



DREAM YACHT

In partnership with

PARADISE
YACHT MANAGEMENT

REVERIE

Dream Yacht, in partnership with Paradise Yacht Management, are delighted to present 'Reverie', 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

» Doyle Van Horn

Doyle grew up in Arizona, exploring nature before discovering his passion for the sea in Valdez, Alaska. At 19, he moved to St. Thomas and started working at the marina, gaining experience as crew on a 65-foot sailing catamaran and earning his 100-ton master's license. By 2003, he became a captain, sailing various vessels throughout the Caribbean, Hawaii, and beyond. Now, as Captain Doyle, he shares his expertise with guests, offering tailored adventures on the water.



CHEF / HOSTESS

» Maya Walsh

Maya grew up in the suburbs of Washington, D.C., spending time in Japan and Canada. A water enthusiast, she enjoyed body surfing in California and sailing in Ontario. Maya interned at a Michelin two-star restaurant in Japan and graduated from Ballymaloe Cookery School in Ireland. With experience in over 30 countries, she focuses on seasonal, local ingredients and enjoys foraging. Her culinary expertise ensures a memorable dining experience for all guests.





Lunch / Starters

- Pomegranate marinated chicken skewers over tabouli salad
- Roti with tamarind pickled onions and a refreshing, spiced cauliflower salad
- Local spiny lobster bisque with local greens salad, sourdough grilled cheese with aged Irish cheddar
- Skirt steak marinated in greek spices, freshly made sourdough pita bread, homemade tzatziki, feta, pickled onions, herbs
- Vietnamese spring rolls with Nước chấm
- Make your own sushi handrolls
- Handmade pork and chive dumplings

Dinner

- Pork tenderloin with salsa verde, brussels sprouts, cous cous
- Creamy Caribbean style curry with red snapper, tomatoes, sweet potato, peas served with coconut rice cooked with foraged wild bay leaves
- Braised short ribs, cassava, and local carrots
- Crew caught spiny lobster with curried Caribbean sweet potato and asparagus
- Pineapple cheesecake
- Olive oil chocolate mousse
- Passionfruit and strawberry almond tart



Guest reviews

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“Words fail to even begin to express how incredible this week has been. Maya’s cooking is a true gift and we feel blessed to have witnessed and savored true culinary perfection! Capt. Doyle has been nothing short of phenomenal - his expertise and his command of the boat have been amazing to watch. We feel honored to have been a part of the history of Nae Kae! We will be back!”

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“Thanks for an awesome adventure this week. What a treat to get to sail with you. We will never get over this trip. The service was unlike anything we have done. Thank you for creating an awesome space for us to come together as friends. A great way to celebrate my 40th birthday! And another birthday and anniversary :-)

Thanks for sharing such a special place with us!”

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More information

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

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