



AUTOGRAPH COLLECTION®
HOTELS

DEVOUR!

THE FOOD FILM FEST

Devour! Food & Film Evening

Saturday, March 18, 2017

Maxime Daigle, Beausoleil Oysters

The Oyster Men (Director Peter Crosby, USA, 2015, 4mins)

Beausoleil Oysters from Bouctouche Bay, Indian Island, Aldouane River & a quahog with lemon, mignonette, horseradish

Chef Ron Kneabone, Algonquin Resort

Cooking Up a Storm (Director Tim Wilson, USA, 2015, 1 minute)

Bloody Caesar Shrimp, baby vegetables, sweet pea risotto cake

Chef Alex Haun, Savour in the Garden

Pasta Fatta a Mano (Director Nathan Sage, USA, 2014, 2 minutes)

Tortelloni Bologna—Pasta filled with prosciutto, mortadella & ground pork, braised pork belly, green pea silk, onion milk foam, sautéed & powdered morel mushrooms, micro greens

Chef Jesse Vergen, Saint John Ale House

The Main Course: Porter Braised Ox Cheek (Director Matt Checkowski, USA, 2013, 1 minute)

Beef Cheeks braised in Foghorn Brewery Beer- (Details to follow)

Chef Michael Howell, Devour! The Food Film Fest

Loss of Taste (Director Luca Nestola, Italy, 2011, 3 minutes)

Torta Ricotta y pere con gelato di fragola—Pear and ricotta torte with strawberry gelato

Chef Michael Howell & Chef Ron Kneabone

Cheese (Director Hannah Cheesman, Canada, 2014, 5 minutes)

A curated selection of New Brunswick & Nova Scotia cheeses

