



## 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, all included (even specialty restaurants), and no fancy dress codes. And as the *Official Cruise Line of the [James Beard Foundation](#)*, guests can 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 for truffles in Italy, 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 beverage outings.

### Dining Venues

#### Star Grill (Star Class yachts only)

Star Grill 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 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, espresso, tea, and a morning continental breakfast, as well as a selection of sweet treats, sandwiches, and other light bites throughout lunch and the afternoon. Aboard Star Seeker and Star Explorer, the venue transforms into an intimate lounge for cocktails in the evening.

#### Amphora (on all yachts)

Amphora is Windstar's main restaurant for dinner service on all yachts. On Star Seeker and Star Explorer, Amphora doubles as Veranda for breakfast and lunch. 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 ten 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 highlight local dishes and ingredients from the sailing

region, 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 except *Star Seeker* and *Star Explorer*)

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 a la carte. A carving station, omelet station, live cooking station and other specialty items are available and served to order. A tableside menu offers daily specials to order.

**Candles** (on all yachts except *Star Seeker*, *Star Explorer*)

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 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.

**Basil + Bamboo**

A complimentary specialty restaurant offers a captivating blend of Mediterranean and Asian cuisine, creating a memorable culinary experience for guests. Guests can expect delicious offerings such as comforting miso soup, delicate tuna tartare and a refined sampler of sashimi, nigiri and maki. Main entrees highlight bold flavors and premium ingredients such as miso black cod with pea purée, Jamon ibérico de Bellota, and pickled wood ear; free-range young chicken served with Jerusalem artichokes and yuzu kosho; and crispy brussels sprouts glazed in Korean honey-soy. The dessert menu boasts artful creations like Citrus Olive Oil Cake with lemon cream aside Greek yogurt ice cream and Chocolate Caramel Crèmeux, paired with ginger-cinnamon hibiscus ice cream and sake caviar. It's open for dinner only and reservations are required.

**Stella Bistro** (*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 pans of paella overflowing with shrimp, a suckling pig porchetta, fresh fish on the grill and tables filled with a medley of salads, fruits 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.

**The Official Cruise Line of the James Beard Foundation**

**Celebrating 10+ years of collaboration,** Windstar offers up to five themed cruises per year hosted by a James Beard Foundation-affiliated chef. The themed cruises include chef demonstrations, which are typically on sea days, a hosted dinner one night of the cruise, and if possible, a market shopping tour ashore with the chef. Each JBF cruise chef also provides special recipes, which are then featured on Windstar's Amphora and Candles menus across the fleet.