

THE EDGE OF *the Atlantic*

Fox Harb'r Resort Spring Culinary Weekend



Ilona Daniel



Jeremy Charles



Renée Lavalée



Chris Aerni


FOX HARB'R
RESORT

May
1-3
2026

An extraordinary culinary weekend at the meeting point of land, sea, and craft. This one-of-a-kind event brings together **four of Atlantic Canada's most influential chefs** — each a defining voice of their region — for a weekend of collaboration, conversation, and cooking at the highest level. Together, they represent the depth, diversity, and maturity of Atlantic Canadian cuisine today: rooted in place, uncompromising in quality, and internationally respected.

Meet Your Chefs:

Ilona Daniel (PEI) –

A leader in Canadian culinary education and a champion of Prince Edward Island's agricultural heritage. Ilona's cooking is precise, thoughtful, and deeply connected to the island's farms, fields, and coastal waters.

Jeremy Charles (Newfoundland & Labrador) –

Regarded as one of the architects of modern Canadian regional cuisine, Jeremy helped define how place, seasonality, and preservation shape a distinctly Atlantic culinary identity. His influence extends across Canada, predating the mainstream rise of foraging and hyper-local cooking. His work is both intellectual and deeply emotional, grounded in history, tradition, and the lived experience of Newfoundland & Labrador.

Renée Lavalée (Nova Scotia) –

Chef-owner of The Canteen, Renée is known for ingredient-driven cooking that celebrates community, seasonality, and honest flavour. Her food is approachable, confident, and quietly refined.

Chris Aerni (New Brunswick) –

At Rossmount Inn, Chris has built one of the region's most respected destination restaurants. Drawing from forests, farms, and coastal waters, his cooking balances refinement with restraint, letting Atlantic ingredients speak clearly and confidently.

The Edge of the Atlantic is not a tasting menu. It's a conversation between provinces. A celebration of regional identity. And a rare opportunity to experience these chefs cooking together — in one place, for one weekend only.



FRIDAY MAY 1ST

OCEANS COLLIDE – WELCOME RECEPTION

6:30pm – 9:30pm

Cape Cliff Dining Room, Clubhouse

Sample a coastal celebration as each chef presents a signature bite inspired by their coast, paired with live acoustic music and rich Maritime storytelling.

SATURDAY MAY 2ND

LEISURELY BREAKFAST

7:30am – 9:30am

Nova Scotia Ballroom, Joyce Centre

Begin the day with a generous breakfast buffet.

TASTE OF THE ATLANTIC FOOD & BEVERAGE SEMINARS

9:45am – 4:30pm

Nova Scotia Ballroom, Joyce Centre

Move through three immersive sessions highlighting the craft, story, and spirit of the Atlantic region.

1. Salt, Stone & Story

The Flavour of the Atlantic Coast

Explore how the environment shapes taste through salt, smoke, and shoreline ingredients. Sample smoked butter, seaweed, and rock-cooked seafood.

2. Soil & Soul

The Art of Maritime Produce and Pairing

Discover the connection between Atlantic agriculture and coastal terroir, pairing root vegetables and shellfish with Maritime wines and ciders.

3. Spirit of the Shore

Crafting Atlantic Identity in Every Glass

Experience a guided tasting of regional distilling and fermenting. Craft your own “Edge of the Atlantic” cocktail using regional spirits.

PRODUCERS & PAIRINGS MARKET

12:30pm – 2:00pm

Nova Scotia Ballroom, Joyce Centre

Meet Atlantic Canada’s food artisans at this lively market featuring PEI shellfish, NB charcuterie, NL spirits, and NS wines.

THE EDGE OF THE ATLANTIC GALA DINNER

7:30pm – 11:00pm

Nova Scotia Ballroom, Joyce Centre

Indulge in this four-course dinner where every dish tells a regional story through ingredient, technique, and emotion. The finale, “The Atlantic Together,” unites all four chefs for a shared dessert symbolizing regional harmony.

SUNDAY MAY 3RD

FAREWELL BRUNCH – THE ATLANTIC TABLE

9:00am – 11:30am

Nova Scotia Ballroom, Joyce Centre

Enjoy a relaxed brunch inspired by classic Maritime comfort dishes paired with sparkling wines and acoustic music. Includes a moderated panel: “The Future of Atlantic Cuisine,” which brings together the four guest chefs for a thoughtful discussion on identity, sustainability, and evolution within Atlantic cooking.

Reserve your *Culinary Weekend* today! Enjoy a curated Atlantic journey of flavors and stories, complemented by two nights in a luxury suite with accommodations of your choice. Call 866-257-1801 or email guestservice@foxharbr.com.



FOX HARB'R
RESORT