Four Seasons Resort and Residences Anguilla Announces November Culinary Residency with Native Chef Kerth Gumbs

The residency will see Chef Gumbs takeover the Resort's signature SALT restaurant to offer an exclusive Taste of Anguilla menu from November 12 to 18

September 14, 2021, *Anguilla, West Indies*

This November, Four Seasons Resort and Residences Anguilla is set to partner with native Anguillian and highly acclaimed Chef Kerth Gumbs to introduce a seven night residency at SALT, the Resort's signature bluff-top restaurant that pays homage to the island's history as a salt producer.

The special residency, taking place nightly from November 12 to 18, 2021, will provide culinary enthusiasts and novices alike with a rare opportunity to indulge in Chef Gumb's creative interpretations of classic dishes using locally sourced ingredients. A special three-course menu and a seven-course tasting extravaganza will be on offer to guests, both of which can be savoured while soaking up SALT's spectacular, panoramic views over both Meads and Barnes Bays.

Highlights of the menu will include Chef Gumb's innovative take on a canapé of jerk coronation chicken with sweet potato and oregano; an entrée of ox cheek and tail with confit shallot and mac 'n cheese; and a "Eat and Make a (Eton) Mess" dessert combining lemon verbena meringue, fennel pollen, raspberry and rose. True to the venue's name, the majority of dishes will further incorporate the use of local salts.

The partnership will further extend through to the Resort's two beachfront venues - Bamboo Bar & Grill and Half Shell Beach Bar, with Chef Gumbs creating a limited edition dish for each menu to be enjoyed throughout his residency.

"It's an honour to be partnering with Four Seasons Anguilla this November," comments Chef Gumbs. "Having grown up on the island and discovering my passion for food, I wanted to create a memorable menu that not only remains true to my roots but also provides creative twists to some Anguillian classics."

"We're very excited to be welcoming home-grown talent at SALT," adds Diego Angarita, General Manager of Four Seasons Anguilla. "We have long admired Chef Gumbs' work and hope that our guests will enjoy this unique experience to savour the culinary delights of our island."

During his residency, Chef Gumbs will also be inviting local chefs and students to join him for a private cooking class where they will have the opportunity to learn how to create some of Chef's signature dishes, perfect their recipes and learn new skills.

Chef Gumbs' experience spans over 17 years working with some of the world's finest chefs and restaurateurs including Joël Robuchon, Sir Terence Conran, Tom Aikens, Chris Corbin and Jeremy King. In his most recent role as head chef of the critically-acclaimed Ormer Mayfair, Gumbs was praised for his consistently outstanding seasonal menus since the restaurant's launch in 2016. Prior to Ormer, Kerth held senior roles at both The Arts Club in London as well as at Jason Atherton's Singapore venue Esquina in 2011. Gumbs was further a winner of the dessert course in the prestigious BBC Great British Menu 2020, which celebrated 150 years of children's literacy.

Chef Gumbs' SALT menus are priced per guest at three courses for USD 85 and seven course Tasting Menu for USD 179 and include a welcome rum punch.

For booking inquiries, contact the Reservations department via concierge.anguilla@fourseasons.com

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