

Newfoundland Chef Invited to Culinary Migration Series

FOR IMMEDIATE RELEASE: Fogo Island, Newfoundland, January 21, 2015:

Chef Murray McDonald, founding executive chef of Fogo Island Inn, Newfoundland, will be the first guest chef in a new gastronomic series: Culinary Migration at [HEUER on Karlsplatz](#), in Vienna. From January 22 to 24, he will be collaborating with HEUER executive chef Peter Fallnbügl. Together they will create a one-of-a-kind feast that marries the hyperlocal bounty of the natural and unspoiled land and sea of the North Atlantic with classic Viennese signature specialties.

This is a rare opportunity for Europeans to get a taste—on their home urban turf—of the exceptional cuisine that clinched Fogo Island Inn a top-three spot on *enRoute magazine's* best new restaurants list in 2013. At HEUER restaurant, chefs Murray McDonald and Peter Fallnbügl—along with their respective kitchen crews—will create an exclusive cross-cultural menu. Hosting chef Fallnbügl says, “I am very pleased to be working with Murray McDonald. We want to develop dishes together with elements from both regions and offer our guests a completely new experience.”

Following this extraordinary collaboration, the “HEUER on Karlsplatz” team will continue their Culinary Migration pop-up series, bringing in outstanding guest chefs from around the world, two to four times a year, to share their skills and knowledge and to enhance Vienna’s standing as a world-class culinary destination.

About Chef Murray McDonald

Newfoundland-born Chef Murray worked in Bermuda, the Grand Cayman Islands, the South Pacific and New Zealand, before returning to Canada to work as executive sous chef at Fairmont Pacific Rim, Vancouver, for the Olympics, under the leadership of Executive Chef David Wong (2009 Canadian Bocuse d’Or competitor). In 2013, he became Fogo Island Inn’s founding executive chef and trained local staff from scratch to create innovative dishes that put a new twist on traditional Newfoundland cuisine. 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 US, 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 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 profits 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

About HEUER on Karlsplatz

Heuer is a restaurant-bar with a large and inviting patio, surrounded by a leafy garden, in Vienna's famous Kunsthalle—a contemporary art exhibition space—on the Karlsplatz town square. The name HEUER conjures up the notions of enjoying and celebrating modern life. The culinary focus is fresh, seasonal and local ingredients, carefully sourced from small-scale farmers. These ingredients are skillfully prepared—with an emphasis on simplicity to let their true character and flavours shine.

Opening times and reservations:

HEUER on Karlsplatz Garden, Restaurant-Bar at the Kunsthalle Wien Karlsplatz
Treitlstraße 2, 1040 Vienna

Open daily from 10:00 am to 2:00 am

Reservations: + 43-1-890 05 90 or reservierung@heuer-amkarlsplatz.com

Useful links:

<http://www.heuer-amkarlsplatz.com>

<http://www.fogoislandinn.ca>

For press information, please contact:

Paddy Barry,
Media Relations
855-268-9277

press@fogoislandinn.ca

www.fogoislandinn.ca

@fogoislandinn

