



EPICUREAN
EXPEDITIONS
BY ATLAS™

TASTES OF THE MEDITERRANEAN

Aromas of spices, fresh fruits and vegetables tantalize the senses in bustling markets, from Alicante's Central Market to El Olivar of Palma de Mallorca. Sample authentic grape brandy, olive oil and wine at a local village in the Croatian countryside. Gather with your fellow foodies to discover the perfect Sicilian dessert paired with Marsala's renowned wine. Together with a Visiting Vintner or Gastronomic Guest and your new friends, sip on Italy's famed limoncello as you take in the stunning views of the Amalfi Coast from a rooftop villa. Enjoy it all in good company.



GASTRONOMIC GUESTS

Enrich your knowledge of regional specialties when a noteworthy chef comes aboard to share a live demonstration, illustrated lecture or interactive cooking class.

VISITING VINTNERS

Enhance your knowledge of European wines, from an aged Nebbiolo to a Beaujolais nouveau, when a local winemaker or sommelier leads a tasting aboard the yacht.

TASTES & TRADITIONS EXPERT

Gear up your senses, awaken your palate and engage in unique experiences with our Tastes & Traditions Expert. Revel in each country's unique flavors and flair that stem from what thrives there.

YACHTSMAN COOKOFF

Join your fellow explorers for a friendly culinary "ironman" contest and feel like the star of a cooking competition show. Cheered on by your companions, it's an exciting race against the clock. Your Gastronomic Guest or Executive Chef hosts while other explorers choose the winner.



EXCLUSIVELY ON
EPICUREAN EXPEDITIONS

For connoisseurs who want to explore culinary traditions, cuisine and wine.

- Culinary Presentations and Wine Tastings
- Cooking Demonstrations and Cuisine Tastings
- Events Hosted by a Tastes & Traditions Expert on Select Expeditions
- Atlas Ocean Voyages Backpack



ALWAYS INCLUDED BY ATLAS

Expedition Guides + Enriching Experiences + Atlas Immersive Experience + Unlimited Wines & Spirits + L'OCCITANE Amenities + Gratuities and more.

MEET THE CULINARY & WINE MASTERS WHO HAVE SHARED OUR TABLE



PHILIP "IPPY" AIONA

Chef Ippy Aiona, from Hawaii's Big Island, blends his Italian American and Native Hawaiian heritage into vibrant island-inspired cuisine. A Le Cordon Bleu graduate, he became the youngest finalist on Food Network Star and was featured in Forbes' Food & Wine "30 Under 30."



LUCIANA BERRY

Winner of Top Chef Brazil 2020, Luciana Berry is an ambassador of Brazilian cuisine in the UK. She showcases Brazil's exotic flavors and tropical fruits worldwide, blending modern and traditional techniques to elevate her country's culinary identity.



MASSIMO CAPRA

Canadian celebrity chef Massimo Capra is known for Chopped Canada, Restaurant Makeover, and Gourmet Escapes. Owner of Capra's Kitchen and other acclaimed restaurants, he's also the award-winning author of One Pot Italian and 3 Chefs: The Kitchen Men.



PETER CAMPBELL

Chef Peter Campbell founded Red Wagon Pizza in Minneapolis, featured on Diners, Drive-Ins and Dives. His wood-fired pizzas and "Pizza with Pete" series have earned national acclaim, and his bake-at-home pizzas now ship across the country.



MARTIN GIMENEZ CASTRO

Michelin-recognized chef Martin Gimenez Castro, winner of Top Chef Poland, is known for bold, creative seafood cuisine at his Warsaw restaurants Ceviche Bar, Tuna, and Salto. As an MSC ambassador, he promotes sustainable fishing worldwide.



CONNIE DESOUSA

Calgary's Connie DeSousa is an award-winning chef celebrated for her nose-to-tail cooking and passion for local ingredients. A graduate of SAIT's Professional Cooking program, she's one of Canada's most recognized culinary talents.



BRIAN DUFFY

Brian Duffy is an American chef best known for transforming failing bars on Bar Rescue. A regular on Food Network, NBC, and HGTV, he's also judged Beat Bobby Flay and cooked on The Today Show's St. Patrick's Day segment since 2006.



ANDREW HAUGEN

Andrew Haugen is head winemaker at Odette Estate Winery in Napa Valley, leading the Odette and Adaptation labels. With global experience from Sonoma to Australia, he's recognized for crafting elegant, expressive California wines.



JOHN JACKSON

Chef John Jackson is co-owner of several acclaimed restaurants and a global culinary talent. From training in Italy to opening restaurants for the St. Regis and Starwood brands worldwide, his career reflects innovation and leadership in fine dining.



PAULA LAMBERT

Chef Paula Lambert, founder of Dallas Mozzarella Company, is an American pioneer of artisanal cheesemaking. Named one of Food & Wine's Top 50 Cheesemakers, she's an award-winning author and teacher known for her handcrafted cheeses.



BOBBY MARCOTTE

Chef Bobby Marcotte, creator of Hop + Grind, Rise + Grind, and Barn at Merry Hill, has appeared on Diners, Drive-Ins and Dives, Guy's Grocery Games, and Tournament of Champions. As Executive Chef of The Tuckaway Tavern, he's earned top national accolades.



PAULETTE MITCHELL

Paulette Mitchell, author of 13 cookbooks and winner of multiple Gourmand World Media Awards, is known for quick global recipes with gourmet flair. She also produced the Telly Award-winning TV series Food Markets of the World.



CHRISTIAN ØRNER

Chef Christian Ørner, founder of SALT Cø. in Dorset, UK, is an award-winning private chef and chocolatier. With Michelin-star experience and a distinctive Northern European style, he's recognized for creative, refined tasting menus.



MARA PAPATHEODOROU

Master Foodie™ Mara Papatheodorou is a culinary historian and entertaining expert. A former Bon Appétit editor, she shares global stories of cuisine and culture through her expertise in flavor, flair, and folklore.



STEPHAN PYLES

Two-time James Beard Award winner Stephan Pyles, founder of Southwestern Cuisine, is host of PBS's New Tastes from Texas. Named Esquire's "Chef of the Year," he's cooked for presidents and champions culinary education through his Texas scholarship fund.



KRISTOPHER PLUMMER

Chef Plum, a three-time Emmy nominee and graduate of the Culinary Institute of America, has won on Chopped and Guy's Grocery Games. He hosts and produces PBS's Restaurant Road Trip and has over 30 years of culinary experience.



CHRISTY ROST

Chef Christy Rost hosts At Home with Christy Rost, streaming on Amazon Fire, Apple TV+, and Roku. Known for her approachable recipes and entertaining expertise, she films from her historic Colorado home, "Swans' Nest."



ANNA WILAMOWSKA

Pastry Chef Anna Wilamowska, trained in Michelin-starred restaurants and French pastry boutiques, brings artistry to her desserts through collaborations with local sculptors, blending fine pastry craftsmanship with visual design.

