



# DELECT'BLE

Fox Harb'r Resort *Fall Culinary Weekend*

November  
**1-3**  
2024

Welcome to an extraordinary culinary experience featuring internationally acclaimed chef Alex Chen.

Chef Chen's impressive pedigree includes leading Team Canada to a top-10 finish at the Bocuse d'Or gastronomic competition in France, winning the gold medal at the Canadian Culinary Championships, and being the first challenger to beat an iron chef on The Food Network Canada's *Iron Chef* TV series. His Vancouver restaurant, Boulevard, was named #9 of Canada's 100 Best Restaurants and is also on the *Michelin* recommended list.



*Your Culinary Weekend includes*

## FRIDAY NOVEMBER 1<sup>ST</sup>

### RECEPTION

Chef's Table Signature Experience by Chef Alex  
6:00 pm – 9:30 pm  
Northumberland Room, Spa Building

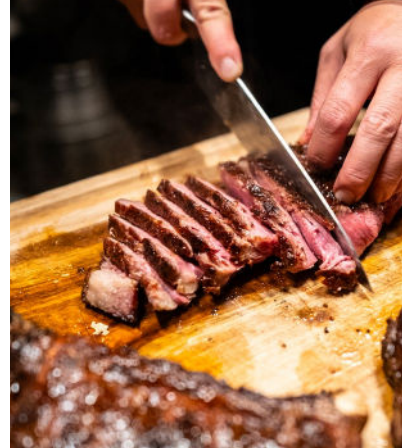
Join us for an exclusive Chef's Table Signature Experience by Chef Alex Chen, where he showcases his exceptional talent with seasonal and locally sourced ingredients. Savor Chef Alex's creativity and culinary mastery at its finest, and discover why his dining experiences are so highly sought after!

## SATURDAY NOVEMBER 2<sup>ND</sup>

### BREAKFAST BUFFET AT YOUR LEISURE

7:30 am – 9:30 am, Joyce Centre

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



## SATURDAY NOVEMBER 2<sup>ND</sup> *cont.*

### FOOD AND BEVERAGE SEMINARS

9:45 am – 3:45 pm

*(Seminar times: 9:45 am to 10:45 am;*

*11:00 am to 11:15 am; 2:45 pm to 3:45 pm)*

#### Irish Whiskey is Better than Scotch

Dave said it!

Sporting Lodge

Host Dave Pieroway from NSLC is here to turn even the most die-hard Scotch fan into an Irish Whiskey enthusiast. Come find out why.

#### Big Red

Northumberland Banquet Room, Spa Building

Come tour the red wine powerhouse regions of the world—from Mendoza Argentina and the Barossa Valley, Australia, to Piedmont, Italy, Bordeaux France and Napa Valley USA—with host and wine expert Mark DeWolf.

#### Oysters!

Wallace Room, Joyce Centre

Learn how water temperature, currents, farming practices, and the seasons all affect an oyster's flavour. While you're at it, enjoy some of the world's most sought-after oysters, from those in our own backyard and the Pacific, to Japan and the Belon River in Brittany, France.

### COOKING DEMONSTRATION

Chef Chen Cooking Demo

12:15 pm – 1:00 pm

Nova Scotia Ballroom, Joyce Centre

Chef Chen will show you how to prepare the Pacific Ocean geoduck clam, the largest saltwater clam found on the west coast and prized as a delicacy in Asia.

### LUNCH BUFFET

1:15 pm – 2:15 pm

Nova Scotia Ballroom, Joyce Centre

Fox Harb'r Executive Chef Jeff McInnis and his team will prepare a fall-themed lunch buffet for you to enjoy while experiencing our 1st Annual Chowder Cup.

Taste of Nova Scotia + Fox Harb'r present the 1st Annual Chowder Cup!

While you enjoy your lunch, watch as six apprentice chefs prepare their best chowder recipe.

You are invited to visit their food stations and taste what they come up with while voting for your favourite chowder.

The winner will be announced at the gala dinner and will win \$1,000 toward their continued culinary education. Plus, their recipe will be published by Taste of Nova Scotia.

### GALA DINNER

Reflection Menu

7:30 pm – 11:00 pm

Nova Scotia Ballroom, Joyce Centre

Join Chef Chen as he presents a five-course tasting menu featuring live cooking, tableside presentations, and more. Chef Chen will introduce each dish and, following dinner, will discuss his inspirations and philosophy that make him one of Canada's premier chefs.

## SUNDAY NOVEMBER 3<sup>RD</sup>

### FAREWELL BRUNCH

9:00 am – 11:00 am

Nova Scotia Ballroom, Joyce Centre

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



**FOX HARB'R**  
RESORT

Reserve your *Fall Culinary Weekend* spot today! **Call 866-257-1801**  
[Reservations@foxharbr.com](mailto:Reservations@foxharbr.com)