

TravelLife

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Delicious Detours

OUR CULINARY COLLECTION

Plus

Let's Go Florida!

SPECIAL ISSUE

SEARING SUNSETS AND A TREAT FOR THE TASTEBUDS

Tofino

Local ingredients and chefs deeply rooted in their community combine to create unforgettable culinary offerings in Tofino.



By Sabrina Pirillo

On the west coast of British Columbia's Vancouver Island, there's a destination surrounded by natural beauty and a mild year-round climate.

Situated at the tip of the Esowista Peninsula within the traditional territory of the Tla-o-qui-aht First Nations in the Clayoquot Sound UNESCO Biosphere Region, Tofino comprises about 400,000 hectares of land and marine inlets, all draining into a central marine catchment area. Tofino's beaches and old-growth rainforests captivate everyone from surfers and nature lovers to campers, whale watchers and fishermen.

Aside from its raw beauty, however, Tofino boasts a thriving local culinary scene, featuring innovative boat-to-table cuisine along with ultra-fresh ingredients.

PACIFIC SANDS BEACH RESORT

Celebrating its 50th anniversary this year as a Tofino resort landmark and pioneer, Pacific Sands Beach Resort is located just seven kilometers from the village of Tofino. This 41-plus acre property takes in more than 1,000 feet of beach and 1,500 feet of undeveloped coastline on the crescent-shaped Cox Bay. High on the hill above the resort is the aptly named Sunset House. This stunning home boasts 1,200 square feet of deck with a hot tub and offers 100-degree views of Cox Bay and Rosie Bay—your own private front-row seats to some of the most spectacular sunsets. Newly renovated, this home comes with four bedrooms plus a den and can accommodate up to 10 guests. The brand-new kitchen is optimal for cooking provisions purchased at guest services (well stocked with grocery basics) or picked up in town.



Pacific Sands Beach Resort

And when the designated chef wants a break, the culinary experts from Lux.Fino and Taste of Tofino will wine and dine you with their unique creations.

TASTE OF TOFINO

When the weather is a little too cool to dine outdoors, enjoy the view from the Sunset House dining room. The gorgeous wooden dining table sits at an ideal vantage point for enjoying the stunning surroundings. It's also where we sat to watch executive chef Raphael Ouellet from Taste of Tofino create a modern and playful feast. Using locally sourced ingredients from Vancouver Island and throughout the West Coast, Taste of Tofino comes with over 25 years of combined catering experience. Chef Ouellet is known for his attention to detail and eclectic taste, evident in his mushroom appetizer,

memorable courses featuring lobster and octopus, and the decadent steak, mash and broccolini plate. The night ended with a sampling of some Shelter Point Distillery single malt whiskey—a cozy way to cap off the evening.

LUX.FINO

Lux.Fino is Tofino's first-ever luxury pop-up picnic experience. Co-founded by Morgan Elliott and Andres Valderrama, the concept combines luxury and comfort into a unique custom experience highlighting local vendors. Their tablescapes resemble something out of a fairytale and are eco-friendly, locally sourced and inspired by the elements of the island. Our magnificent setup landed on the deck of Sunset House, while down below, chef Andres cooks sustainably caught crab from Naas Tofino. He takes us on an interactive cookout



Pacific Sands Beach Resort



Picnic by Lux.Fino

journey, explaining that the crab must be male (which can be determined based on the crab's tail and body size) leaving females in the water for reproduction purposes. While waiting for the water to boil on the fire pit, we indulge in a grazing board as far as the eye can see from Picnic Charcuterie, and enjoy a beverage from Tofino Kombucha. Dinner is served. With

bellies full and laughter everywhere, the sun begins to set. There's only one more thing that would make this night complete: sitting around the fire pit making s'mores and telling stories with a glass of wine, surrounded by good company. ■

Photo credit: Page 1, top right image by Sabrina Pirillo



Lux.Fino's Recipe for

Halibut Ceviche

We are fortunate to live here on the west coast so we love to show our guests the bountiful versatility that this land and ocean can bring us.

- Fresh caught halibut
- Leche de Tigre (Colombian recipe of equal parts orange juice and lemon juice with infused Thai chiles)
- Mango
- Cherry tomato
- Shallots
- Radishes
- Cucumber
- Cilantro

*For 2 people, do 2 cups of the halibut or protein and then 1/4 cup for each additional ingredient. Add a full cup of the leche de Tigre to make sure the protein is saturated. You can also squeeze out extra liquid before serving.