



Windstar – A Culinary Overview

Philosophy

When it comes to dining, Windstar isn't like any other cruise line. Meals include fresh + local ingredients, often selected by the yacht's chef on a trip to the local market. There are multiple onboard dining choices with open seating, no surcharges just for attending a restaurant that isn't the main dining room, and no fancy dress codes. And as the *Official Cruise Line of the [James Beard Foundation](#)*, guests are able to meet culinary superstars and sample dishes created by some of the world's best chefs.

Shore Excursions

Windstar currently offers nearly 150 culinary-focused shore excursions, ranging from exclusive wine tastings at local wineries to private dinners in local homes. Other representative experiences include cooking classes in Greece, foraging workshops in Malta, and cheese farm tours in the Netherlands, all within small group settings. Additionally, Windstar's cruise tours (which are multi-night pre- and post-cruise packages) offer a plethora of local food and beverages, such as a wine tasting and dinner at *Castello del Nero* in Tuscany.

Dining Venues

Cuadro 44 by Anthony Sasso (on Star Plus-class yachts only)

One of the youngest chefs to be recognized by the *Michelin Guide*, Anthony Sasso brings modern and inventive Spanish cuisine inspired by his own travels across the Iberian Peninsula, including time working at the famed *El Hogar Gallego*. While leading the kitchen at *Casa Mono*, a Spanish tapas restaurant in New York, the restaurant earned its first of many Michelin stars. Cuadro 44 by Anthony Sasso offers a curated entrée list of six complex dishes such as *Fideos Mary Montaña*, a surf-and-turf toasted angel hair pasta dish from Valencia with confit chicken leg, chorizo, black mussels, and sea beans. The restaurant can seat just 36 guests.

Star Grill by Steven Raichlen (on Star Plus-class yachts only)

Star Grill by Steven Raichlen is a casual, alfresco restaurant that serves grilled, smoked, and rotisserie specialties including seafood, meats, and vegetables cooked with global flavors and techniques alongside side dishes and sauces. The restaurant from celebrated author and grilling expert Steven

Raichlen features favorites like ship-cured and smoked pastrami, as well as *Moroccan Roast Lamb Shoulder* with Marrakesh Salsa and *Tea-Smoked Duck* with Hoisin Sauce.

Yacht Club Café (on all yachts)

This grab and go counter serves coffee, tea, and a morning continental breakfast, as well as a selection of sweet treats, sandwiches, and other light bites throughout lunch and the afternoon.

Amphora (on all yachts)

Amphora is Windstar's main restaurant for dinner service on all six yachts. There are no pre-assigned tables or specific seating times – guests simply choose who they want to dine with and when. The menu has long included a variety of upscale and inventive dishes, including rotating items from James Beard Foundation-affiliated guest chefs who have sailed with Windstar over the past six years (like Hugh Acheson's *Salade Lyonnaise* and Judy Ni's *Taiwanese Beef Noodle Soup*, to name a few). Now, Amphora is serving up more regionally-specific menus that more strongly highlight local dishes and ingredients, such as Andalusian Gazpacho and Imam Bayildi (a Turkish eggplant dish) when sailing in the Mediterranean; Jerk-Spiced Chicken Breast with sweet potato mash, Caribbean kale, and pickled chilies; and Jamaican Taro Root Fritters with habanero salsa and avocado when sailing in the Caribbean.

Veranda (on all yachts)

Veranda is Windstar's indoor-outdoor breakfast and lunch venue. There is an array of buffet items from baked goods to salads and proteins, as well as an option to order items à la carte. A carving station, omelet station, and other specialty items are available and served to order.

Candles (on all yachts)

Veranda transforms by night into Candles: a reservation-only steak and seafood restaurant that pops up "under the stars" when weather allows. It's intimate and is usually heralded as one of the most romantic experiences one can have on the boutique cruise line. Candles' classic steakhouse menu was recently revamped to reflect a more gourmet approach that's aligned with the gastronomic profile of Windstar Cruises. Candles now offers a 40-ounce Beef Bone-In Ribeye Tomahawk Steak, as well as a 30-ounce Bone-In Porterhouse Steak. Both are Linz Heritage Certified Black Angus and require a small upcharge. (Note that dining across Windstar's fleet is included in the cruise fare, with no additional upcharges beyond these individual items.) Other options at Candles include *Grilled Branzino* with lemon beurre blanc; *Moroccan Glazed Shrimp* with brown onion fried rice and tamarind ketchup; and starters like a *Roasted Shitake Mushroom Croustade* with house-made spicy tomato jam and smoked paprika aioli. In addition, Candles now features an array of gourmet salts to accompany the meal, including Hiwa Kai Sea Salt, Yakima Applewood Smoked Sea Salt, and Himalayan Mountain Pink Salt.

Stella Bistro (on *Wind Surf* only)

Stella Bistro is a contemporary, French-inspired specialty restaurant on Windstar's flagship *Wind Surf*. It has capacity for 72 diners.

Deck Barbecue

A signature part of a Windstar sailing is a once-a-cruise al fresco Deck Barbecue. Imagine giant vats of paella overflowing with shrimp, whole-roasted pig, and gorgeous tables filled with fruit and desserts. Because of Windstar's small size, all guests are able to dine outdoors on deck, on tables covered in white linens.

Room Service

It's complimentary and available 24 hours/day. The menu from Amphora may also be ordered during dinner hours.

James Beard Foundation Partnership

Windstar has partnered with the James Beard Foundation (JBF) for the past six years with three themed cruises per year hosted by a James Beard Foundation-affiliated chef. The themed cruises include chef demonstrations, which are typically on at-sea days, as well as a hosted four-course dinner one night of the cruise. Each JBF cruise chef also provides special recipes, which are then featured on Windstar's Amphora and Candles menus across the fleet.