

Meet the Crew!

CREW PROFILE

Captain: Hugh O'Brien
Chef: Vivian Swietelsky

SAMPLE MENU

By Chef Vivian Swietelsky



MEET THE CREW

The crew look forward to creating memories of a lifetime with you aboard Philotimo! See you soon!





CAPTAIN: HUGH O'BRIEN (60) ANGLO IRISH

Born in England and then lived in more than a dozen countries across Europe, Asia and The Americas. Now a permanent US Resident living in the Caribbean & Florida, predominantly in the US and British Virgin Islands. Hugh started competitive sailing and ocean racing in the UK & France in 1987 (35 years of ocean sailing experience). He completed his intensive Royal Yachting Association (RYA) YachtMaster 500 Ton Sail & Power Commercial License in 2002 at the prestigious UK Sailing Academy, and worked as a Captain & Chef in commercial yachting in the Cayman Islands, Virgin Islands, USA & Japan. Hugh also ran 5 Star Sailing with a 50 ft Beneteau Sloop as a Captain Chef in the Virgin Islands from 2007-2011.

A 20 year career in Marketing & Sales for American IT & Database companies saw Hugh working in some 20 countries and heading up operations in Europe, US, Asia & Latin America. In 2017, Hugh purchased a new 60 ft Beneteau sloop (Ocean Star) with his business partner Nick in Charleston, leading to the maiden season for the yacht and crew in the Virgin Islands for 2018. Hugh attended culinary classes and schools in France, Japan and America, and specializes in Mediterranean, Latin American and Asian fresh food dishes with premium ingredients.

Hugh is a light social drinker but non smoker, no drugs, no criminal record, clean licenses and a broad sense of humour especially when trying to catch fish!

CHEF MATE: VIVIAN SWIETELSKY (58) AMERICAN SWISS

Vivianne, or “Chef ViVi” is based in St Thomas & Miami. She is known for her authentic interpretations of the world’s great cuisines – American, Mediterranean, Southeast Asian, Indian & Latin American – as well as for being an outstanding pastry chef and cocktail mixologist.

For as far back as she can remember, Chef Vivi has been passionate about food and the artistry of its preparation. Born in the U.S. to an Italian father and a Venezuelan mother, she grew up in the United States, Italy, Switzerland, Germany, and Mexico, and is fluent in five languages. Her family life revolved around the enjoyment of great food and her mother taught her to cook instinctually, from the heart.

Another one of Chef ViVi’s passions is sailing, and she has enjoyed working on sailboats around the world. She also has an ASA Certificate for Offshore Sailing gained in the U.S. Virgin Islands and has owned and operated several Beneteau yachts.

Chef ViVi attended culinary schools in several different countries & studied hospitality management at the Florida International University’s School of Hospitality & Tourism. She has been a restaurant Pastry Chef, owned her own upscale catering company, “Truffles Catering”, and worked as Chef for clientele in both private homes and on charter yachts.

What Vivianne enjoys the most about being Chef with Captain Hugh is the daily interaction with their guests and the pleasure of creating wonderful memories for them. From serving them her signature cocktails to preparing their favorite entree or dessert, to creating a dish they have never tried before -and now will never forget- it’s all about delivering a five-star dining experience and exceeding even their highest expectations.





Sample Menu

BREAKFAST

Served with Tea, coffee, and juices. Seeded Health or Rye bread and Mimosa
Upon request

Classic Eggs Benedict with Canadian Bacon & Tarragon Hollandaise

Grenadian Coconut Infused Banana Rum French Toast with Fresh Berries

Eggs Royale: Eggs Benedict with Smoked Salmon & Dill Hollandaise

Citrus Pancakes/ Orange Glaze/ Banana/ Pineapple

Eggs Florentine: Eggs any style, with sauteed garlic spinach

Truffled Slow Cooked Scrambled Eggs with Portobello Mushrooms

Nutella French Toast with Haagen Daz Vanilla Iced Cream

Huevos Rancheros San Miguel de Allende: Mexican-Style Fried Eggs on a Torti-
lla with Queso Oaxaca, Salsa Ranchera, Crema, and Cilantro

Tuscan Farmers Frittata with Cherry Tomatoes and French Baguettes

Smoked Salmon and Bagel Platter with Capers, Onions, Tomatoes, & Cream
Cheese

Smashed Cilantro Avocado Toast on Whole Grain Bread, Plain or with Smoked
Salmon

Chocolate Chip Buttermilk Pancakes with Whipped Cream and Cherry Maple
Syrup

Austrian Palatschinken Crepes filled with homemade Mango Ginger Jam, Straw-
berry Jam, or Nutella with Vanilla Whipped Cream

Philotimo Greek Omelet: Lump Crab Meat, Spinach, Greek Feta & Toasted Sour
Dough

Air-fried Bacon: Wrapped Croissant with Egg & Cheese with fresh fruit medley

LUNCH

Seared Sesame Ginger-crusting Ahí Tuna with Tri-Colore Orzo Salad

Caribbean Lobster Roll: New England-style / Yacht-made French Fries

Thai Ginger Cilantro Beef in Chilled Romaine Lettuce Wraps

Smoked Salmon Club Sandwich: Dill Mayo/Tomato/ Iceberg/ Tarragon Potato
Salad/ Oriental Cucumber Relish

Mahi-Mahi Jerk Tacos with Latin American Cole Slaw

Tahitian “Poisson Cru” Ahi Tuna Ceviche: Coconut Milk, Cucumbers, Peppers,
Mixed Baby Greens

Pork Tenderloin Vitello Tonnato: pork loin with Tuna Caper Sauce/ Insalata Ca-
prese

Thai Papaya Spinach Salad: Grilled Jumbo Shrimp, Lime, Cilantro, Ginger Vina-
igrette

Peruvian Ceviche: Steamed Yams, Inka Roasted Corn, Avocado & Spring Green
Salad

Individual Gruyere & Caramelized Onion Tarts: Field Greens, Cherry Tomato Sal-
ad with a Balsamic Vinaigrette

Grilled Rosemary Chicken with Classic Ceasar, Shaved Parmegiano-Reggiano,
fresh Yacht-made garlic rosemary Croutons

Niçoise Salad: Albacore Tuna, Potatoes, Tomatoes, Olives & Poached Egg

Traditional Philotimo Greek Salad: Tomatoes, Cucumber, Feta Cheese, Onions,
and Kalamata Olives, with either Grilled Shrimp, Calamari or Octopus

Tuna Tartare Tower: Citrus Soy Reduction, Oriental Cucumber Relish & Shrimp
Chips

Baby Romaine Salad with Spicy Chicken Breast, Avocado, Corn & a Warm Chi-
potle Vinaigrette

DINNER

Sous Vide grass fed Filet Mignon: Irish Butter Roasted Potatoes with Garlic, Rosemary Sauteed Spinach & a deep Malbec Jus

New Orleans Drunken Jumbo Shrimp La Fourchette: three-times drunk (White Wine, Brandy & Vodka) Jumbo Shrimp over Pine nut Garlic Lemon Rosemary Couscous

Fresh Linguine tossed with Chili, Lump Crab, & fresh chopped pepper Watercress

Herb-marinated Sous Vide Chicken Breast stuffed with Goats Cheese, Sun-dried & Fresh Tomato Salsa, Pine nut Orzo & Grilled Basil Zucchini

Brazilian Moqueca Seafood: Shrimp, Scallops, Mussels, Mahi Mahi simmered in Tomatoes/ Peppers/ Coconut Milk with fluffy Lemon Basmati Rice

Thai Basil Green Curry of Pork Tenderloin: Grilled Oriental Eggplant & Jasmine Rice

Lobster Pearl Couscous: Local Caribbean Lobster Tails with Ginger Vinaigrette, Pearl Couscous, fresh mint, fresh basil, tomatoes & cucumber

Marinated Sous-vide Outside Skirt Steak: Jalapeno Beurre Blanc, Potatoes Au Gratin, Arugula, Tomato, Fennel Salad & a Thyme Vinaigrette

Fresh Linguine with Seared Scallops: Lemon Tarragon Cream Sauce & Sauteed Summer Squash

Pan-seared Pork Chops: Mango-Ginger Chutney, Cilantro Citrus Rice, Tomato & Avocado Salad

Grilled Lemon-Ginger Mahi Mahi: Curried Pineapple Rice/ Beurre Blanc Asparagus

New Zealand grass fed Lamb Chops: Pomegranate Red-Wine Reduction, Mustard & Rosemary Roasted Potatoes, Shitake Mushroom Stir-Fry

Creamy Chicken Breasts simmered in Smoky Chipotle, White Wine, Parmesan Cream Sauce, Basmati Rice, Sauteed Baby Bok Choy

Pan-Sauteed Red Snapper: Cilantro-Lime Butter, Jasmine Rice, Steamed Broccoli with Oriental Hollandaise

Porcini-Rubbed Roasted Pork Tenderloin: Sauteed Mushrooms & Arugula/ Roasted Summer Vegetables



DESSERT

Chocolate Orange Macadamia Torte with Whipped Cream
Poached Pears in Caramelized Laurel Leaf-Red Wine Reduction & Crème Fraiche
Flourless Fallen Chocolate Cake with Vanilla Iced Cream
Panna Cotta: Chocolate Balsamic Drizzle & fresh Strawberries
Lemon Panna Cotta: Fresh Blueberries & fresh Strawberries
Rum Cake: Coconut Rum & Tropical Fruits
Nutella Cheesecake with Ganache Frosting
Grenadian Coconut Rum Bananas Flambe with Vanilla Iced Cream
Five-Spice Roasted Peaches Tartes & Crème Fraiche
Key West Key Lime Pie with Whipped Cream
Orange Crème Caramel
Sliced Fresh Mango with Stracciatella with Rosemary Syrup Drizzle
Caribbean Pain Perdu Bread Pudding with Vanilla Butter Rum Anglaise
Creamy Lemon Parfait with Berries & Crumbled Biscotti
Chocolate Mousse with Whipped Cream
Mexican Chocolate Brownies with Dulce de Leche Iced Cream
Raspberry-Apricot Buckle & Whipped Cream

COCKTAILS

Virgin Islands Top Shelf Painkiller – Vieux Agricole Martinique Reserve
Rum shaken
with fresh pineapple, orange juice & coconut cream topped with fresh grated nutmeg.
Virgin Islands BBC – Baileys, Banana Colada
Philotimo's Dark & Stormy Rescuer - Reserve rum with ginger beer & dark rum float
Classic Mojito – Rum or Vodka/ Mint/ Fresh Lime Juice/Splash of Tonic
Watermelon Mojito with Elderflower Fever Tree Tonic
Basil Mojito with a splash of ginger ale
Cilantro Mojito with light tonic
Caipirinha – Cachasa, Lime Juice
Caipirosca – Vodka, Lime Juice
Classic Margarita – Tequila/Triple Sec/ Fresh Lime Juice
Philotimo Spicy Margarita with Jalapeno & fresh ginger
Bloody Mary with Tomato/Clamato Mix, served with spices to order





Bon Appetit!
