

**SEVEN DAYS OF CULINARY EXCELLENCE, COMMUNITY CHEFS AND  
ADVENTURE IN NEWFOUNDLAND**

**INTRODUCED BY  
CAPERACE CULTURAL ADVENTURES AND  
FOGO ISLAND INN**

St. John's NFLD: [CapeRace Cultural Adventures Inc.](#) and [Fogo Island Inn](#) have forged a culinary experiences partnership to bring the best of gastro-culinary in Newfoundland to their guests with the CapeRace Culinary Adventure this summer.

There will be seven days of culinary excellence with award-winning chefs and restaurants. This [CapeRace Culinary Adventure](#) is based on its award-winning Eco-Cultural Experience™ trip, which was hailed as one of the top 50 tours of a lifetime, by National Geographic.

Travelers will begin their stay at coastal cottages that gush rustic charm, are located in real neighbourhoods and situated on the beautiful coastlines of St. John's and on the Bonavista Peninsula. Each trip will be steeped in local characters, spectacular wildlife and offer a wide-range of memorable dining experiences. The trip ends with the award-winning Fogo Island Inn, recently named to the Travel + Leisure IT List 2014. The seven day culinary adventure promises an insiders view of outport life and quiet luxuries underpinned by authentic community experiences, all combined to make one of the most memorable Newfoundland vacations ever.

“We are thrilled to be a part of the global culinary travel movement.” Says Ken Sooley, President of Newfoundland-based CapeRace Cultural Adventures. “We’ve taken our ‘Eco-Culture Experience™’ concept to a new level with CapeRace Culinary. We are using food as a conduit to crossing cultural barriers allowing travelers to peer further into the rich Newfoundland cultural scene. Now, we are extending this to unique urban and rural dining experiences. Partnering with Fogo Island Inn for this initiative was a natural choice based on mutual strong beliefs in the preservation of outport community cultural assets and the well-being of its residents,” says Sooley. “The Fogo Island Inn’s vision is well aligned with our overall sustainability and responsible travel strategy for Newfoundland & Labrador.”

There are three nights in the ancient city of St. John’s, two nights on the Bonavista Peninsula, the landing point for the discovery of North America, and a short 45 minute ferry ride to two nights on the edge of the Earth at Fogo Island Inn, a gem of contemporary architecture overlooking the jagged coastline of the North Atlantic.

CapeRace gives travelers a backstage kitchen-pass that provides insight into the creations from famous Newfoundland chefs such as **JEREMY CHARLES, TODD PERRIN AND MURRAY MCDONALD**. Jeremy Charles is the Chef and owner of the award-winning [Raymond’s Fine Dining](#) restaurant in the heart of downtown St. John’s; Todd Perrin (TV’s *Canada’s Top Chef*) is the co-owner of [Mallard Cottage](#).

“Newfoundland cuisine historically has its roots in feeding the community. Our gardens and the sea give us fresh, local ingredients that allow me to brim with enormous creativity here at Mallard Cottage,” says Todd Perrin, Chef and co-owner of Mallard Cottage. Chef Jeremy Charles added, “At *Raymonds* we celebrate Newfoundland and Labrador each and every day. *CapeRace Culinary* will be an exciting, new adventure in food for these guests - and I’m looking forward to personally showcasing what we do best.”

Chef Murray McDonald of Fogo Island Inn’s dining room was recently named among the top three “Best New Restaurants of Canada” by *enRoute* magazine. The culinary team at Fogo Island Inn – led by Chef Murray McDonald – is devoted to the use of local ingredients. The kitchen celebrates all that can be locally foraged, fished and grown on Fogo Island. All are favourites of restaurant critics and locals alike.

### **Pricing**

Six nights accommodation; exclusive use of CapeRace properties; two nights [Hare's Ears Cottage](#) at St. John's, two nights [Anchor House](#) on the Bonavista Peninsula. All CapeRace Culinary dining experiences (one dinner each day) and unlimited use of a full-size rental vehicle. Two nights at the Fogo Island Inn, all meals included, excluding alcohol. One copy of "[The Traveler's Diary Backstage Kitchen-Pass to Eastern Newfoundland](#)".

Priced from \$3,650 CDN per person including ground transportation (unlimited km/mi full-size rental vehicle). Children 12 and under are free at all points.

### **ABOUT CAPERACE CULTURAL ADVENTURES**

CapeRace Cultural Adventures Inc. is an award winning boutique Travel Company specializing in upbeat, self-guided travel experiences in Newfoundland. They have been recognized for their ability to deliver unique culture experiences in innovative ways. For ten years, [CapeRace Cultural Adventures](#) has introduced curious travelers to the local communities of Newfoundland & Labrador. Their "[Backstage Kitchen Pass](#)" customized guidebook gives travelers unique access to the creative chefs, stunning scenery and unique dining experiences only found in Newfoundland & Labrador.

### **ABOUT FOGO ISLAND INN**

Fogo Island Inn sits on an Island, off an Island, off 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 by way of the Shorefast Foundation to help secure a long-lasting resilience for Fogo Island, Newfoundland.

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