

The Virgin Islands Consortium

USVI Celebrates Dine St. Croix

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Offerings of the dynamic and diverse culinary heritage of St. Croix are being prepared, served and celebrated this month with the return of Dine St. Croix to the "Big Island" of the U.S. Virgin Islands, the Dept. of Tourism has announced.

D.O.T. announced that the culinary event, originally known as Dine VI, was relaunched as Dine St. Croix this fall, providing visitors and residents with immersive cultural experiences, as well as mouth-watering opportunities to sample the island's delicious offerings across the diverse restaurant scene through November 16, 2019.

"St. Croix is without question one of the hottest culinary destinations in the Caribbean," said D.O.T. Commissioner Joseph Boschulte, who pledged the Department of Tourism

will continue to leverage the island's rich history, culture and culinary prowess to boost tourism to the island.

Sixteen eateries are confirmed for Dine St. Croix, including 40 Strand Eatery, balter, Beach Side Cafe, Beauregard's on the Beach, BES Craft Cocktail Lounge, BREW STX, Cast Iron Pot Restaurant and Bar, Ciboné, DoughBoy Pretzels, EvRah Blue Moon Ice Cream, Ital in Paradise, Rum and Wine Bar Restaurant, Singh's Fast Food, The Terrace, Twin City Coffee House & Gallery, and Un Amore, Tourism said.

Restaurants are offering special prix fixe menus, giving patrons chances to indulge in delicious cross sections of Crucian cuisine, including fresh farm-to-table and sea-to-plate options made with locally sourced ingredients.

Special Dine St. Croix events include Cornmeal Culture 'Tunin' Fungi on November 7 and 13, Sunset & Just Desserts on November 9, and a Mixology Demonstration & Saltfish Gundy Cooking Demo on November 15.