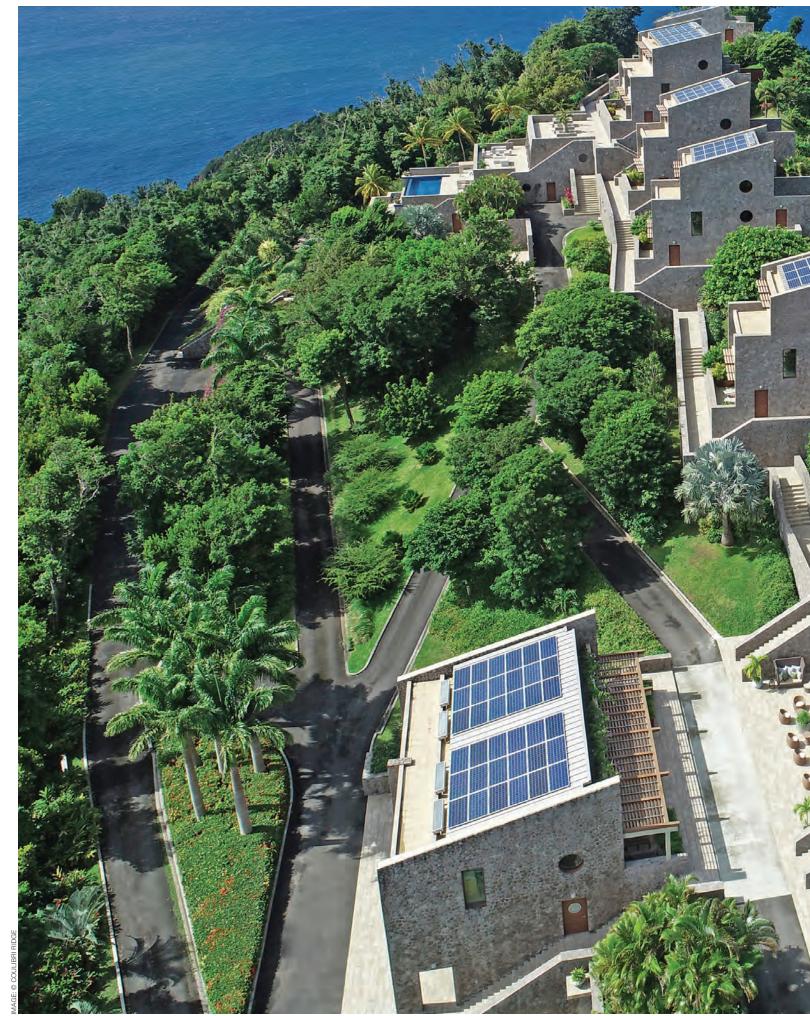
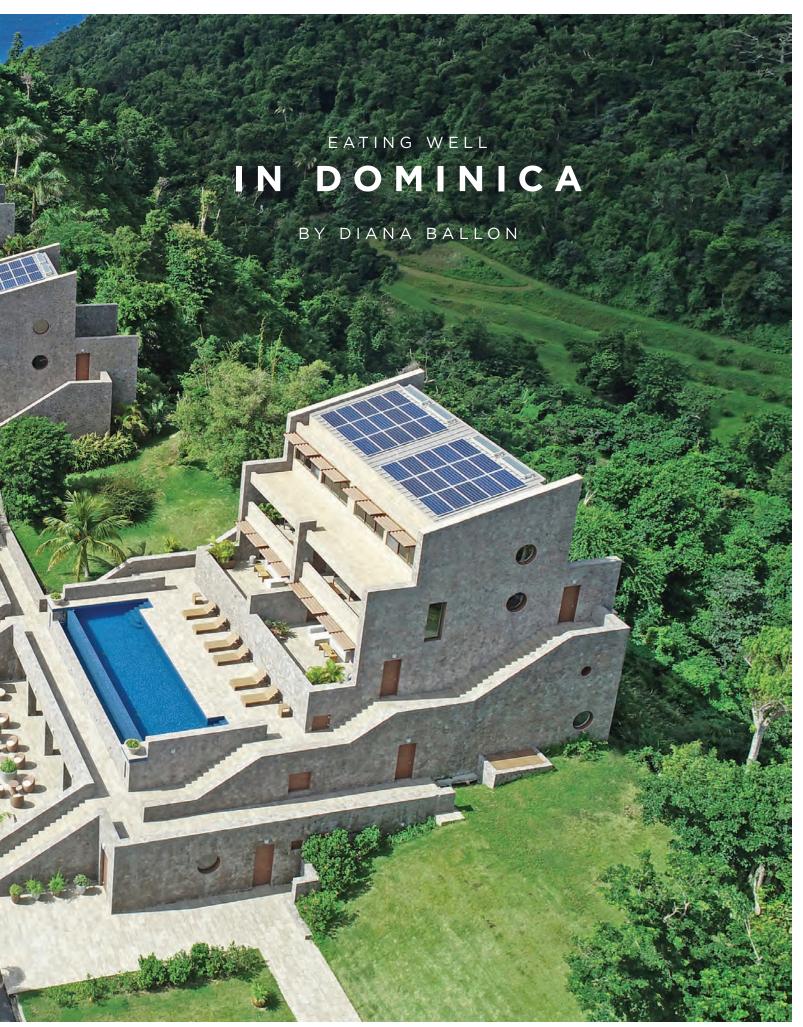
WANDER

EXCEPTIONAL EXPERIENCES, CURATED GOODS TM

B L U E
ISSUE







Built on more than 285 acres on the south coast of Dominica, Coulibri Ridge masterfully blends luxury and off-grid sustainability. This combination is reflected not just in its design, its lush 360-degree mountain and ocean views, but in its food offerings as well.

According to the resort's executive chef, Damien Mason, about 20 percent of the local produce comes directly from the gardens on and around the property, and another 80 percent comes from farmers and fishermen on the island.

"Sustainability is not just [about] growing and producing all we need. It also means using the local

farmers and fishermen who assist in growth and sustainability on the island," says Mason, himself a native of Dominica, with about 20 years experience working in Barbadian resorts.

Breakfast at their Mesa restaurant is a particularly lavish affair that begins with a "pre-breakfast" that includes fresh fruit, granola, or chia pudding using coconut milk, and fresh mini croissants, mini banana muffins, and mini egg muffins. As well as international breakfast items, they also offer a Dominican breakfast with smoked herring or sautéed cod, fried cinnamon plantain, sweet potatoes with pumpkin salsa, and traditional "roasted bakes." Vegan options include cauliflower omelette with potatoes and shiitake









mushroom bacon, swiss rosti potatoes with mushroom ragout, and avocado toast with coconut bacon (baked in maple syrup).

Dinner at their Vista restaurant changes daily and includes curries and popular items like grilled local garlic lobster with pineapple salsa, whole baked red snapper with peppers, onions and local herbs, and breadnut tortellini with tomato puree, candied hazelnuts and almond cream.

Part of Chef Mason's creativity is expressed in the innovative and varied ways he cooks local ingredients such as dasheen (a type of taro). Menu items include dasheen tortellini, sweet cinnamon dasheen crisps

on sorbet, dasheen coconut rosemary gratin as sides for all meals, and dasheen chips and dasheen corn succotash in a creamy corn coconut soup. Using the same ingredient in this way avoids waste, as does an invitation for guests to pre-order meals before arriving at the restaurant.

There are also many vegan options on the menu, such as their roasted pumpkin risotto with lime zest and toasted pumpkin seeds, sweet potato chia gnocchi tomato puree, coconut bacon, and coconut sorbet and three-spice breadfruit sorbet made in-house.



