



DREAM YACHT

In partnership with

PARADISE
YACHT MANAGEMENT

CHRISTOS

Anesti

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

Yacht specification

- **Cabins:** 4 double cabins
- **Bathrooms:** 4
- **Guests:** 8
- **Amenities:** Air conditioning, Wi-fi, kayak, paddle board, snorkeling equipment, fishing rods, dinghy with out board motor





Your crew

SKIPPER

» **Adriana Vega**

Captain Adriana was born and raised in Puerto Rico, spending much of her life in and around the water. Her passion for sailing blossomed in her twenties when her father bought his first cruising sailboat, allowing her to explore some of the Caribbean's most exotic sailing destinations. Her vast experience in the hospitality industry has enabled her to combine her love for the water and hosting, leading to a fulfilling career as a charter captain.



CHEF / HOST

» **Martin Horsey**

Chef Martin, born in Cairo and raised across South America, brings a rich international flair to his cuisine. His culinary journey has taken him from running a food truck in Texas to opening an eco-lodge in Belize, and even becoming a finalist on *Chopped*. A graduate of the Culinary Institute of America, he masterfully balances formal training with creative, adventurous flavors. With fresh seafood at his fingertips, Chef Martin is eager to craft an unforgettable culinary experience for every voyage.





Lunch / Starters

- Eggs Benedict With Canadian Bacon, Crispy Capers, & Bearnaise Sauce
- Caribbean Shrimp Omelet With Red Onions, Bell Peppers, Cilantro, & Coconut
- Smoked Salmon Platter With Toasted Bagels, Hard Boiled Eggs, Red Onions, Capers, & Everything Cream Cheese
- Sage Biscuits Topped With A Spicy Sausage Gravy & Eggs Any Style
- Citrus Grilled Red Snapper Over Mediterranean Couscous and Topped with a Pineapple Salsa
- Creamy Pasta Carbonara Herb Crusted Chicken Breast

Dinner / Desserts

- Grilled Ribeye with Creamy Horseradish Risotto, Red Wine Mushroom Reduction, and Topped with Crispy Onions
- Pan Seared Swordfish with Sautéed Seasonal Vegetables Topped with Caper Butter Sauce and Fine Herbs
- Chicken Fricassee Over Toasted Almond Rice Pilaf
- Chile Relleno (Stuffed Poblano Peppers) Over Spanish Rice with a Side of Borracho Beans, Guacamole, and Warm Corn Tortillas
- Local Fruit Granita with Homemade Snow Topped with Local Honey and Local Fresh Fruit
- Dark Chocolate Pot de Crème with Fresh Berries and Cookies n' Cream Whipped Cream



Guest reviews

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What an amazing adventure you curated for us! We all had a fabulous time cruising the BVIs - snorkeling, sailing, eating the best meals & of course the cocktails. Thank you for hosting our crew of 10! Indulging the kids & never ending questions. What a week! - Team Lewis, Ashton & Guenthner

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More information

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

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