

Wild on the Hills at Fogo Island Inn

Available Berry Season



Forage by the ocean with a resident nature guide and pick berries on the rugged, hilly interior of Fogo Island. Guests will also learn from Executive Chef Jonathan Gushue about how the many edible plants that grow wild along the shoreline have been used in culinary dishes and for medicinal purposes for generations. In the afternoon, a Community Host boil-up is on the menu. Foraged plants and berries appear in cocktails and on the supper plate, capping off evenings spent gathering by the Inn's bonfire pit for stargazing and songs.

A **Wild on the Hills** itinerary at Fogo Island Inn includes all meals, an Island Orientation with a Community Host, and a range of outdoor activities and excursions exploring the bounty of Berry Season. To reserve, call International Reservations at **+1 709 658 3444**, US & Canada Reservations at **+1 855 268 9277**, or email reservations@fogoislandinn.ca

Sample 2-Night Itinerary

DAY 1

AFTERNOON

Arrive on Fogo Island and allow the Island 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.

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

SUPPER

Supper is served in the Dining Room. Enjoy the abundant offerings brought to our shores by the Labrador Current while the waves of the Atlantic crash just beyond your table setting.

LATE EVENING

After supper, unwind in the rooftop saunas or hot tubs for an infinite view of the dizzying, night sky. Be reminded that nature is truly eternal.

DAY 2

DAYBREAK

Greet the sun as she rises and find a handmade wooden Daybreak Tray outside your door filled with coffee or tea and fresh pastries. Linger.

MORNING

Breakfast is served in the Dining Room at your leisure.

10:00AM

Meet your Community Host in the Lobby for your Island Orientation. Be prepared for fresh perspectives and insights, stories and laughter during your half-day outing being led in your discovery of this “salty Narnia” by the people of the place, whose sense of self comes from deep historical ties to landscape and seascape.

**DINNER
(LUNCH)**

Enjoy a traditional Island boil-up—a meal cooked over an open fire which could feature traditional staples like salt cod, lassy bread, blackberry cake, jam tart, and strong tea.

AFTERNOON

Spend time with a local nature guide on the hills, barrens, and bogs that make up the Island’s distinct geography. Forage for shoreline herbs and wild foods, and pick handfuls of the jewel-toned edible berries that give the season its name.

SUPPER

Return to the Inn and enjoy supper served in the Dining Room. The provenance of every menu is inspired by the seasonal taste of the outport terroir. You may recognize some of the wild foods on your plate from your afternoon forage; everything coming out of the kitchen prepared by Executive Chef Jonathan Gushue is intended to feed more than your hunger and is inspired by a deep knowledge of this place.

EVENING

Bonfire on the rocks by the Inn's iconic stilt legs. Enjoy musical entertainment, singing, and story-telling as the sun sets under starry skies.

DAY 3

DAYBREAK

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

MORNING

Breakfast at your leisure in the Dining Room.

DEPARTURE

Prepare for your departure from Fogo Island Inn and the journey homewards.

Contact

For Further Information:

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