

taste acadia

scallop

Benjamin Bridge Tidal Bay, Gaspereau Valley, Nova Scotia 2014

-

cretons

preserved vegetables, wild mustard, ham hock + P.E.I. potato bread
North Shore Project Gamay Noir, Niagara Peninsula, Ontario 2014

-

land + sea fricot

rooster velouté, smoked oysters, cellar carrots, seaside herbs + mini buckwheat ploye
Benjamin Bridge Méthode Classique Rosé, Gaspereau Valley, Nova Scotia 2011

-

mulled apple

-

charcoal sturgeon steak

cider turnips, bitter greens, cartilage crisp + lobster hominy
Domaine Séguinot-Bordet Chablis Vieilles Vignes, Burgundy, France 2014

or

ocean brined pork

steamed salted cabbage, fayots au lard, fried seaweed + black pudding rappie pie
Domaine des Chesnaies Anjou Rouge, Loire Valley, France 2012

-

double baked pouding chômeur

walnut brittle, Glen Breton whisky anglaise + seaside blueberry ice cream
East Coast Spiked Hot Chocolate

-

molasses taffy

c a n o e

taste acadia

Taste Acadia is a culinary tribute to a time, place and people that helped shape Canada as we know it today.

In the early 1600s, the first settlers, mainly farmers, soldiers and craftspeople from rural mid-west France, arrived on Île-Sainte-Croix to form the colony of Acadia. Over the following decades, its people and its influence spread to and prospered in nearby regions, despite fierce tensions between the French and English governments.

In the mid 1700s, however, after 100 years of Acadian establishment in Canada, the English expelled the Acadians from their homes and forced families to disperse. With France's focus turned toward war in Europe at the time, the Acadians were also disconnected from their mother country.

After years of isolation, groups resettled along the shores of New Brunswick, Prince Edward Island, Nova Scotia and the Magdalen Islands, as well as in Louisiana (and are now considered Cajuns). Existing in a social and political vacuum, the resettled Acadians overcame hardship and created thriving self-sufficient communities. Adapting to the harsher climates and poor soils of their new homes, they found creative ways of leveraging the resources naturally available in order to survive.

Formally rooted in rural agriculture, the communities learned to grow hardier vegetables, ones that could withstand frost, in the coast's fertile marshes, and they embraced fishing, game hunting and animal husbandry, as well as preservation methods, such as salting, drying and smoking. Out of their hardscrabble lives came new culinary tradition and a unique, resilient culture.

Inspired by the Acadian's favoured ingredients, flavours and cooking techniques, Taste Acadia celebrates the cuisine that was originally born out of necessity and honours the spirited colony that significantly contributed to current Maritime culture.