

NEWS RELEASE

CHEF VIKRAM VIJ TO HOST FOX HARB'R RESORT'S 2018 SPRING CULINARY WEEKEND

Book NOW for a memorable dining experience May 4-6, 2018

WALLACE, NS - OCTOBER 30, 2017 – Celebrity Chef VikramVij will headline Fox Harb'r Resort's 2018 Spring Culinary Weekend, Friday – Sunday, May 4-6.



Chef VikramVij

This gourmet weekend includes two nights' accommodation in a luxury ocean-view suite; an arrival gift; a Friday night welcome reception hosted by Chef Vij; deluxe gourmet breakfast in the Cape Dining Room; escorted winery and tasting tour at nearby Jost Vineyards; cooking class and demonstration by Chef Vij; Saturday gourmet gala dinner paired with specially selected wines, curated and hosted by Chef Vij and prepared by Fox Harb'r Executive Chef Shane Robilliard; and an elegant Sunday brunch. The cost is \$538 per person based on double occupancy (gratuities included).

The welcoming reception, Saturday breakfast, gala dinner and Sunday brunch will be held in the Cape Cliff Dining Room, which overlooks the resort's 18th green and the picturesque Northumberland Strait.

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Said Fox Harb'r President Kevin Toth, "We are delighted to shine the limelight on Chef Vij, who is the consummate host, and is the life of the party wherever he goes. He is also passionate about buying and eating locally-produced and sustainable ingredients – a great fit for Fox Harb'r's dining philosophy."

"Cape Cliff Dining Room is Atlantic Canada's first sustainable seafood restaurant and is certified by Ocean Wise™, a Vancouver Aquarium conservation program that educates and empowers consumers about sustainable seafood. We have an on-site greenhouse where we grow our own fresh vegetables and a stocked trout pond. We also raise pheasants and source beef, chicken and other proteins locally whenever possible. Our award-winning restaurant certainly has one of the best wine lists in Nova Scotia," said Executive Chef Shane Robilliard.

For the Annual Spring Culinary Weekend, Chefs Vij and Rouillard are planning a menu that showcases seafood and a variety of meats, poultry and vegetarian options. Although known for Indian cuisine, Chef Vij's culinary mosaic goes well beyond that food genre. Along with his flagship restaurant, Vij's, opened in 1994, he and his ex-wife MeeruDhalwala co-own Rangoli and have collaborated on three cookbooks. Chef Vij's third restaurant, My Shanti, features flavours, ingredients and influences from the world over.

Vij also became a household name with his TV show appearances on Food Network Canada's 'Top Chef Canada,' 'Chopped Canada' and 'Recipe to Riches,' as well as CBC's 'Dragon's Den.' A generous man, he is the first chef who cooked for Canadian trips aboard ship in the Mediterranean and in Kuwait last year. This past spring, his memoir, *Vij: A Chef's One-Way Ticket to Canada with Indian Spices in His Suitcase*, was published.

Registration is now open at <http://www.foxharbr.com/chef-vikram-vij-weekend/>

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ABOUT FOX HARB'R RESORT

Since owner Ron Joyce opened Fox Harb'r in 2000, the resort has offered Award-winning dining in the Cape Cliff Dining Room, the Willard for casual dining, the Dol-ás Spa, an 18-hole championship golf course, par 3 golf course, the Golf Academy at Fox Harb'r, Sport Shooting facility, private Jetport, deep sea marina and luxurious private single family homes and town homes which have made the Resort one of North America's most celebrated seaside retreats, located in Wallace, Nova Scotia, Canada.

ABOUT CHEF VIKRAM VIJ

VikramVij was born in India in 1964 and lived in New Delhi and Bombay until the age of 20, when he went to study, live and work in Austria. Vikram moved to Canada in 1989 to work at the Banff Springs Hotel in Alberta. In September 1994, Vikram opened *Vij's Restaurant* in Vancouver, BC. In early 1995, a passionate and a creative MeeruDhalwala joined him, and the two began collaborating on the menu. In 2004, Vikram and Meeru opened a second restaurant and market called *Vij'sRangoli*.

In June 2014, Vikram opened his third restaurant, *My Shanti*, based in South Surrey. The theme of My Shanti is based upon Vikram's culinary travels, and includes flavours, ingredients and influences from all over the world. VikramVij is a tireless advocate of Indian cuisine in Canada, and of buying and eating locally produced and sustainable ingredients. He considers it an honour to be able to speak about his life, his experiences and his background to audiences around the world.

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