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Jean's Culinary Background

In addition to Jean's sailing skills she has extensive restaurant experience. Working as a Sautee Chef at Artie's, one of Washington DC's fine dining restaurants, Jean created elegant sauces to top the wood grilled beef entrees as well as dessert delights like white chocolate cheese mousse topped with fresh fruit compote. Spending four years as a Pastry Chef at the Upper Crust Bakery in Middleburg VA, Jean baked specialty delights for such clientele as Jackie and Carolyn Kennedy, as well as the then owner of the Washington Redskins Jack Kent Cooke. After relocating to Florida Jean worked for Bob Heilman's Beachcomber filling in as Pastry Chef as well as providing tableside service. She has catered numerous private parties for groups from 12 to 100 and takes pride in the presentation of the food as well as the taste.

Aboard the yacht "Polyphonic", a Skye 51, she aims to please every palate with beautifully presented snacks as well as unique meal choices.

