

A Culinary Trip of a Lifetime ON MAJESTIC HAIDA GWAII · JUNE 20-24, 2018

Join Chef David Robertson for two intimate evenings of culinary education, delicious food and beautiful wine in a Demo & Dine culinary experience at the new Ocean House resort on Haida Gwaii.







THE DIRTY APRON

Your meal will be prepared right in front of you as you sit back, relax and learn through watching, listening and tasting. Taking you through each course step-by-step, chef David will share his tips, tricks and tools of the trade while you enjoy alongside a glass of wine.

Located on the breathtaking west-coast of Haida Gwaii, this package is limited to 11 lucky couples who will join David for 5 days of foraging, cooking and feasting in this remote place known as the Galapagos of the North.





MEET THE OCEAN HOUSE CHEFS

David and his guests will be hosted by chefs Edi Szasz, John Lowe and the entire Ocean House team.

Over the course of five days David will present two of The Dirty Apron's renowned Demo & Dine sessions featuring locally sourced seasonal ingredients from the rich bounty of the surrounding area - which may include chinook, coho, spot prawns and sea urchin. All other gourmet meals are included in the package price.

ABOUT THE OCEAN HOUSE

Ocean House is an exclusive 12-room resort that is 100% Haida owned and offers a level of service and luxury uncommon in such remoteness.

In addition to amazing culinary experiences, you will take excursions to ancient villages with our cultural guides and learn about the Haida people, past and present. On these excursions, you will encounter breathtaking beauty and incredible wildlife.

Back at the lodge you can hop on a paddle board or kayak to explore the calm inlet, take in the sauna or steam room, or have a spa treatment. You may engage with the artist-in-residence (a carver, weaver or storyteller - some of international renown), or relax in the theatre or library.

