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Fox Harb'r Resort: 5-Star Nova Scotia Getaway

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Guest contributors John and Sandra Nowlan visit the luxurious Fox Harb'r Resort and dispel the notion that to only have to spectacular golf.

The co-founder of Canada's largest restaurant chain was an avid golf and airplane fan.

Ron Joyce, who became a billionaire with profits from the Tim Hortons coffee and donut empire, combined his passions. In 1992, he acquired 1100 acres of pristine waterfront property along Nova Scotia's Northumberland Strait, near his birthplace and directly across from Prince Edward Island.

On it, he built a 5,000-foot airstrip and a 250-acre championship golf course.

Fox Harb'r Resort offers much more than golf

Ron Joyce's original idea was to attract the rich and famous to the gated community of Fox Harb'r by adding a low private townhouse.

That vision has now evolved into a five-star, four-diamond resort handling up to 220 guests in 90 large suites facing the ocean. The property also has a high-end restaurant with fresh produce from the resort's onsite greenhouse, a vineyard, and a Tim Gallio designation from Wine Spectator Magazine.

The resort eventually added a spa with a junior Olympic swimming pool, a sheltered marina that can handle two dozen yachts up to 80 feet in length, kayaking & paddle boarding, and tennis/pickleball courts.

Fox Harb'r Resort, Nova Scotia

The property also offers a fully stocked trout pond, and a rustic Sporting Lodge built with post and beam construction. The lodge includes a floor-to-ceiling fireplace and leather furniture from the former home of Johnny Cash. Activities include archery, axe throwing, and skeet shooting.

Fox Harb'r Resort, Nova Scotia's Sporting Lodge

And one of the best golf courses in Canada

In 2001, the Tim 72 Fox Harb'r Golf Course, planned by renowned designer Graham Cooke, was named the best new course in Canada by Golf Digest Magazine and remains one of Canada's finest.

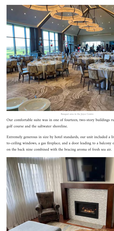
In 2009 the course record – a 61 – was shot by Tiger Woods.

A memorable stay at Fox Harb'r Resort

Fox Harb'r Resort, Nova Scotia

The resort is still secluded and in low-key entrance and the cutoff to the small community of Fox Harbour can be easily missed by drivers along Nova Scotia's Sunrise Trail. Once through the gates and along Amazing Grace Boulevard, the excellent landscaping is immediately evident.

For check-in at Fox Harb'r Resort, visitors stop at the new Joyce Center. The 17,000-square-foot building overlooks the NB hole and Northumberland Strait and includes a outdoor convention center with a reception area, a ballroom/banquet hall, and several boardrooms.



Fox Harb'r Resort, Nova Scotia

Our comfortable suite was in one of fourteen, two-story buildings running parallel to the golf course and the adjacent shoreline.

Extremely generous in size by hotel standards, our suite included a living room with floor-to-ceiling windows, a gas fireplace, and a door leading to a balcony overlooking the action on the back nine combined with the bracing aroma of fresh sea air.

Fox Harb'r guest suite with fireplace

The room had a large, flat-screen TV, coffee maker, microwave oven, and a well-stocked fridge. The separate bedroom had a very comfortable king-size bed with its own TV while the well-lit bathroom featured a granite, heated floor, a two-person therapeutic tub with daily towels, and high-end toiletries by Molton Brown.

Fox Harb'r Resort, Nova Scotia's vineyard

Exceptional food and wine

Sparkling wine at Fox Harb'r Resort

The sparkling wines welcome amenity in our room came from the Fox Harb'r Vineyard. Nova Scotia white wines, in particular, are outstanding.

Fox Harb'r Resort takes its cuisine seriously, too, in both the main Cape Chef Dining Room and Wilfred Coastwalk.

Fox Harb'r Resort, Nova Scotia's Cape Chef Dining Room

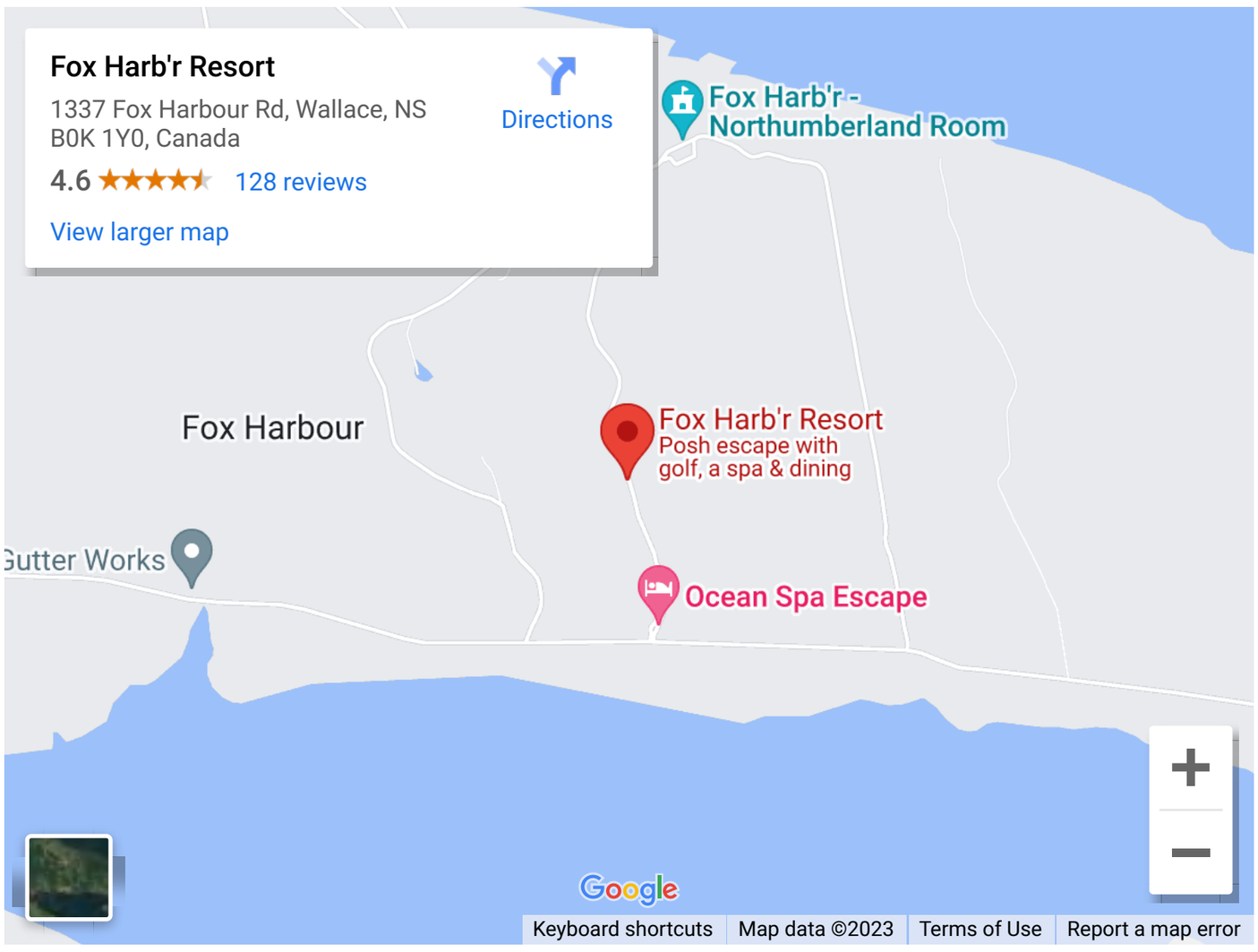
The menu features produce from the resort's on-site greenhouse, meat from local farmers, and fresh seafood obtained just minutes away. Through the spring, summer, and fall seasons, special dinners are often planned. The Fox Harb'r President Kevin Toth told us his culinary goal is to celebrate and elevate the local cuisine.

Dinner in the evening, one of several special events throughout the season, featured a winemaker from British Columbia who talked about his award-winning vineyard and offered pairings with each of the seven courses prepared by Executive Sous Chef Jeff McInnis and his team.

Kevin Toth, McInnis & Jeff McInnis (L-R) at a wine dinner

Chef McInnis has now been promoted to Executive Chef for the 2022 season. Among our favourite dishes were halibut crudo with caviar and fresh herbs, scallops with coconut and grove apple and braised pork shoulder with celeriac, apple and onions. The BC wines were a perfect complement.

Halibut Crudo with Caviar appetizer

The next morning, we had breakfast in the main dining room before we left for home. The Lobster Benedict was a culinary delight. Lots of fresh lobster with a perfectly toasted English muffin and a sublime hollandaise sauce. A wonderful ending to an all-too-short stay at Fox Harb'r Resort, a getaway that clearly puts Nova Scotia on the map for high-quality, high-end accommodations and cuisine. It's not just for golf anymore.

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