



DREAM YACHT

In partnership with

PARADISE
YACHT MANAGEMENT

HEAVENLY

Dream Yacht, in partnership with Paradise Yacht Management, are delighted to present 'Heavenly', available for Crewed Yacht Charters in the British Virgin Islands.

Yacht specification

- **Cabins:** 4 double cabins / 2 forepeak cabins (for crew)
- **Bathrooms:** 4
- **Guests:** 8
- **Amenities:** Air Conditioning in cabins, Wi-Fi, 2 Sea Scooters, kayak, fishing rods, snorkelling equipment, paddle boards, subwing, wakeboard, yoga mats, BBQ, dighy with out board motor





Your crew

SKIPPER

» Nick Cann

Originally from Coeur d'Alene, Idaho, Nick got an early start sailing with his father on lake Coeur d'Alene. Once the sailing bug got him he was hooked and at the age of 19 turned his love for the water into a career accepting a summer job on the Yukon River. For nearly the next decade he enjoyed cruising through beautiful Southeast Alaska chasing whales, dodging icebergs and exploring all the unique towns and villages the Southeast has to offer. He arrived in the Bahamas in early 2019 and spent the remainder of that cruising season and the next exploring the islands.



CHEF / HOSTESS

» Amy Cann

Chef Amy was born & raised in the Land of 10,000 Lakes where she spent summers water skiing, wake boarding and fishing with her family. While spending time backpacking around the world she never missed an opportunity to learn about the local flavors and cuisine, learning from chefs in Peru, Thailand, Vietnam & India. You'll find hints of these world flavors when dining onboard with Chef Amy. Some of her favorite parts of the journey was provisioning with locally sourced ingredients to create incredible dishes.





Lunch / Starters

- Blackened Grouper Southwest Salad
- Local greens, sweet corn, avocado, black beans, bell pepper, cilantro lime vinaigrette
- Carnitas Tacos - Cotija, local tomato, pineapple, cilantro, jalapeño, flour tortillas
- Ahi Tuna Poke Bowl - Quinoa, avocado, mango, cucumber, wakami, wasabi micro greens
- Summer Noodle Salad - garlic soy chicken, green tea soba noodle, snap peas, sesame crepe
- Baked Bread Bowl with Spinach Dip - Locally made boule
- Blackened Shrimp Bites - Jalapeño avocado sauce, cucumber
- Brie Encroute - West Indie pepper jam, apple, grapes
- Crispy Flatbread with Burrata - Fig, caramelized onion, prosciutto, pea shoots

Dinner

- Macadamia Nut Crusted Mahi Mahi - Mango salsa, purple potato purée
- Red Wine Braised Short Ribs - Parmesan Polenta, maple bacon brussel sprouts
- Tarragon Butter Poached Caribbean Lobster - Lobster truffle cream sauce, portobella and shimeji mushroom, bucatini pasta
- Sesame Seared Wahoo - Wasabi potatoes, miso glazed green beans
- Chocolate Lava Cake
- Vanilla Spice Crème Brûlée
- Bailey's Infused Cheesecake
- Passionfruit Panna Cotta



Guest reviews

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“Thank you for hosting us on this “Heavenly” boat which is true to it’s name. This boat is “heavenly” due to it’s amazing crew (of angels :) Chef Amy you have super exceeded all our expectations as Chef and hostess. - Delicious, healthy and memorable. Presented as a 2-star Michelin restaurant. Local selections of food, herbs and beautiful flowers made every meal memorable. Captain Nick your calm navigation of the sea and the winds has kept us safe and comfortable. You managed to find the best locations and your timing was perfection. You healed our pains with your signature drink “The Painkiller”. Thank you both for a wonderful and memorable 60th birthday. Cheers to many more!”

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“What a wonderful trip we had, you took special care in the details of the day’s activities and it really showed. Loved snorkeling the cove, the indian, and seeing the turtles. Your meals were delicious and something I typically wouldn’t try – you have special skills! Your daily drink was well thought out and tasty – need your shrub! What a special couple you are – the love you have for each other and your jobs are evident in all you do!”

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More information

For more information about Heavenly and our Crewed Yacht Fleet, contact the team today:

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