

Preserving Traditions: Atlanta to the Atlantic this St. Patrick's Day Weekend

*Available Pack Ice Season
(March 15 - 18, 2019)*



This St. Patrick's Day weekend, Fogo Island Inn welcomes back internationally-acclaimed guest **Chef Hugh Acheson**, to our North Atlantic shores. Hailing from Athens, Georgia, the two-time James Beard Award-winning chef, cookbook author, and Top Chef judge joins the Inn's Executive Chef Jonathan Gushue in an elemental exploration of North Atlantic and Southern, USA cuisine. Fogo Island's time-honoured bottling techniques and Atlanta's contemporary Southern preservation practices will be explored through a welcome reception, a salt cod workshop with community cooks, and a preservation demo by Chef Hugh Acheson.

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The weekend also includes a visit to the neighbouring community of Tilting, settled by the Irish in the mid-18th century. To this day, Tilting is a place where Irish culture and an Irish-inflected dialect flourish on this side of the Atlantic. Guests will have the opportunity to observe the Irish-influenced architecture of the island, and may even chance upon a traditional Irish supper being served. In the days before roads and cars on Fogo Island, individuals from other communities would walk the 10-20 km to share in the community's Irish celebrations. On the night of St. Patrick's Day, the St. Patrick's Parish Hall will be open to the Island's community and all guests for lively folk tunes and musical entertainment. The luck of the Irish shall be smiling upon all.

*A **Preserving Traditions** stay over St. Patrick's Day weekend at Fogo Island Inn features: a three-night stay at Fogo Island Inn; a culinary workshop and demo, a St. Patrick's Day party; a half-day Community Host Island Orientation; all meals and culinary activities led by Chef Hugh Acheson; and full use of the Inn's facilities. To reserve, call International Reservations at **+1 709 658 3444**, US & Canada Reservations at **+1 855 268 9277**, or email reservations@fogoislandinn.ca*

DAY 1 – Friday, March 15, 2019

AFTERNOON

Arrive on Fogo Island and allow the Island start to reveal itself on the 30-minute drive through outport communities as you make your way off to your refuge, Fogo Island Inn. Take time for exploration. Revel in the natural beauty found around every bend.

Check into Fogo Island Inn, a traditional yet contemporary masterpiece of modern architecture and design. The Inn was named Travel & Leisure's Best Resort Hotel in Canada, 2017 and 2018 - among the country's best hotels.

5:30PM

Retreat to the Lounge for a welcome reception with Chef Hugh Acheson.

SUPPER

Supper served in the Dining Room at your leisure.

**LATE
EVENING**

After supper, relax in one of our rooftop wood-fired saunas or hot tubs. Marvel at the view of the infinite, dizzying night sky above and the swirling, magical pack ice below. Be reminded that nature is truly eternal.

DAY 2 - Saturday, March 16, 2019

DAYBREAK

Wake up and meet the day with a special surprise just outside your door— a Daybreak Tray featuring tea or coffee and pastries. Linger.

7-10AM

Breakfast is served in the Dining Room at your leisure.

10AM

Meet your Community Host in the Lobby for your Island Orientation. Allow yourself to be oriented to the Island's great outdoors by the people of the place, who have retained their wild heritage as well as their intellectual heritage; whose sense of self comes from a deep historical sense of landscape and seascape. Step indoors to learn of the time-honoured food preservation techniques as presented by Fogo Island community cooks.

**DINNER
(LUNCH)**

Dinner (lunch) served back at the Inn in the Dining Room.

AFTERNOON

Preserving for a Contemporary Kitchen: a hands-on demonstration of modern-day

Southern preservation techniques with Chef Hugh Acheson.

SUPPER

Enjoy a collaborative supper in the Dining Room prepared by guest Chef Hugh Acheson and Executive Chef Jonathan Gushue.

EVENING

Take in the comforts of the Inn itself: delve into the extensive collection of Newfoundlandia in the heritage Library or curl up by the fire with a warm beverage in the Lounge.

DAY 3 - Sunday, March 17, 2019

DAYBREAK

Meet another day with your Daybreak Tray. Ease into the morning gradually.

7-10AM

Breakfast at your leisure in the Dining Room.

10AM

After a nourishing breakfast, a local Community Host with Irish lineage will take you on a guided architectural tour of the historic community of Tilting. Observe this coastal community's houses built according to an Irish-influenced island vernacular.

DINNER (LUNCH)

Dinner (lunch) served back at the Inn in the Dining Room.

AFTERNOON

Having sated yourself at lunch and gathered your energy, participate in various outdoor activities and excursions through a landscape that has remained remarkably unchanged since the arrival of the very first Irish settlers.

Or, spend your afternoon relaxing at the Inn: unwind in our sauna or gym, get lost in a good book in our Library, or opt for personal time in your room.

LATE AFTERNOON

Even though it will be difficult to leave the comforts of your room, do tear yourself away to join us in the Lounge for cocktail hour and Irish tipples.

EVENING

Enjoy supper at the Inn or perhaps tempt yourself with a traditional Irish meal served by a Community Host in the Irish district of Tilting. While the night is still young, engage in further revelry and celebrations at Tilting's ST. Patrick's Parish Hall as you tap your toes and lift your heels to the lively Irish folk tunes and musical entertainment during the parish's annual concert, or return to the Inn to take in the specially selected program of Irish films in the Cinema.

DAY 4 – Monday, March 18, 2019

DAYBREAK

Greet the morning with your Daybreak Tray. Linger.

7-10AM

Breakfast at your leisure in the Dining Room.

DEPARTURE

Depart Fogo Island Inn for the journey homeward.

Contact

For Further Information:

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