

HOTELS, INNS AND FINE CUISINE

Oh the joy of savouring excellent cuisine.
Our journalists, from all corners of the country have divulged
their favourites for the summer season.

BLOMIDON INN *Nova Scotia*

A mere hour's drive from Halifax places you in the heart of Wolfville, Nova Scotia, a university town with charm galore and a reputation for its cultural attractions. By the harbour, you can stroll along 300-year-old Acadian Dykes and delight in the dramatic beauty of Cape Blomidon and one of the world's highest tides.



© Blomidon Inn

Just on the edge of town, you'll find **Blomidon Inn** — a beautifully renovated 19th-century sea captain's mansion. Set amidst a number of unique gardens, it boasts 28 guest rooms with ensuite baths and antique furnishings. But that's not all.

Dining at the Blomidon Inn is always special. The menu provides both traditional fare and selections that border on the wild side. Chef Sean Laceby has a passion for hunting and fishing which is reflected in menu items like Ragout of Caribou — seared caribou with roasted shallots and elephant garlic. The most popular main course is salmon, served grilled with an ancho pepper glaze, steamed with a fresh dill cream or planked with a roasted pepper coulis and a golden pineapple salsa.

BY SANDRA PHINNEY

The atmosphere is comfortable, the service is caring and the wine list is spectacular. (This is the first restaurant in Nova Scotia to receive a *Wine Spectator* magazine award for its wine list!)

The crowning touch lies in the dessert menu, with its dazzling depth and variety. Look for the Belgian chocolate horn. The perfect way to top off a memorable meal.

BLOMIDON INN: Guest room rates, \$89 to \$199, include complimentary continental breakfast and afternoon tea; dinner main course, \$15.95 to \$42.95. Specialties: seafood and desserts. 1 800 565-2291, www.blomidon.ns.ca



© Blomidon Inn



© Blomidon Inn



© Château Bromont

THE KINGDOM OF ALL THE SENSES *Québec*

BY PHILIPPE MOLLÉ

Arriving at the Château prompts imaginings of pleasures to come, the wafting scent of tea and toast suggesting ever so gently the importance given to cuisine. Set between the mountain and the golf course, this new realm is postcard pretty. Cinderella might choose to luxuriate in the Turkish baths before taking a sip of ice cider while the sommelier keeps a close eye on the bottles.

Ensnconed in the spa, in total abandon to massages and jets of relaxation, guests enjoy comfort in every detail. The delicate touch of terry-cloth effortlessly sparks relaxation as a trio serenades in the distance. Outside, the pure air is fragrant with the freshly clipped grounds of the fifth hole and the wafting smoke of a barbecue that promises the spices of Provence.

From the vantage point of the large outdoor terrace, the subdued light of the Château announces the evening meal that features duck. If the epicurium still existed, it would have to compete with the indulgence of the Château, where awakening senses face up to sinful delights. In fact, the gastronomic delights of the restaurant ravish the senses: salmon smoked on site, compote of capers, all crowned by crispy Peking duck worthy of the Emperor. The mushrooms burst with freshness and the enticing taste of wild hazelnut in the juice.

The reserve cellar offers an embarrassment of riches that brings forth an Orpailleur to complement the evening. With the same delicacy it began with, the meal ends with the lightness of summer berries. If only life at the Château could go on forever!

CHÂTEAU BROMONT:

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1 800 304-3433, www.chateaubromont.com



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TAPESTRIES AT KIELY INN *Ontario*

BY GUYLAINE SPENCER

If you've ever dreamt of playing lord or lady of a 19th-century manor, the **Kiely Inn** in historic Niagara-on-the-Lake is the place to make your dream come true — if only for an hour or two.

This elegant mansion, built in 1832 for a Member of Parliament, functioned as a private home for more than 150 years. In 1986 it was converted to a 12-room bed and breakfast, and shortly after that the **Tapestries** restaurant was added.

Tapestries resembles a formal dining room in a traditional Victorian home. Lofty ceilings, wood floors, two fireplaces and shimmering glass chandeliers create a calming space. In fine weather you may prefer to dine on the back veranda overlooking a cheerful flower garden, the Niagara-on-the-Lake golf course and the pale blue waters of Lake Ontario.

Menu offerings match the traditional décor and include afternoon tea and British specialties such as Prime Rib of Beef with Yorkshire Pudding au jus, Maple Glazed Duck and Roasted Lamb Shanks, as well as pasta dishes, salads and sandwiches. For dessert, the five-layer chocolate cake is big enough to share. Or you might want to try a glass of local Niagara dessert wine instead; Sunnybrook Farm's excellent Golden Peach is just one of around 50 offerings on the extensive wine list.

Reservations are recommended, especially during the busy summer season.

TAPESTRIES AT KIELY INN: Dinner main dishes from \$14.95 to \$23.95, lunch from \$8.95 to \$12.95. Afternoon tea, \$9.95. **1 866 556-8883.**



© Tapestries



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TABLES ON A ROCKY MOUNTAIN ROOFTOP *Alberta*

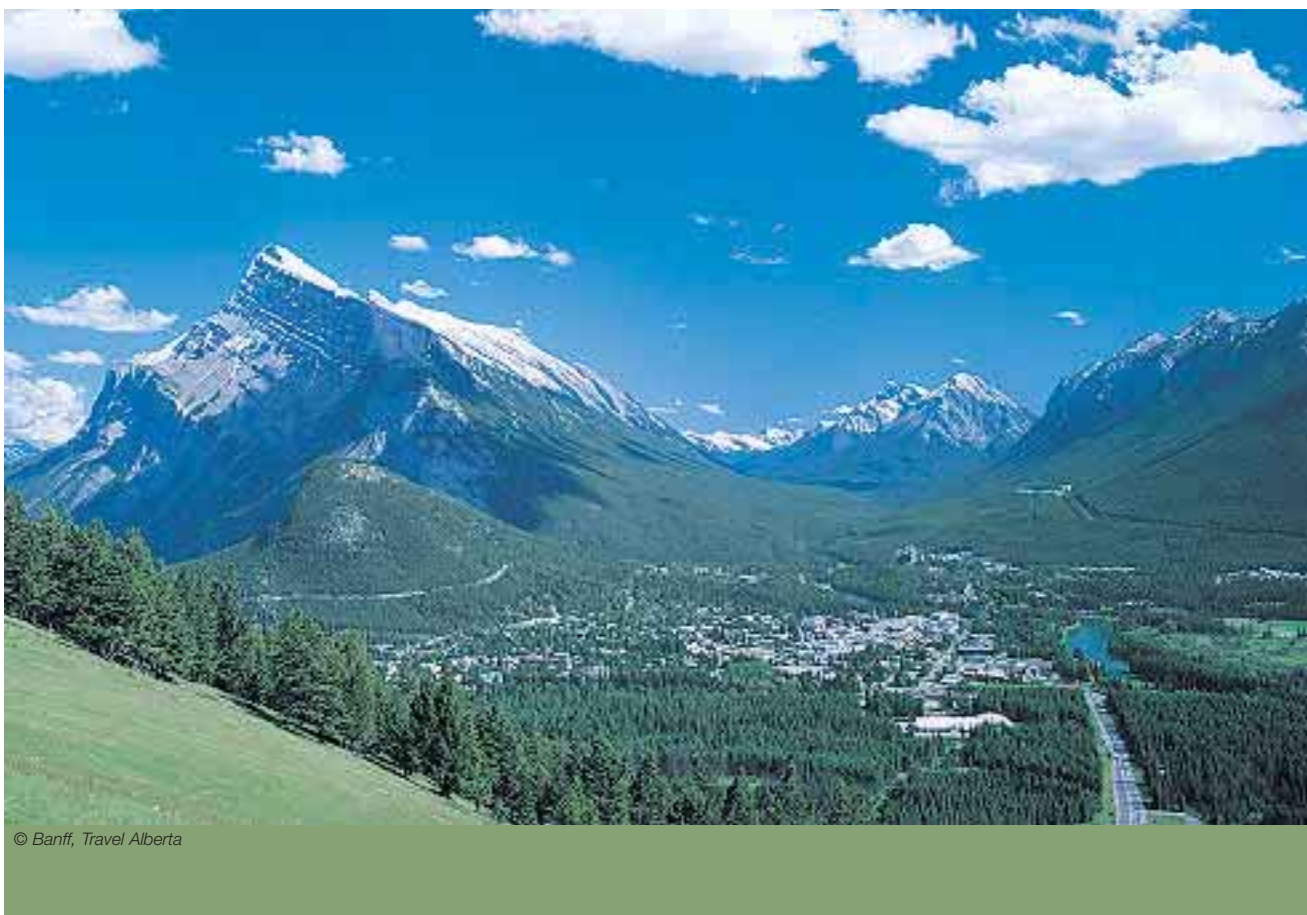
BY DEBRA CUMMINGS

If you want to wake up in a cradle of mountains, rocked in mist or rosy alpenglow, book a cabin at the newly reopened **Storm Mountain Lodge**, 20 minutes west of Banff. Those familiar with Rocky Mountain lodges know they all ooze sleepy, rustic charm. But none marry the sweeping vistas of tumbling mountain peaks with drive-to accessibility like this cluster of 14 historic log cabins which reopened June 1st, after being boarded up for six years.

Built in 1922 as a CPR bungalow camp, this property sits at the crest of Vermilion Pass, some 5,700 ft. high, with a spectacular vista of Storm Mountain, the Sawback Range, and Castle and Copper Mountains. New proprietors, Kim Fraser and husband Steve Fear, bought it last February and instantly began renovating the property. Today, you'll find the tiny log cabins (with a capacity of 31) newly appointed with antique claw-foot tubs, down duvets, hand-made log beds, rock fireplaces, antler chandeliers and leather love seats.

The whole experience, however, is best summed up in the wrap-around dining room that makes a big visual impact. Actually it's the panorama of pinnacles and peaks that you see from your table that impresses (especially at sunset) as does Chef Corey Fraser's summer menu. Heavy on organic produce and local game — from venison to buffalo — his signature dish is the Wild Buffalo Burgundy. My advice: Go for the Roasted Buttermilk and Pecan Crusted Wild Salmon or the Rosemary-glazed Rack of Lamb, both of which are outstanding and savour the setting.

STORM MOUNTAIN LODGE: Nearby hikes include Boom Lake, Twin Lakes, Vista Lake, Marble Canyon and Stanley Glacier. Reservations are highly recommended and the restaurant is open from 7 a.m. to 10 p.m.
(403) 762-4115, www.stormmountainlodge.com



© Banff, Travel Alberta

TAUCA LEA BY THE SEA *British Columbia*

BY CHRIS POTTER

Vancouver Island's rugged west coast is renowned for huge ocean rollers crashing on long sand beaches. Less known are the peaceful inlets, and it's on one of these, at Ucluelet, that I found **Tauca Lea By The Sea**, a charming, 61-suite resort and spa, where The Boat Basin restaurant serves imaginative and delectable cuisine, and the Rainforest Spa offers memorable treatments.

Tauca Lea's tall, blue, clapboard condos overlook the water, where whales, seals and myriad birdlife are frequent visitors. I saw numerous bald eagles from my balcony, and kingfishers and hummingbirds during exceptional meals in the dining room.

Chef Richard Norwood favours regional ingredients for his "Pacific Rim contemporary" cuisine, like Seared Diver Scallops on Truffle Potato Puree — a delectable

starter. Norwood's bouillabaisse is famous, but I opted for beef tenderloin, set over potatoes crushed with Dungeness crab, an accompaniment so mouthwateringly delicious I shamelessly asked for it at every meal. A maple-glazed apple dessert won my heart. Luckily, a variety of outdoor activities work off Boat Basin calories: hiking, surfing and kayaking to name a few.

The Rainforest Spa is an important part of a Tauca Lea getaway and Chef Norwood has created a cuisine to complement it. Next time, I'll pick the calorie-wise choices!

TAUCA LEA BY THE SEA:
1 800 979-9303, www.taucalearesort.com



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