dining, she uses creativity and sophisticated flavors. Chef Arlaud and her team of three will craft custom menus for Cerulean guests according to their specific needs, giving attention to every detail. Her 28 years of experience as a private chef and her passion for living shines through in every dish. Her cookbook, *The Mermaid Chef, How to give the party of your dreams*, expresses her enthusiasm for sharing her culinary talents. "I'm thrilled to lead the Cerulean culinary team, catering to the particular preferences of our guests and sharing the ultimate island experience through delicious and healthy food," says Chef Arlaud.

Rates from \$200,000 per week, taxes and service fees included. Call for customized rates.



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