

TIDINGS

The Ebb & Flow of Happenings at The Tilghman Island Inn



For Our Birders

The Osprey return this month and many other species begin their migration. For current birds in our area check out birdingonthe.net/maillinglists/MDOS.html. Talbot County Bird Club will have guided bird tour on Sunday March 21 for information call 410-745-6657.

WINE DINNER WEEKENDS

Our last wine Dinner Weekends of the Season are coming up March 19 -21 and April 23 – 25th.

The wines selected for our New Orleans Wine Weekend



March 20 -21 are from Alexander Valley Vineyards a Sonoma winery that we have used for our wine list for many years. Their East Coast representative, Pennie Haase, tasted us on the current releases (all of them) to determine which would be most appropriate for this gala weekend. Their new 2008 Chardonnay is stunning and will be featured along with several of their decadent Zinfandels among others. Pennie and her husband Bob will be present for the Saturday tasting and Saturday night dinner. As usual

the wines selected for the occasion will be available to our guests at excellent discounted prices.

WINE & DINE

The April wine dinner is a 10 plate Tilghman Island Tapas. Wildman and Sons will provide the Spanish and Argentine wines for our April 23 and 24th Wine Weekend. We are still picking the individual wine selections; but, rest assured, we will certainly include Argentina's celebrated stars Malbec and Torrontes along with Spain/s Crianza and Macabeo. Wildman's area representative Nancy (Nickerson) Priest from Chestertown will join us for tastings and dinner with a vast knowledge of these wines.

This April weekend is also the Wine Fest at St. Michaels first year under new management and format.



March 2010

Tilghman Island Inn CHEF'S PICK-

Trout Meuniere with Pecans

Six to seven ounce Trout Filets

1 Cup Flour

Salt, pepper to taste

1 Tsp Tilghman Island New Bay Spice or
Cajun Seasoning

6 Tbs Butter or Olive Oil

Sauce:

1 Tbs Minced Shallots

2 Tbs Olive Oil

Cup White Wine

1 Cup Pecan Halves (toasted in butter)

1 Tsp Worcestershire Sauce

1 Lemon juiced

1 Lemon Zested (reserved and juiced)

8 Oz Cold Butter in pieces

3 Tbs Chopped Parsley

Dredge filets in flour mixture, sauté in butter or oil until golden brown and just cooked through. Keep warm.

Sauce: Sauté shallots in olive oil until soften but not browned. Deglaze with wine. Reduce until syrupy. Add Lemon Juice. Reduce by about half. Whisk in butter. Add Worcestershire, parsley and zest. Add pecans. Adjust seasoning. Plate the fish and spoon sauce over it.



Restaurant Week

March 21 - 28th

Restaurant week is a spectacular celebration of Talbot County's finest culinary talents. Each of the more than 20 participating restaurants will offer specially prepared scrumptious meals at special prices. Those restaurants serving lunch will have a two-course lunch at a prix fixe price of \$20.10 not including beverage, tax or gratuity. Dinner will be a three-course dinner for \$30.10 not including beverage, tax or gratuity. Come and join us here at the Inn for an incredible lunch or diner. Restaurant receipts provide you free admission to local museums.

The 4th biennial Chesapeake Chamber Music Festival will be held in conjunction with Restaurant week. On Saturday March 27 the Chesapeake Chamber Music Festival five finalists will perform at the Avalon Theatre. Awards will be announced at the conclusion of the performances. On Sunday March 28 there will be concerts by each of the five finalists at various locations. For further info visit www.chesapeakechambermusic.org.

Talbot Restaurant Week closes on Sunday March 28 with a Chesapeake Film Festival screening of Big Night (1996) starring Stanley Tucci at the Historical Society of Talbot County Auditorium, starting at 5 pm. Event includes food and music featured in the film.

For more information DiningTalbot.com.

Spa Services

Relax with a Swedish massage, an aromatherapy massage, or a massage with hot stones. For those tired muscles from running, try our deep tissue massage to nurture and renew your weary muscles. Enjoy a couples massage to restore your inner balance and harmony. Our spa services are available by appointment. 410-886-2141

Ask the Chef:

If you have any questions about these or other recipes, or anything else email me at chef@tilghmanislandinn.com

MARCH WINE WEEKEND EVENTS

17th Annual Charity Antiques Show and Sale

will take place in the Waterfowl Building, Easton, MD. The show opens Saturday March 20 and runs through Sunday March 21 with 20 antique dealers presenting their wares. This event is the major fundraising event for the Mental Health Association of Talbot County.

March 20th An Evening with Frederick Douglass

Famed Actor/Educator Fred Morsell portrays Frederick Douglas in Character and words with music by Sombarkin. There will also be a silent auction and cocktails. The evening is presented by the Frederick Douglass Honor Society in partnership with the Talbot County NAACP and will raise funds for the Frederick Douglass Memorial which will be erected on the lawn of the Talbot County Courthouse. Don't miss this special event held at the Avalon Theatre for information call 410-770-3751.

ST. MICHAELS WINE & FOOD FESTIVAL!

A Wine and Food Festival will be held in St. Michaels at several locations throughout St. Michaels April 23rd-25th. Wines from 8 countries, as well as, Maryland Wines

and beers from local breweries are featured. Wines will be available at special Winefest pricing for purchase. The weekend will offer great food, music, special promotions at local

shops, and an art exhibition and sale throughout the weekend. Go to winefestatst Michaels.com for more information.



The Washington Post

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Tilghman Island, Md.: A low-key getaway on the Chesapeake Bay

By Melanie D.G. Kaplan
Friday, January 15, 2010: WE17

ARTICLE EXCERPT

Several times a year, I grab an overnight bag, a book and an eager beagle and head east to Tilghman Island, Md., nestled between the Chesapeake Bay and the Choptank River. In every other season, I look forward to kayaking, biking and eating crabs. In the winter, I fantasize about doing absolutely nothing. So it was when I headed there recently with an ample supply of hot chocolate and an unopened copy of “Anna Karenina.”

Tilghman is three miles long and one mile wide. It’s a working fishing village of about 750, delightfully gritty and gruff, just south of genteel St. Michaels. Dogwood Harbor, at the center of the business district, is rare in that work boats still outnumber pleasure boats. This time of year, oyster boats come and go, but the harvest is just a fraction of what it once was.

Just after lunch, I arrive at my friends’ house, which they generously offer when they’re not in town. Their street is quiet, except for a slow parade of pickups heading to the har-

bor before daybreak and leaving in the afternoon. Darwin and I walk to the harbor, and she investigates the smells: netting, boats, shells, empty beer cans. It takes us 30 minutes to walk 50 yards.

That night, we walk to the Tilghman Island Inn for dinner in the lounge. A fire crackles in the corner, Irving Berlin’s “Cheek to Cheek” plays behind the bar, and the house dog, Jasmine (a standard poodle), greets Darwin. I make a point to come here during every Tilghman visit because the food is so good and the atmosphere, inside or out, is so relaxing. One or both of the owners (D.C. transplants) can usually be found sitting at the bar.

Darwin settles on the faux zebra rug, near the baby grand. I order a mesclun salad, black-eyed peacakes with a Jerusalem artichoke relish and homemade peppermint ice cream. When I ask one of the owners, David McCallum, about business in the



winter, he tells me that visitors come to get away from the rat race and to be near the water -- no matter what the season.

“People say, ‘What is there to do in Tilghman?’ and I say, ‘Nothing,’ “ David says. “They say, ‘What?’ And I say, ‘When was the last time you did a little nothing?’ “ Besides, he says, “if you’re into water views, this is where it’s at.” (Nearly every inn and restaurant here is on the waterfront.)

Before dawn the next morning, I hear diesel engines starting in the harbor, and Darwin and I walk over to watch the watermen start their work day.

Kaplan is a freelance writer in Washington.