

BON APPÉTIT INSIDER

THE CARIBBEAN

WHERE TO GO NOW—RESTAURANTS, HOTELS, BARS, MARKETS, AND MORE—
IN ONE INDISPENSABLE GUIDE. IT'S YOUR KEY TO THE CARIBBEAN.

Anguilla

Tourism is a relatively new phenomenon on this skinny 16-mile-long and 3-mile-wide island—fittingly, its name is Italian for “eel”—but you wouldn't know it judging from the number of world-class hotels and restaurants that have opened in just the past few years. In between gallery-hopping and lazing on the beach, don't miss the island's two most delicious offerings: fresh spiny lobster and crayfish.

CUISINART RESORT & SPA With its white-stucco walls and cerulean blue domes, this spacious 93-room resort (yes, it's owned by *that* appliance giant) looks and feels as if it were plucked straight from a Mediterranean island. The Rendezvous Bay beach location is picture-perfect, but what distinguishes the resort from others is the food of executive chef Daniel Orr, formerly of Guastavino's in New York. State-of-the-art hydroponic and organic farms provide produce for the two restaurants: the formal Santorini and poolside Mediterraneo.

MALLIOUHANA HOTEL & SPA World-class service, first-rate dining, and a remarkable setting draw boldface names and well-heeled couples to this

chic resort on a bluff overlooking the turquoise waters of Meads Bay. The resort boasts one of the largest wine selections in the Caribbean, and its classical French restaurant is led by two-star Michelin chef Michel Rostang and head chef Alain Laurent. Before dinner, grab a seat at the Sunset Bar for rum cocktails and a Technicolor display that no movie can match.

BLANCHARD'S RESTAURANT Opened in 1994 by American husband-and-wife team Bob and Melinda Blanchard, this unpretentious favorite is known for its friendly staff and Melinda's famous lobster cakes. The view of Meads Bay doesn't hurt either. For anyone who has ever dreamed of packing it in and moving to the Caribbean, the Blanchards' book, *A Trip to the Beach: Living on Island Time in the Caribbean*, makes for an inspiring read.

PALM GROVE BAR & GRILL For a taste of the island's ubiquitous saltwater crayfish (clawless and longer than those found in the United States), head to Nat Richardson's colorful seaside spot on Junks Hole beach near Savannah Bay. Locals and tourists come for johnnycakes, grilled lobster, and Nat's homemade hot sauce. It can take a while for the food to arrive, so order a potent rum punch and enjoy the view.

STRAW HAT RESTAURANT Ten years ago, Peter and Anne Parles left Manhattan and their corporate jobs, moved to Anguilla, and opened this restaurant that sits over the sea. Chef Lee Masten cooks an eclectic array of dishes, including a memorable jerk pork and plantains with ginger chutney. The decor is beach-house kitsch with straw-hat chandeliers and big open windows, allowing for views of St. Martin and St. Bart's. ➤

CuisinArt Resort & Spa, Anguilla

