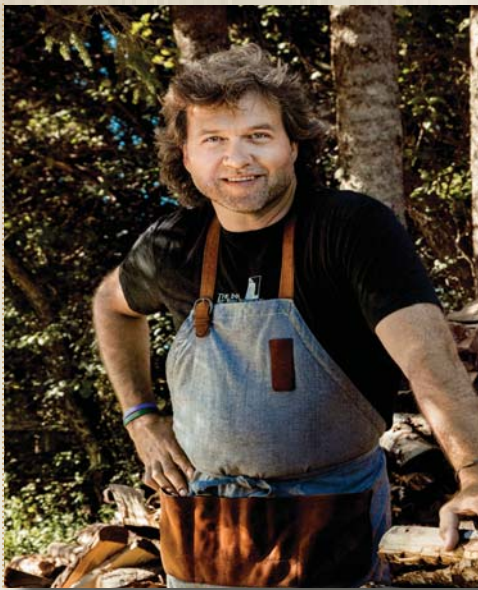


Chef Michael Smith

Food Network Host, Nutritional Activist, Food Media Producer, Innkeeper



Chef Michael Smith, one of Canada's best-known chefs is a passionate advocate for simple, sustainable home cooking and an inspiration for families creating their own healthy food lifestyle. He's the host of *Chef Michaels Kitchen*, *Chef Abroad* and *Chef at Home* seen on Food Network Canada, and in more than 100 other countries. He's a judge on *Chopped Canada* and traveled the world for his innovative web series, *Lentil Hunter*.

Chef Michael and his wife Chastity are the proprietors of *The Inn at Bay Fortune* on Prince Edward Island. They've re-launched the property where Michael gained international fame in the 1990's with a new spirit of five-star hospitality and an innovative dining experience, the *FireWorks*.

Michael is Prince Edward Island's food ambassador; Canada's best selling cookbook author, an innkeeper, educator, professional chef and home cook. He led the team of Sodexo chefs that cooked for the worlds Olympians in the Whistler Athletes Village in 2010. His tenth award winning cookbook, *Real Food, Real Good*, launched in September 2016 and immediately landed on the Globe & Mail best-sellers list. His food media production company is breaking new ground and his social media platforms are Canada's top choice for foodie fun.

While Michael is a true chef at large his favourite role is Dad, at home on Prince Edward Island with his wife Chastity and his children: Gabe, Ariella and Camille! Michael is an avid map collector, long-time windsurfer and novice kite sailor.



PROPRIETORS
Chef Michael Smith
& Chastity Smith

THE INN AT BAY FORTUNE

FARM • FIRE • FLAVOUR • FEAST

Reservations: 902.687.3745
738 Rte 310, Bay Fortune
www.innatbayfortune.com



Prince Edward Island's legendary five-star country inn is home to Chef Michael Smith's innovative, immersive and interactive culinary experience, The FireWorks Feast. The fire Brigade creates and crafts a new farm-to-fire-to-feast menu daily from their own organic farm, herb gardens and roster of Prince Edward Island's farmers, fisher folk, foragers and culinary artisans. Dinner is prepared from the live fire of their 25-foot brick-lined, wood-burning, fire-breathing beast of a FireWorks and served by chefs at long butcher block tables overlooking fabulous Bay Fortune.