

## **Fogo Island's Culinary Process Comes to Montreal's Nora Gray**

FOR IMMEDIATE RELEASE: Fogo Island, Newfoundland, APRIL 9, 2015--Executive Chef Murray McDonald of Fogo Island Inn will guest chef with Emma Cardarelli, Chef and Co-owner of Nora Gray, at: Nora Gray, 1391 St Jacques W., Montreal. This is a unique collaboration between two chefs whose restaurants won coveted top-ten spots on *enRoute* magazine's Best New Restaurants list. The one-night-only event takes place on Thursday, April 30 at **7:00 p.m.** and will include five courses at \$175 per person, including wine pairings.

From his Fogo Island home, Chef Murray has won local and international acclaim for giving distinctive culinary expression to the singular bounty of his rugged island and the sea that surrounds it. In Montreal he will join forces with Chef Emma whose mainland Quebec location will by April already give her access to fresh spring ingredients such as fiddleheads, wild leeks and morels.

For this once-only dinner on April 30<sup>th</sup>, these two accomplished Chefs plan to create Newfoundland-inspired dishes using traditional Italian cooking techniques (e.g. salt cod ravioli with ramps and peas, pana cotta with Labrador tea ice cream and wherever else these two creative culinary minds go).

### **About Chef Murray McDonald**

In 2013, Chef Murray became Fogo Island Inn's Founding Executive Chef. There he creates innovative dishes that put a new twist on traditional Newfoundland cuisine. Previously, the Newfoundland-born chef worked in Bermuda, the Grand Cayman Islands, the South Pacific and New Zealand. Subsequently, he returned to Canada to work as Executive Sous Chef at Vancouver's Pacific Rim Hotel and for the Olympics, under the leadership of Executive Chef David Wong (2009 Canadian Bocuse d'Or competitor).

Chef Murray's seasonal menus draw on locally farmed, fished, foraged, hunted and raised ingredients, as well as traditional pantry items traded for centuries with partners from Europe, the United States and the Caribbean. "We want to redefine the culinary identity of Newfoundland by using the food that reflects who and where we are," says McDonald.

### **About Chef Emma Cardarelli**

After completing cooking school in 2003, Emma Cardarelli began working for Frederic Morin (Joe Beef) at Globe. She worked her way up from garde manger to saucier in three short years. Emma then set her sights on working abroad, particularly at the Greenhouse, a Michelin-starred restaurant in London, England.

Upon returning to Montreal on vacation, Emma learned that Frederic Morin and his business partners David McMillan and Allison Cunningham were imminently opening their second restaurant, Liverpool House. Seeing an opportunity that was too good to pass up, Emma decided to return to Montreal for a job at Liverpool House. Emma stayed almost four years there before opening Nora Gray with her two business partners, Lisa McConnell and Ryan Gray.

“Spring is my favourite season for sourcing ingredients,” says Chef Emma. “We are so excited to be celebrating it by collaborating on this evening with Chef Murray of Fogo Island Inn.”

On April 30, Chefs Murray McDonald and Emma Cardarelli will present an inspired evening of creative collaboration at Nora Gray. To make reservations, call: 514-419-6672.

#### **ABOUT THE FOGO ISLAND INN**

Fogo Island Inn sits on an Island, off an Island, off one of the four corners of the Earth. It is a founding member of the National Geographic Unique Lodges of the World. The Inn was chosen to be among a collection of 24 unique hotels in extraordinary places around the world with a demonstrated commitment to sustainability, authenticity and excellence. It was also recently noted as the 2015 Hideaway of the Year by Andrew Harper. Each of its 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. 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. It is a community asset and all surpluses are reinvested in the community to help secure a long-lasting future for Fogo Island, Newfoundland. More information on Fogo Island Inn can be found at [fogoislandinn.ca/fii/events](http://fogoislandinn.ca/fii/events)

**To secure your reservation, call: 514-419-6672**

-30-

For press information, please contact:

Paddy Barry, Media Relations  
855-268-9277

[press@fogoislandinn.ca](mailto:press@fogoislandinn.ca)

[www.fogoislandinn.ca](http://www.fogoislandinn.ca)

[@fogoislandinn](#)

Melanie Coates  
Director, Marketing and Business Development  
[melaniecoates@fogoislandinn.ca](mailto:melaniecoates@fogoislandinn.ca)  
[www.fogoislandinn.ca](http://www.fogoislandinn.ca)  
Tel.: 416.593.0641 Cell: 416.723.5857

