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**When the Carbs Just Don't Matter
French Chef Institutes Gourmet Fare at Club Med Buccaneer's Creek**

(Coral Gables—December 14, 2006) Head Chef Hervé Thamar, 31, excelled as a chef at Michelin starred establishments in Paris and Martinique before creating the menus at Club Med Buccaneer's Creek.

"Club Med challenged for me to think outside of the box," says Thamar, full of ideas and enthusiasm, "As a result, I've developed a bill of fare for the new Buccaneer's Creek that caters to all palates. The food is irresistible—even for carb counters, and embodies the life of Martinique."

Guests seeking adventurous, trendy or traditional fine dining will ultimately find satisfaction for all of their whims. Creole cuisine or European dining are never far away, and under Thamar's supervision, the two are often combined for exquisite results. Guests may explore menus at the main restaurant Pays Mêlés, the romantic dining room of La Belle Creole or Le Madou.

Evening begins with hors d'oeuvres at Le Madou, the main bar. Shrimp, marinated fish, mini crab cakes and 'accras' (little cod fritters) make up the essential part of the signature Club Med Martinican starters along with the traditional "boudins", or spicy black blood sausages that appeal to the more adventurous gourmets. Le Madou also a variety of artisan rum blends made on-site with the finest Martinican rum and local fruits and spices. Choices include T-punch, a favorite local rum drink of lime and sugar cane, as well as rums infused with passion fruit, coconut, cinnamon, vanilla and ginger. Other premium liquors and fine wines are also available.

The main restaurant, Pays Mêlés, allows guests to explore new food concepts at every dinner. For romantic dining under the stars, La Belle Creole offers à la carte table service. At either restaurant, gourmets will experience Chef Thamar's Caribbean-European marriage of flavors and textures including gnocchi confectioned from local sweet potatoes, foie gras with banana chutney or fresh red snapper filleted and neatly folded to hold a serving of risotto. The adventurous may opt for a serving of the traditional "Boucanage," the art of curing meats and fish in wood smoke with a glaze made of sugar cane, *bois d'inde* and other local spices. Fresh marinated vegetables accompany any plate, or guests may opt for the more exotic sides of tarot root, plantains, green pumpkin and yucca, prepared as gratins, or steamed, sautéed or fried.

A selection of wines and freshly baked bread complete any lunch or dinner. Master baker, Blanchard Farge, apprenticed throughout France before joining Thamar's team at Buccaneer's Creek. He offers 10-12 different varieties of bread daily.

"During meals, I look at what people have on their plates and suggest a bread that enhances the flavor of the food." Says Farge, "sometimes I'm a little insistent about my breads—but bread is like wine, it needs to be paired correctly with food. I like to be creative, offering spice, cumin, olive and rye breads along with the traditional baguette."

True gourmets may end their meal with a "Lenotre" style dessert confectioned in house by chefs who trained with the Paris pastry house.

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