



DESBARRES MANOR INN

Historic DesBarres Manor Inn combines the luxury of a boutique hotel with the warmth of a country inn. Built in 1837 for Supreme Court Justice W.F. DesBarres, this magnificently restored 10 room bed & breakfast inn offers gourmet dining on six acres of landscaped grounds in the heart of the romantic seacoast village of Guysborough on Nova Scotia's Eastern Shore.

Luxurious rooms provide five star guest amenities and friendly innkeepers are pleased to give guests an insider's view of this scenic region at the head of the Atlantic Coast's largest bay.



Executive Chef *Shaun Zwarun*
Proprietor *Glynn Williams*

HONEYDEW AND PANCETTA SALAD WITH A LIME ICEWINE VINAIGRETTE

Serves 4 as an appetizer

Ingredients

For the salad

1 honeydew melon cut into 12 slices (¼-inch thick)
12 slices shaved pancetta
12 oz baby greens

For the Vinaigrette

4 Tbsp Jost Vidal Icewine
3 Tbsp olive oil
2 Tbsp rice wine vinegar
1 Tbsp raspberry vinegar
2 Tbsp lime juice
Salt and pepper to taste

To Prepare

1. Combine the vinaigrette ingredients in a small bowl. Mix thoroughly until oil is emulsified.
2. Place melon slices in a glass baking dish and drizzle with ½ of the dressing. Gently toss to coat the melon slices.
3. Place three slices of honeydew on each of four salad plates. Fold three slices of shaved pancetta over top of the melon on the plates.
4. Place a small bunch of greens to the side of the melon on each of the plates. Drizzle the remaining vinaigrette over the greens, dividing equally.

Wine Pairing

Guests enjoyed our pairing of the Jost Eagle Tree Muscat with this flavourful salad. This wine's aromatic nose and almost Riesling flavours balance nicely with the sweetness of the fruit and the salt in the pancetta.

2008 Taste of Nova Scotia Cuisine of the Year

