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Dining at Osetra Bay

Osetra Bay - Where Miami Beach meets Caribbean fine dining

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Elegant and chic, upscale yet unpretentious, Osetra Bay offers a fine dining experience that will surprise and delight even the most well-heeled aficionados. Set on the water at Morgan's Harbour in West Bay, Osetra Bay is a favourite of owners and guests at Dragon Bay, who can take a private water taxi cruise complete with captain and Champagne for their evening excursion to this gourmet haven.

As the sun sets at Osetra Bay and fishing boats return to the dock, diners are treated to cuisine with a Caribbean flair in an outdoor setting with white draperies billowing in the night air to the accompaniment of soft background lounge music.

Whether it is a seafood or meat entree, courses are prepared with the freshest ingredients and a fusion of herbs and spices that complement the food, but never overpower. Each week, Chef Joseph Watters creates a new tasting menu, using ingredients from local farmers and fishermen, cooking and testing the dishes five or six times before deeming them ready for the discerning diners.

Part of the fun is to see dishes presented in different tableware, with each plate and bowl a little piece of artwork crafted in Italy, Japan and Portugal. For example, a refreshing watermelon soup will be served over shaved ice in a glass oval bowl with a sprig of sweet basil. An unexpected desert course is the cotton candy served on a stainless steel stand, which never fails to have guests laughing as they get their fingers sticky eating the pink spun sugar.

"I wanted to remind guests what it is was like to be a kid at the carnival eating cotton candy," says Chef Joseph. "Fine dining doesn't always have to be serious, it can be playful and fun too."

Another signature touch is homemade ice cream using fresh fruit like mango or pineapple that is prepared tableside using liquid nitrogen.

To complement your meal, Osetra Bay offers a wide range of old and new wines from around the world including Gold Cuvée, a sparkling wine with 22 carat gold flecks.

CURRENTS



Diversions and Excursions...

Diversions and Excursions, Summer is the time for family and growth.

It is always a surprise when you wake up one day and it's Summer, it has been hanging out there in front of you like some oasis mirage as you struggle across the desert of daily

DRAGON BAY LIVING

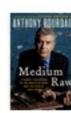


A Celebration of Food at Dragon Bay

This warm prawn salad is very fresh, coupled with the earthy tones of the squash, accented by

lime and fresh pea tendrils. Excellent for hot summer days!





Great Reading at Dragon

Medium Raw: A Bloody Valentine to the World of Food and the People Who Cook By Anthony Bourdain and

Hotel on the Corner of Bitter and Sweet By Jamie Ford.



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AT THE RITZ-CARLTON



Aldo Sohm

Meet Aldo Sohm, "World's Best Sommelier" appearing at Blue by Eric Ripert