stands ACROSS A SEA OF IDYLLIC

ESCAPE WINTER BY SAILING THE WONDERS OF THE BVIS AND LESSER ANTILLES

French Flair, Dutch Charm See cultures come together in inspiring ways on the shared island of St. Maarten. BVI Yachtie Llife Indulge in the carefree customs of beach, bar, and sea.

**The Baths** Float in Virgin Gorda's tidal pools and grottoes, formed from granite boulders on a picturesque beach. **Celeb-Packed Paradise** St. Barths calls all A-listers with VIP beaches, high-end shopping, and luxe private parties.





SEA CLOUD SPIRIT (SCS-2501)	6 NI(	GHTS	_
Jan 04 to Jan 10, 2025	ETA	ETD	
Jan 04 – Philipsburg, St. Maarten » Guests arrive individually in St. Maarten. Embarkation on the SEA CLOUD SPIRIT.		7:00 PM	
Jan 05 – North Sound, Virgin Gorda » Leisure time. Sailing subject to wind condition: day o	5:00 PM Inder sails		<b>(</b>
Jan 06 – North Sound, Virgin Gorda » The rock formations "The Baths" (alternatively Sprin among the reefs of the British Virgin Islands.* Sailing subject to wind condition: afternoon under sail		1:30 PM snorkeling	<b>(</b>
<b>Jan 07 – Gustavia, St. Barthélemy</b> » Snorkeling in St. Barths' Marine Reserve.*	8:00 AM	11:00 PM	<b>(</b>
Jan 08 – Sail through the Sir Francis Drake Channel Norman Island, British Virgin Islands » Sailing subject to wind condition: full day under sails	6:00 PM 5.		Ð
<b>Jan 09 – Norman Island, British Virgin Islands</b> » Pure relaxation: Enjoy a day at the beach and a bea	ch barbeci	4:00 PM Je.	<b>()</b>
Jan 10 – San Juan, Puerto Rico » 9:00 AM: Disembarkation. Guests return home indiv	8:00 AM vidually.		
Itinerary subject to change. * These excursions are not included in the sailing rates.		At anchor	<b>(</b>

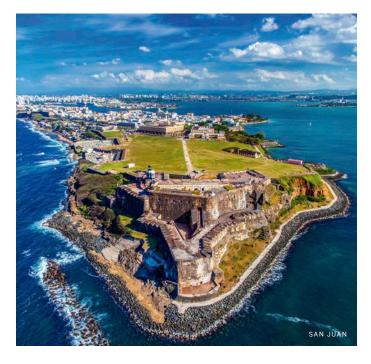
LES DES SAINTES PPB 19211

	S	AILING RATES	PER PERS	ON SAVE 35%	(SCS-2501	)	
CATEGORY	GTY Double**	F Superior Single	E Superior	D Deluxe	<b>C</b> Grand	B Junior Veranda	<b>A</b> Veranda Suite
BROCHURE RATE	\$7,895	\$11,835	\$9,885	\$11,835	\$14,495	\$17,125	\$20,435
SAVINGS RATE	\$5,130	\$7,695	\$6,425	\$7,695	\$9,423	\$11,135	\$13,285
Single sur	charge: Category	/ D+E: 50%, Category A	-C: 100%. ** Limit	ed number of guara	nteed staterooms	allocation starts wit	h Cat. E

Single surcharge: Category D+E: 50%, Category A-C: 100%. \*\* Limited number of guaranteed staterooms; allocation starts with Cat. E Rates are in USD per person and subject to change. Last update: May 07, 2024

## HONORED GUEST CHEFS:

Travel and taste the epicurean tables of San Juan, Puerto Rico, SEA CLOUD SPIRIT's special homeport for four January sailings. Famed and award-winning guest chefs take the palette on journeys of discovery when they join onboard for six- to eight-night culinary voyages through the Caribbean, masterfully curated by James Beard Award Finalist Kathleen Squires. As part of our esteemed participation in the renowned program Chef's Dinner Table at Sea, enjoy curated menus and gourmet demos, lively lectures, and spirited storytelling on intimate journeys with San Juan as the star.







WILO BENET - Jan 4 to 10 -

Known as the godfather of modern Puerto Rican cuisine. Wilo Benet has cooked at the governor's mansion in San Juan, opened the awardwinning Pikayo, his flagship restaurant for 28 years, and launched the highly popular Wilo Eatery & Bar, offering casual a la carte dining from fritters to foie gras. Guests may recognize him from Top Chef Masters or one of more than 200 FoodTV episodes, including his own shows in Argentina and Puerto Rico.



JULIE CARRIÓN – Jan 10 to 17 –

San Juan native, Julie Carrión, spent her early culinary years in New York City training under Top Chef Master Anita Lo and Montreal-based Normand Laprisse of Toque, before accepting a position at Restaurant Daniel, the year Daniel Boulud won back his coveted fourth star from The New York Times. As the Executive Chef of Yale University Catering for 10 years, she created gourmet plates for Yale's president and elite university quests. She is a regular host of Chef's Dinner Table in NYC.

FRANCIS GUZMAN – Jan 17 to 24 –

Nominated for Best Chef in the Nation by The James Beard Foundation (JBF), Francis Guzman started at NYC stalwarts Blue Hill and The Modern. With this world-class training, he opened Vianda in Santurce, Puerto Rico, serving a farm-to-table menu. Within two years, it was one of JBF's 20 Best New Restaurants in America. Food & Wine Magazine, The New York Times, and The Wall Street Journal have recognized him as one of the chefs leading Puerto Rico's culinary renaissance.



## MARIO PAGAN - Jan 24 to Feb 1 -

Hailed as one of Puerto Rico's most recognizable and prolific chefs, Mario Pagan is the owner of four restaurants in Puerto Rico: Mario Pagan, La Central by Mario Pagan, Raya at the OLV 55 Hotel, and Melao. Most recently, he opened Chayote in Winter Park, Florida. A contestant on The Next Iron Chef, Pagan has been lauded by Food & Wine. The New York Times. The Wall Street Journal, Esquire Magazine, and Travel and Leisure.