



Presents

Chefs Across The Water 2010

Hastings House Country House Hotel and Dining Room on Salt Spring Island is excited to introduce our new *Guest Chef Program*. Planned as a way to build connections among British Columbia's fine dining establishments and to highlight the incredible bounty of the region's produce, *Chefs Across the Water* invites distinguished chefs from the Mainland, Vancouver Island and the Gulf Islands to participate in a series of gastronomic island adventures.

Salt Spring Island, the largest of BC's fabled Gulf Islands is a food-lover's paradise, blessed with a mild Mediterranean-like climate and knowledgeable, devoted, growers and producers renowned for their organic fruits and vegetables, meats, and cheeses. Fresh-caught, wild seafood round out nature's local pantry. In recent years, a number of vineyards have been developed on the island, further adding to the diversity of the local harvest. In addition to what is available around the island, Hastings House has an extensive garden right on its own 22 acres that yields an abundance of herbs and produce.

Having so many amazing foods to choose from gives Hastings House Executive Chef, Marcel Kauer, a vast palette from which to create his celebrated menus. With *Chefs Across the Water*, we are excited to see how our Guest Chefs put their own personal spin on Salt Spring Island's flavours.

The *Chefs Across the Water* program will, in this inaugural year, consist of 5 event weekends beginning in May or June. Each event will feature one Guest Chef (or team of chefs in cases where a cooking partnership exists) prepare a 5 course dinner with wine pairing. The events will be publicized in advance in regional media and food oriented publications, as well as highlighted on the Hastings House website (www.hastingshouse.com).

Chefs Across the Water participants and dates:

VICTORIA

- Sean Brennan Brasserie L'Ecole
Gold--EAT magazine reader survey 2009.

October 4th

VANCOUVER

- Frank Pabst Blue Water Café

August 9th

