



STEVE HARDER PHOTO

*Chef Glenn Wheaton makes Chicken Dill Linguine*

## Fresh, full-bodied food at Bare Bones

Chef Glenn Wheaton of the Bare Bones Bistro in Parrsboro not only has a passion for food, but also for where it comes from.

He likes to get his vegetables, fish, other meat, fruit and cheeses as local as possible. So he works closely with area farmers and fishermen to ensure produce and meat from the farm or wharf are in his kitchen when the freshness and flavour are at their peak.

The difference to customers is in the taste, says Glenn, an experienced chef who has worked at some of Halifax's finest restaurants. But only by returning to their hometown of Parrsboro can he and Sue create a taste based on food at times only minutes from the farm to the plate.

For Sue, she wants customers to "enjoy really great food and good service and leave with good memories."



Above is view from just outside restaurant Bay of Fundy Halibut with Saffron Pernod Cream and dessert of Profiterole with Mocha Ice Cream

### **Bare Bones Bistro** **Glenn Wheaton (Chef)** **Sue Wheaton (Manager)**

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