

Fireworks Feast on PEI:

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First comes the warm sourdough bread, made with heritage grains grown on PEI, served with maple brown butter, smokehouse cheese, pork pâté (remember those happy pigs?) and herbed house-made cheese.

Next, we are served chowder brimming with the island's bar clams, lobster, mussels, scallops and chunks of halibut, foraged seaweeds, house-made bacon and thickened with the starch of simmered potatoes. This chowder wins awards.

We marvel as chef Smith assembles a massive salad in an equally massive bowl. The picks of the day might include shoots, stems, flowers, leaves, herbs and fruits, all from the farm. The unique presentation plate has root purées and seeds on the bottom with fresh salad on the top to represent nature's bounty both above and below the soil.

For the main course, diners are given a choice from land or sea. The night we visit some of us have the bluefin tuna in a tomato/marigold/jalapeno broth topped with wild watercress and leek oil. The land option is smoked beef brisket and wood-grilled flat iron steak. Accompanying seasonal veggies and potatoes are roasted to concentrate their intense flavours. Every forkful is a palette pleaser and each plate is presented as a work of art. But the vibe is fun and relaxed. Guests are encouraged to mingle and take photos between courses. This is most definitely not a stuffy affair.

