

The Inn at Bay Fortune



Welcome to The Inn at Bay Fortune, Prince Edward Island's best known country inn and the home of Chef Michael Smith's world famous FireWorks. Join us at the Inn at Bay Fortune for an unforgettable and relaxing vacation as you absorb our legendary hospitality and Maritime charm. Wander our beautiful grounds and discover rows of heirloom vegetables and fragrant herb gardens growing on our organic farm. Sip a cocktail mixed with locally crafted gin on our front lawn overlooking Bay Fortune as the world you left behind fades away...

The Inn at Bay Fortune

- 15 Guest Rooms
- A Legendary Culinary Destination
- Beautiful Seaside Settings
- The perfect base to explore Prince Edward Island
- Just 1 hour from Charlottetown
- 30 minutes of three of Prince Edward Island's best golf courses; Crowbush, Brudenell, and Dundarave.

New owners, Chef Michael Smith and his wife Chastity are proud to welcome you to their 'labour of love'. For Michael, coming back to the Inn at Bay Fortune is a return to his roots. For seven years in the 1990's, he manned the stoves, bringing international fame to a little known country inn. For Chastity, being an innkeeper is a chance to share her Maritime roots, stylish flair and love of entertaining with you and your family. Together they've relaunched the Inn as one of the world's leading culinary tourism destinations.

FireWorks

FireWorks is both the name of our restaurant and the 25 foot brick-lined, wood-burning, fire-breathing beast from where we prepare and present our feast. It features every form of live-fire cooking known to man including a smokehouse, open hearth, grill, rotisserie, *plancha* and oven. No dials, no switches just old-school cooking. It's a dream come true and our chefs' brigade is proud to share its flavours with you!

Oyster Hour

Join us every night at 6PM as we shuck through a pile of our world-famous Colville Bay and Fortune Bay oysters in the actual kitchen where Chef Michael Smith's first TV series *The Inn Chef* was filmed. In the Fire Kitchen try a slab of our hot-smoked salmon fresh from the smokehouse, meet our chefs and see the FireWorks up close. Enjoy a creative cocktail crafted from locally distilled spirits or a chilly beer brewed on Prince Edward Island. Feel free to wander the grounds, touring our organic farm and herb gardens. You'll meet new friends, break the ice and start your evening in style!

The Feast

Each evening, 'The Feast' is served on tables in the Fire Kitchen and in the Wine Library. You'll enjoy watching our chefs work the fires and craft your dinner. Feel free to take pictures of the massive cooking appliance and there you'll find the day's menu posted on the wall of our Spice Library. It's an inspiring space, the heart-of-the-house and an experience you'll never forget.

Our chefs create a brand new menu every day using ingredients from our organic farm, herb gardens and a roster of Prince Edward Island farmers, fisherfolk, foragers and culinary artisans. From 6pm to 7pm we offer fresh shucked oysters, hors d'oeuvres and artful cocktails served in our historic kitchen, location of Chef Michael Smith's first cooking show *The Inn Chef*. The Feast begins at 7pm as we light the FireWorks with every form of live-fire cooking known to man. Dinner is served family-style at our long butcher-block tables overlooking Bay Fortune. You can expect freshly baked bread, smoked fish, house-made charcuterie, seafood chowder, our famous home-grown house salad and best of all, wood roasted meats, fish and vegetables all prepared before your very eyes. Make sure you save room for our out-of-this-world desserts!