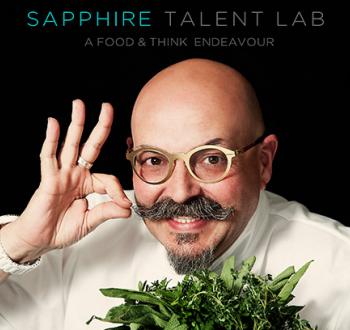
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**Celebrity Chef Massimo Capra JoINS *thE gAUGUIN* FOR A CULINARY-inspired voyage:**

***tahiti & the Society ISlands* departing September 23, 2017**



**BELLEVUE, WASH. – April 20, 2017** – **Paul Gauguin Cruises** ([www.pgcruises.com](http://www.pgcruises.com)), operator of the highest-rated and longest continually sailing luxury cruise ship in the South Pacific, the m/s *Paul Gauguin,* is pleased to announce that celebrity Chef Massimo Capra will join *The Gauguin’s* September 23, 2017, *Tahiti & the Society Islands* voyage, for a lecture and culinary demonstration, along with meet-and-greet photo opportunities.

Italian native Capra has been delighting food lovers through his fine dining establishments, TV appearances, and award-winning cookbooks. Capra began his culinary career in a famous trattoria near Venice before turning his talents to the hotel industry in northern Italy. In 1982, he relocated to Toronto, Canada, where he began working at a restaurant owned by a family member. From there, he became an acclaimed chef at Prego della Piazza restaurant, where he remained for nine years.

His next venture occurred in 1997, when he joined forces with Paolo Paolini to open Mistura Restaurant of Toronto, offering upscale Italian dining. Sopra Upper Lounge, an exclusive event venue located above Mistura, opened in 2006.

Chef Capra’s culinary empire continued to expand in 2010, when he licensed his name to the famous Rainbow Room at the Crowne Plaza Hotel on the Canadian side of Niagara Falls. More recently, he became chef/brand owner of Boccone Trattoria Veloce and Boccone Pronto at Pearson airport in Toronto and of Soprafino Restaurant at Hamad International Airport in Doha, Qatar. And last year, he opened Capra’s Kitchen—a casual Italian eatery with a heavy emphasis on pasta, pizza, and antipasto—in his hometown of Mississauga, Ontario.

In addition to his restaurant empire, Chef Capra is also a cookbook author. *Three Chefs: The Kitchen Men,* which he co-wrote with Michael Bonacini and Jason Parsons, took the gold in the cookbook category of the Canadian Culinary Book Awards (now called Taste Canada—The Food Writing Awards), and he is also the author of *One Pot Italian Cooking*. He also serves as the food editor for *Canadian Home Trends* magazine.

And he is a familiar face on Canadian television, serving as the host of his own show, *Gourmet Escapes*, and as a regular guest expert on the long-running *CityLine* talk and lifestyle show, chef host of the hit series *Restaurant Makeover* on the Food Network, and now a judge on the hit show *Chopped Canada*.

For more information about Paul Gauguin Cruises, please contact a Travel Professional, call 800-848-6172, or visit [www.pgcruises.com](http://www.pgcruises.com).

To learn more about Chef Capra, please visit [www.SapphireTalentLab.com](http://www.SapphireTalentLab.com).

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**About Paul Gauguin Cruises**

Owned by Pacific Beachcomber S.C., French Polynesia’s leading luxury hotel and cruise operator, Paul Gauguin Cruises operates the 5+-star cruise ship, the 332-guest m/s *Paul Gauguin*, providing a deluxe cruise experience tailored to the unparalleled wonders of Tahiti, French Polynesia, Fiji, and the South Pacific. Paul Gauguin Cruises’ accolades include being voted #2 in the category of “Top Small Cruise Lines” in the *Condé Nast Traveler* 2015 Readers’ Choice Awards and recognition on the publication’s 2016 “Gold List.” Recently, readers voted Paul Gauguin Cruises “#1 Midsize-Ship Ocean Cruise Line” in the *Travel + Leisure* World’s Best Awards 2016.†

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