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Osetra Bay...a little piece of heaven on earth!



Dessert

By Diane Bertolin

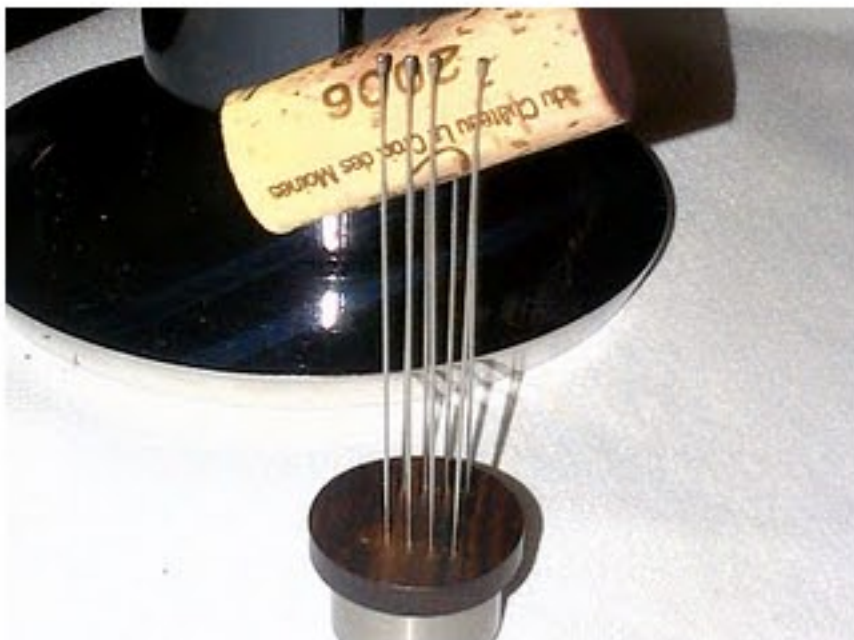
I fell in love again. This is not such a stretch for me, being the hopeless romantic that I am, but what I fell in love with is a restaurant. Never have I ever used the word “love” for a place, let alone a restaurant, but it is the only way to describe the emotions evoked when I visited this amazing restaurant called **Osetra Bay**, on **Grand Cayman Island**.

Situated on the water’s edge, this amazingly designed restaurant takes its cues from nature. The designers did not bulldoze the site, removing all of the natural vegetation. In fact, they did just the opposite. They incorporated the lush tropical vegetation into the design. They have truly incorporated the concept that they are “one with the whole,” as a real palm tree’s trunk serves as a natural barrier to section off a portion of their cabana-style restaurant. Everything is elegantly draped with white linens, and, in the main dining room, you can have a completely private experience by just asking that the drapes be drawn, or you can keep them open and enjoy the water view. It is sophisticated elegance.



Pumpkin Blossom Tempura

If you don’t want sophisticated elegance, Osetra Bay has two of the sexiest lounges that I have ever seen. In the Silver and Gold lounges, you can relax and enjoy some of the best champagne and caviar this planet has to offer. If that is a little too much for you, no problem; they will serve you popcorn made with truffle oil that will not only delight your palate but make you shun movie popcorn forever. The lounges are cozy and are done in white like the rest of the restaurant. Just sitting on the elegant white leather couches makes you feel like you are all that and more. They didn’t stop with the furniture—when you sit down with your drink, you immediately notice that you are bathed in soft pink lights and you hear the gentle sounds of modern jazz playing quietly in the background. Every one of your senses begins to realize that it is going on a journey of pleasure. You are immediately relaxed and peaceful. How does a restaurant do that?



The Wine

The staff members, who cater to every one of your needs, are dressed in white as well but, more important, they are not intrusive to your experience at the restaurant. They are not those over-the-top friendly wait staff with lots of bling on their uniforms. They speak in proper English. I know that sounds silly, but I miss people speaking in full sentences. (I’m getting old, I know.) They offer their assistance to complement your experience, as opposed to just taking your order and then tossing your dinner in front of you.

When you are seated for dinner, either in your open or closed cabana area, you will notice that no one is close to you. There is no such thing as crowded in this restaurant, even if every table is occupied, which was the case on the night I went. And there is no such thing as being rushed.



The Staff (and me)



The Art

artistry. It is served like you are watching a painter create a masterpiece on a canvas. Each course builds and complements the one before so that your taste buds are wanting more of what is to come. My party and I chose the seven-course tasting menu, and it was well worth the USD \$106.00-per-person price. **Chef Joseph Watters** is a culinary master who trained in North America and Europe. At the age of 30, he certainly has mastered his craft. Ingeniously, the owners have a screen where you can watch Chef Joseph prepare your meal. For each course, the portions are perfect, and, after seven courses, which include two different desserts, you are left feeling pleasantly full, yet disappointed the experience is over.

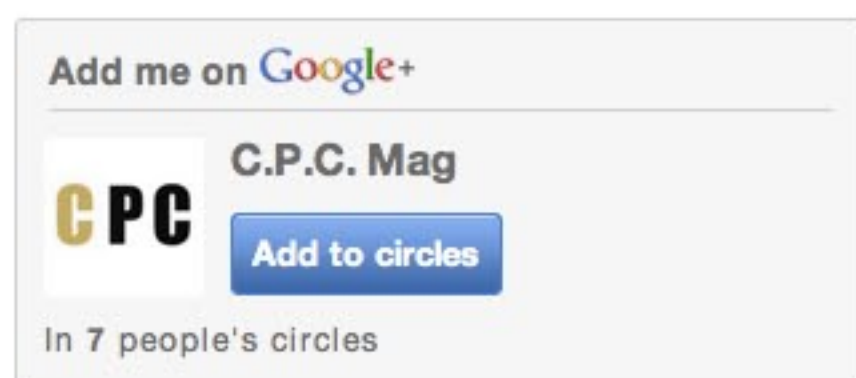
Did I mention the wine? With an in-house Canadian-trained sommelier who works with Chef Joseph on pairings, you have plenty of fine wines from France, Spain and Portugal from which to choose. A smaller selection of wines from the United States and Canada are available. The wines range from USD \$60.00 to \$600.00.

In my estimation, **Osetra Bay** is truly a little piece of heaven on earth. It has to be one of the best restaurants in the world.

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