

Langdon Hall and Fogo Island Inn Chefs' Collaboration: Culinary Forces of Nature

This October, guests of [Fogo Island Inn](#) will have the rare opportunity to feast on the fruits of a culinary collaboration between Executive Chef Murray McDonald and Jason Bangerter—the Executive Chef of [Langdon Hall Country House Hotel and Spa](#), the only 5 Diamond restaurant in Ontario. Chef Bangerter is also the recent global winner of the [Relais & Chateau Chef Trophy](#). Together they're cooking up a weekend of foraging, cultural exploration and a five-course dinner at the Fogo Island Inn. The powerful North Atlantic Ocean will serve as a dramatic backdrop to this singular gastronomic exchange, which begins on **Friday, October 21, 2016**.

With small-scale farms, hand-tended gardens and vast swaths of wilderness on their doorsteps, the Fogo Island and Cambridge, Ontario chefs have cultivated deep reverence for hyper-local ingredients. In June, they collaborated for the first time on Bangerter's home turf – when they launched [Langdon Hall's all-star barbecue series](#).

In October they will dig deeper into Fogo Island's foodways, cooking with wild plants and game, Atlantic catch, tart berries, sweet root vegetables and an inspiring array of Island-grown-and-raised ingredients. "I'm excited to be joining Chef Murray in October once again," says Bangerter. "To compliment the traditional Newfoundland cuisine, our menu will incorporate wild indigenous products from the Carolinian Forest that surrounds Langdon Hall, with produce brought to Fogo Island from our estate garden."

Guests will be treated to cocktails on the night of their arrival, as well as a roaring bonfire, and later a movie screening in Fogo Island Inn's 37-seat cinema. On Friday night (October 21st), they will dine family-style on the Fogo Island Inn culinary team's creative offerings, which bring together outpost food traditions with the international cooking experiences and creativity of Newfoundland-born Chef Murray McDonald.

On a Saturday morning foraging expedition, guests will learn about the wild edibles that have nourished the people of Fogo Island—as far back as pre-settlement times, when the Beothuk lived there. There will be a traditional cod boil up for lunch, followed by island visits with Community Hosts. The five-course collaborative dinner will take place that evening. McDonald and Bangerter will introduce each course, providing insight into their culinary inspirations.

For an additional \$75 per person per night, guests can enjoy five thoughtfully selected premium wines both at the pre-dinner reception and to complement each dish at dinner. They will also be served special wine selections on the Friday. The per- night cost of the two-night stay, from **October 21 to 23**, starts at \$1,575 per night for two people.

More information on Fogo Island Inn can be found [here](#).

To book, please call: [709-658-3444](tel:709-658-3444) or toll free in North America at [855-268-9277](tel:855-268-9277) or email reservations@fogoislandinn.ca

Ground transfer rates between Gander, Newfoundland Airport (YQX) and the Farewell ferry to Fogo Island are available upon request.

ABOUT FOGO ISLAND INN

Fogo Island Inn sits on an Island, off an Island, at one of the four corners of the Earth. Every one of the Inn's 29 one-of-a-kind guest suites has dramatic floor-to-ceiling windows that open onto the wildest and most powerful ocean on the planet, located less than 100 feet from an organic natural-fibre dream bed. Most suites have a wood-burning fireplace stove; all are furnished with quiet luxuries and handmade furniture and quilts - a stimulating relief from the numbing uniformity of modern times. Built on the principles of sustainability and respect for nature and culture, the award-winning Inn was designed by architect Todd Saunders. The Inn is a community asset and all surpluses from the operation are reinvested in the community to help secure long-lasting resilience for Fogo Island, Newfoundland.

ABOUT CHEF JASON BANGERTER

Chef Jason Bangerter began his career in Toronto, and apprenticed at Le Royal Meridian King Edward Hotel. He later worked in Europe, at Paris' Hotel Le Meridian Montparnasse and under iconic chef Anton Mosimann in London, Berlin and Switzerland. He staged at Marco Pierre White's Drones, Terence Conran's the Orrery, Jean George's Vong and Pierre Koffman's La Tante Claire. In 2002, he returned to Toronto, joining the Oliver and Bonacini group of restaurants. He went on to lead and open O&B Canteen and Luma, at the TIFF Bell Lightbox. In 2013 Chef Jason accepted the position of Executive Chef at Langdon Hall Country House Hotel and Spa in Cambridge. The restaurant has

long been known for its regional cuisine, using the 75-acre estate that it sits upon as inspiration for menus. His achievements there include: winning a Relais & Chateaux Rising Chef Trophy 2015, receiving a Five Diamond Restaurant Award from CAA/AAA in 2014, 2015, and 2016, and taking bronze at Gold Medal Plates, in Toronto, in 2014.

ABOUT CHEF MURRAY MCDONALD

Chef Murray McDonald was born and raised in Newfoundland, and trained at the prestigious Culinary Institute of Canada in Prince Edward Island. Upon graduating, he honed his skills in kitchens all over the world—notably in Bermuda, Grand Cayman Islands, Cook Islands, New Zealand and Mexico. Upon returning to Canada in 2010, he worked as the opening Executive Sous-chef for Vancouver’s Pacific Rim Hotel, and for the Olympics alongside Executive Chef David Wong (2009 Canadian Bocuse d’Or competitor). In 2012, Chef Murray became Fogo Island Inn’s founding Executive Chef, and the next year he and his kitchen team of native Fogo Islanders took a coveted top-three spot on *enRoute* magazine’s Best New Restaurant list. Chef Murray’s seasonal menus are created around locally farmed, fished, foraged, hunted and raised ingredients, as well as historically traded food and drink products. The Inn’s philosophy focuses on putting a new spin on the traditional dishes and techniques of the area. “We want to redefine the culinary identity of Newfoundland by using the food that reflects who and where we are,” says Murray.

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