

# DELECT'BLE Fox Harb'r Resort Spring Culinary Weekend



Welcome to an extraordinary culinary experience featuring one of Canada's most acclaimed chefs, Chef Darren MacLean.

Chef MacLean was Canada's sole contender and a finalist on Netflix's global cooking competition *The Final Table*. His three restaurants in Calgary—NUPO, EIGHT, and Shokunin—all placed in Canada's 100 best list. And he is the first-ever Canadian chef invited to consult and collaborate with Princess Cruises. Join us for an appetizing adventure you will never forget!



Your Culinary Weekend includes

### FRIDAY MAY 3<sup>RD</sup> 6 pm – 9:30 pm Cape Cliff Dining Room Shokunin x Fox Harb'r

Experience the tastes of Chef MacLean's Japanese izakaya-style restaurant Shokunin, voted one of the country's top 50 restaurants three years in a row. See the delicacies prepared at live action food stations, then enjoy them paired with the chef's own brewed beer and a selection of sakes.

### SATURDAY MAY 4TH

7:30 am – 9:30 am Nova Scotia Ballroom Breakfast Buffet at your Leisure

Start your day with lobster eggs benedict, smoked salmon, flapjacks, fresh fruit, yoghurt parfaits and pastries, and more!







### SATURDAY MAY 4<sup>™</sup> FOOD AND BEVERAGE SEMINARS 9:45 am – 4:30 pm

### Taste of Nova Scotia Cape Cliff Dining Room

Come sample some of Nova Scotia's finest craft cideries, wineries, distilleries and more while you learn about the great homegrown products found right here in Nova Scotia. Hosted by Taste of Nova Scotia.

### Forage Nova Scotia Sporting Lodge

Join Chef Sean of Gourmet by Nature to learn all about foraging in Nova Scotia and wild food eating. Gourmet by Nature's mission is to celebrate wild food, sustainably connect to nature, and enjoy the outdoors in all seasons.

### Cheese Please! Wallace Room

Learn about the art of cheese making and the history of Nova Scotia fromageries. Finish the experience by sampling a selection of cheese made right here in our backyard.

### Food & Wine Pairing

### Northumberland Banquet Room

Do you struggle to decide what wine to serve with your meal? We got you covered. Sommelier Chris Bouton will guide you through the basic guidelines of how to select the perfect bottle of wine or craft beer for your next dinner party so you'll be able to impress your guests!



Reserve your *culinary weekend* spot today! 1-866-257-1801 Reservations@foxharbr.com

## **COOKING DEMONSTRATION & BUFFET LUNCH** 12:30 pm – 2:15 pm

### Chef MacLean Cooking Demo & Buffet Lunch Nova Scotia Ballroom

Learn how to prepare two of Chef MacLean's signature dishes from his restaurant NUPO, which celebrates plantforward, vegan cuisine. Afterwards, enjoy a whole-foods, plant-based buffet lunch.

### **GALA DINNER**

### 7:30 pm – 11 pm Nova Scotia Ballroom Eight x Fox Harb'r

Chef Maclean brings his award-winning restaurant EIGHT to Fox Harb'r! Delight in a five-course tasting menu with paired wines and sake. After dinner, Chef MacLean will discuss his inspiration and philosophy of EIGHT.

### SUNDAY MAY 5TH

### 9 am – 11 am Nova Scotia Ballroom Farewell Brunch

Sip a mimosa or Caesar and tuck into your favourite brunch as we say goodbye to another epic culinary weekend!

### Enjoy these resort activities by appointment:

- Dol-ás Spa
- Sport shooting
- Archery
- E-bikes
- Trackman (Golf Simulator)

### **Complimentary activities:**

- Cruiser bikes
- Olympic-size pool with mineral pool and hot tub
- Tennis, pickleball and basketball