

THIS ISSUE'S FEATURED INN  
● **BLOMIDON INN**

# THE PINNACLE OF GOURMET

By Michelle Petitpas Cover photo by Sherman Hines



The drive from Ontario to the east coast is, of course, beautiful. Okay, maybe I am biased given that I was born in the Maritimes. It is always a treat to go home even if it usually means a whirlwind time of visiting family and friends. While a New Brunswicker, the chance to get out and explore the beauty of Nova Scotia was one that I simply could not pass up.

Not disappointed is an understatement when we arrived at the Blomidon Inn. “Tea in The Blue Room or The Rose Room?” My husband and I are given the first of many choices at the Blomidon Inn. The inn is a place of elegance and grandeur, and is set amidst the university town of Wolfville, Nova Scotia. We decided to have tea in the Rose Room which boasts period antiques, a crackling fire sets the mood for our stay at the inn, already I feel pampered. Here within the grounds of the stately three-story mansion, originally built by Captain Rufus Burgess in the late 1800’s, sit the passions and dreams of innkeepers Jim and Donna Lacey.

I feel like I have gone back in time and yet feel quite at home. There is the sense that while I have stepped up into a finer realm of life, I am not just a guest but also a most welcomed part of the family. Jim and Donna have created





photo by Sherman Hines



Gourmet food and wine is perhaps the pinnacle of what the Blomidon does best. Tremendous variety cooked to personal taste, with dietary concerns kept in mind, plus periodic rotation of dishes keeps even frequent guests very pleased. Never one to give up an opportunity for lobster, I enjoy a masterfully created 5 oz filet of prime Maritime beef in Madagascar peppercorn sauce along with a Maritime lobster tail and choice vegetables. It is cooked to perfection.

a family business with their son Michael as sommelier and son Sean as chef here at the Blomidon. At their other property, the Amherst Shore Country Inn, they have their son Rob and daughter-in-law Mary oversee the operations. Family atmosphere is not only important but is essential to the everyday life of both these inns.

After our tea I needed to stretch my legs and I fell in love with the grounds at the inn, which landscape designer Jill Robinson of Halifax helped to create. I enjoy strolling through the rose garden and gazebo. It is perfect for sitting and sipping an afternoon or evening libation. There are endless perennials and tranquil pond and rock gardens that are perfect for admiring on your after dinner walk. I even discover a life-sized tree carving of Captain Burgess amidst the foliage. There is also a terraced vegetable garden that provides some of the fresh vegetables used in the gourmet meals served at the inn.

Entering the inn through the grand Victorian porch gives the impression of immediate elegance to the reputation that the Laceby's have built upon. There are two majestic dining rooms that one can experience, we were seated in the elegant library, I am amazed that a library can be turned into such an inviting place to enjoy fine cuisine. The decor displayed felt-covered walls and a gold-leaf ceiling, the atmosphere certainly matches the tone of the exquisite meal that lies ahead. Gourmet food and wine is perhaps the pinnacle of what the Blomidon does best. Tremendous variety cooked to personal taste, with dietary concerns kept in mind, plus periodic rotation of dishes keeps even frequent guests returning. Never one to give up an opportunity for lobster, I enjoy a masterfully created 5 oz filet of prime Maritime beef in Madagascar peppercorn sauce along with a Maritime lobster tail and vegetables. It is cooked to perfection. I am still a maritime girl, born and bred. Lobster is one way to my heart.

With an extensive wine list that has gained recognition as a Wine Spectator recommended Award of Excellence, there is so much to choose from. The sommelier, Michael, is eager and willing to help choose the wine that is perfect for individual taste and to

Blomidon Inn was awarded 'Taste of Nova Scotia's Restaurant of the year' award in April 2005.

complement the meal. I can't forget to mention that the service is absolutely amazing.

Although I shouldn't, there is always room for dessert. Tonight I am treated to a chocolate horn stuffed with cream and seasonal strawberries. It is decadent. Flavored coffee finishes my meal with exact perfection. I can nearly float off to bed.

There are 29 guest rooms uniquely furnished with period antiques and reproductions. In one room, there is a beautiful four-poster bed that is grand yet inviting. The bathroom ensuite is cleverly disguised to look like a closet. I am pleasantly surprised that there is also a telephone and an air conditioner for my own personal comfort. Some suites have Jacuzzi tubs and/or fireplaces. The Perth Cottage is available in particular for honeymooners yet can also accommodate those wanting more privacy. Having high-speed internet connection and conference facilities, this is a wonderful location for both pleasure and business. Donna and Jim's unique touches shine through in the mix of colours ranging from deep green and russet to warm roses and blues.

I have to sadly pack as it's time for me to leave the Blomidon Inn, yet I am certain that it is a place to which my husband and I will certainly return, be it be for the gourmet food, to peruse in Donna's 10 room House of Gifts, to walk the gardens, or to stay in the opulent rooms. It is a pleasure to experience hospitality and generosity along the Evangeline trail of Nova Scotia. Perhaps next time I will book with the inn's online service and enjoy one of the many gourmet or romance packages that are available. Booking online is easy on the inn's website. I can check for availability, book, and get everything taken care of with a few quick clicks of the mouse [www.theblomidon.org](http://www.theblomidon.org).

**at a glance**

**Property Name:** Blomidon Inn

**Address:** 195 Main Street

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**Website:** [www.theblomidon.org](http://www.theblomidon.org)



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