



Come, enjoy a Winter Weekend Gourmet Getaway at the Amherst Shore Country Inn.

We again invite you to come and enjoy a Winter Gourmet Weekend. The package includes two night's accommodation; a four course candlelight dinner each evening with a crackling fire; a hearty Canadian breakfast each morning; and further, a pair of Spiegelau wine glasses to remember your visit. A typical dinner is shown above in a Sherman Hines photo. These Gourmet Weekends start at just \$ 319/ per couple!

Canadian Living magazine chose three Canadian families who are "Living Their Dreams" for an article in the July issue. We Lacebys were delighted to be one of the families they chose. You can see this article on our website.

The inn has acres and acres of woodlands with 5km+ trails that are protected from the raw winter winds. These trails are excellent for snowshoeing or cross country skiing! Rob, in the photo, is snowshoeing in the woods. A Two Night Snowshoe Package includes snowshoe rental, hot cocoa and cookies for the trail together with 2 nights accommodation, dinner one evening and breakfast both mornings. They start at \$249/couple.

Overnight packages which include dinner and breakfast start at \$159/ couple. Other packages including a Romance Package are also available.

Thur, Feb 4, Gina Haverstock of Gaspereau Vineyards and Blomidon Inn's sommelier Mike Laceby will host a great Wine-maker's Dinner at the Amherst Shore Country Inn. This will be posted on our website soon and our elist members will also be notified. You can join this elist from the website.

The Amherst Shore Country Inn is open weekends (Fri & Sat) until April 30th and seven days a week starting May 1st. Then, dinner will also be served seven days a week at 7:30 pm by reservation only.

We hope you can come soon!



Let's go Snowshoeing!

Valentine's Season Menu

Thursday February 11 to Monday February 15, 2010

Tomato Bisque

A zesty tomato soup seasoned with cream, basil and oregano.
Topped with garlic croutons

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Mixed Greens With Fresh Strawberries and Balsamic

Our classic Valentine's combination

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Fresh Atlantic Salmon

Fresh oven steamed filet of Atlantic salmon with pink peppercorns and dill weed.
Finished with a mild horseradish cream
Served with harvest vegetables

-or-

Brie and Mushroom Stuffed Chicken

Roasted breast of chicken with mushrooms, and brie
Finished with a red pepper coulis and toasted sesame seeds.
Served with harvest vegetables

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Mocha Truffle Torte

German mocha cake with both white and dark Belgian chocolate truffle layers topped with a milk chocolate glaze

-or-

Frozen Raspberry Mousse

With hazelnut crumble and a warmed wild blueberry sauce

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Coffee -or- Tea

\$39.50 + taxes & gratuity

AMHERST SHORE COUNTRY INN
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