



The staff of the Blomidon Inn and the Lacey family hope that 2012 is a wonderful year for you.

The above photo was taken a couple of winters ago by Sherman Hines. We appreciate how Sherman captures the beauty of both the season and the inn!

In January 2008, the Nova Scotia Wineries sponsored Nova Scotia's first Ice Wine Festival. As part of the 2012 Ice Wine Festival, Blomidon Inn will offer its fifth annual Wine-maker's Dinner on February 4th. The 2012 dinner will feature the award winning wines of Gaspereau Vineyards matched with food selections by Chef Sean Lacey. Your hosts will be Wine Maker Gina Haverstock and Sommelier Michael Lacey.

Music by Jazz Mannequins during dinner on Friday evenings continues to be very popular. At the end of the week, it's a great way to relax and enjoy a winter evening with your friends.

Have you joined the Blomidon Inn e-list? It's easy! And there are two ways to join. Just visit our web page www.blomidon.ns.ca and click on the e-list box. Or, visit the Blomidon Inn Site on Facebook at www.facebook.com/BlomidonInn and click the join our elist link.



In July, Nova Scotia Tourism & Saltscapes invited Ontarians to come and visit our province. The Blomidon Inn was part of this "Big Splash". See photo at left.

We thank you for all your support in 2011 and again wish you a wonderful 2012!



www.blomidon.ns.ca ... 1 800 565 2291

Valentine's Season Dinner Menu

February 10 - 18, 2012

Roasted Red Pepper & Pumpkin Dip
with homemade sesame seed crackers

Mussel & Scallion Soup

-or-

Lobster Spring Roll
over tomato salsa with sweet basil mayo

-or-

Horiatiki Salata
a traditional Greek salad

Homemade Quince Sorbet with Grand Marnier

Steamed Salmon
with lobster sauce

-or-

Lavender Crusted Roast Tenderloin of Beef (medium)
with wild mushroom jus & chef's vegetables

-or-

Chicken Elizabeth
a chicken breast stuffed with swiss cheese, spinach,
and crab meat wrapped in puff pastry and baked.
served with chef's vegetables & hollandaise

-or-

Blomidon Inn Peanut Pad Thai
sautéed vegetables in a peanut pad Thai sauce, tossed
with vermicelli topped with toasted almonds & fresh lime

Mixed Greens with Homemade Strawberry Vinaigrette

Fresh Strawberry Crêpe

-or-

Passion Fruit Mousseline

-or-

Chocolate Brownie with Homemade Espresso Ice Cream

Tea -or- Coffee

Above 5-course dinner \$42.95 (4 courses \$39.95)