

THE EDGE OF *the Atlantic*

Fox Harb'r Resort Spring Culinary Weekend



Ilona Daniel



Jeremy Charles



Renée Lavallée



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 Lavallée (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.

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 – 10:45am; 11:15am – 12:15pm;

3:00pm – 4:00pm

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

1. From City to Shore: A Chef's Journey to the Edge of the Atlantic Sporting Lodge

Join Chef Chris Aerni as he shares his transition from cooking in major urban kitchens to building a deeply rooted culinary identity on Canada's East Coast. This seminar explores what it truly means to cook from place—navigating seasonality, working with what the land and sea quietly offer, and building relationships with the small-scale farmers, fishers, and producers who define the Maritimes. Through personal stories, Chef Aerni reveals a different way of sourcing—one rooted in trust, curiosity, and connection—where the best ingredients aren't ordered, they're discovered.

2. Cooking with Purpose: Sustainability on the Plate Northumberland Room, The Spa Building

Join Chef Jeremy Charles for a thoughtful conversation on responsible sourcing and the future of our food systems. With a focus on our waters and the practices that shape them, this session explores what it means to cook with intention—supporting sustainable methods, diversifying the species we use, and making informed choices about where our food comes from.

3. Rum & the Atlantic Story:

North America's First Spirit
Wallace Room, Joyce Center

Join Captain Gregg Colp for a spirited journey through the history and craft of rum in the Maritimes. Rooted in the region's coastal past, this session weaves together stories of trade, smuggling, and seafaring with the evolution of rum as one of North America's earliest spirits. Drawing on generations of influence and his own experience at sea and in distilleries around the world, Captain Colp brings a personal perspective to the art of rum-making—connecting past and present through craftsmanship, tradition, and place.

PRODUCERS & PAIRINGS MARKET

12:30pm – 2:00pm

Nova Scotia Ballroom, Joyce Centre

Meet Nova Scotia's food artisans at this lively market featuring oysters, chocolates, wines and cocktails.

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

MODERATED PANEL DISCUSSION

11:00am – 12:00pm

Nova Scotia Ballroom, Joyce Centre

Enjoy a relaxed brunch inspired by classic Maritime comfort dishes paired with sparkling wines and a BYO Caesar Bar. 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.



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