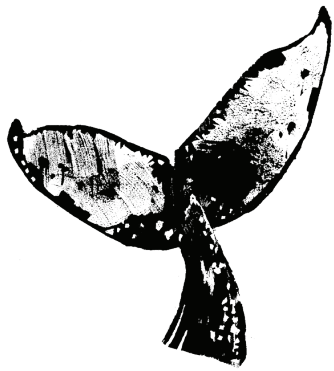


Week 2 | Thursday to Sunday | November 27<sup>th</sup> to 30<sup>th</sup>



# fluke

AT THE HOTEL ACADIA | BLACKBUSH

## First

### **Beet & Pear Salad**

Pickled + Charred Beets • Caramelized Pear • Ricotta  
• Beet Chip • Beet Gastrique

## Second

### **Barclam Pie**

Onion • Celery • Potato • Fennel • Kelp

## Third

### **Pork Tenderloin**

Roasted Cabbage • Bavarian Mustard

## Fourth

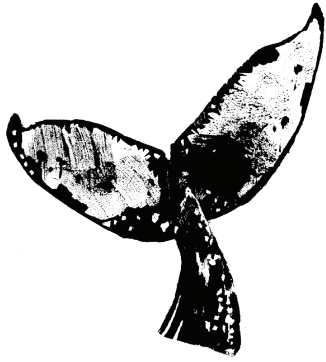
### **Blackened Wolfish**

Burnt Onion Dust • Blistered Tomatoes • Zucchini  
• Dill Buttermilk Dressing

## Fifth

### **Nectarine Sorbet**

Sunflower Crumb • Sugar Crack Dust



# fluke

AT THE HOTEL ACADIA | BLACKBUSH

## The Experience

fluke is a relaxed dining experience at Blackbush Beach Resort, named for the tail of a whale that crests from the sea as it dives. fluke represents an inspiring new culinary expression of PEI's best flavours, served up with passion.

Built on the fourth floor of The Hotel Acadia, high above Tracadie Bay, fluke offers a spectacular perspective on the National Park dune system and sweeping ocean views. Our menu shifts weekly, with each dish reflecting a deep respect for local ingredients and inspired by the hard work and character of Island fishers and farmers.

fluke is an intimate setting, with a maximum seating capacity of thirty six. We welcome reservations by hotel guests and the general public, in groups of two to eight. Guests are invited to watch the craft unfold in our open-concept kitchen, where every plate tells a story of place and precision.

Blackbush Beach Resort is very excited to collaborate with Chef Greg Arsenault, a graduate of the Culinary Institute of Canada. Chef Greg's work celebrates connection — to food, to the island, and to each other. His creations reflect his Francophone heritage and the spirit of the re-established Hotel Acadia. fluke invites our guests to slow down, take in the view, and savour the taste of Prince Edward Island at its most authentic.

## Thank You