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Style and sophistication at Osetra Bay

TOPIC: Dining & Entertainment
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The name Osetra Bay has become synonymous with quality and top shelf cuisine in the Cayman Islands over a reasonably short period of time and positive revues keep pouring in about the style, approach to service and food that has catapulted the restaurant into the upper echelon of fine dining establishments on Island.

Amid an elegant atmosphere that bespeaks sophistication and style without pretentiousness, the decor inside Osetra Bay flatters one's senses, and simply charms, through lighting, space, colour and design that resonate with universal yearnings of tranquility and serenity, accentuated by a touch of excitement. Upon entering, there is enchantment to be had, as Miami and Saint Tropez aesthetically merge to a backdrop of white linen and first class service.

With a young chef, who is bold and not afraid to try new things, the restaurant features cutting edge culinary delights that are both refreshing and eclectic, appealing to all.

There is a little bit of magic to be had when an individual sits down for a meal that is prepared with the intention of being the best you've ever had and the team at the Osetra Bay say their clientele can expect to see the same attention to detail and limitless quest for unique tastes and new twists and turns on traditional recipes and methods of preparing food at the Taste of Cayman.

One of the treats that visitors can look forward to experiencing at the restaurant's booth at the annual event, is their sorbet, which is made using liquid nitrogen.

"It is extra smooth and a different experience to the texture that people who are familiar with sorbet are used to," says James Sedgley who is one of the partners in the restaurant. He adds that displays of how the liquid nitrogen is used to prepare the sorbet and other specialties would also be on feature at the booth. In addition to this unconventional way of preparing sorbet and other favorites, a technique referred to as sous-vide is used to cook meats at a low temperature over an extended period of time, leading to more even cooking.

To add to the attraction being provided courtesy of the restaurant at the event, will be an anti-griddle, which freezes concoctions instantly and allows for any mixture to be turned into popsicle in a matter of seconds at a temperature of minus 30 degrees.

James says visitors to the Taste of Cayman can expect the unexpected from Osetra Bay; something completely different, extremely tasty and enjoyable. "It's all about flavour," he says. "We will have traditional favourites done with our trademark flair, using fresh wahoo, mahi mahi caught locally and local pork."

Osetra Bay is located at Morgan's Harbour in West Bay and is open for dining Monday through Saturday from 6pm to 10.30pm. The bar and lounges are open Monday through Friday from 6pm to 1am and on Saturdays from 6pm to 12am. Reservations for Osetra Bay can be done on line by visiting osetrabay.com or by calling 623-5100 or 325-5000.

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