

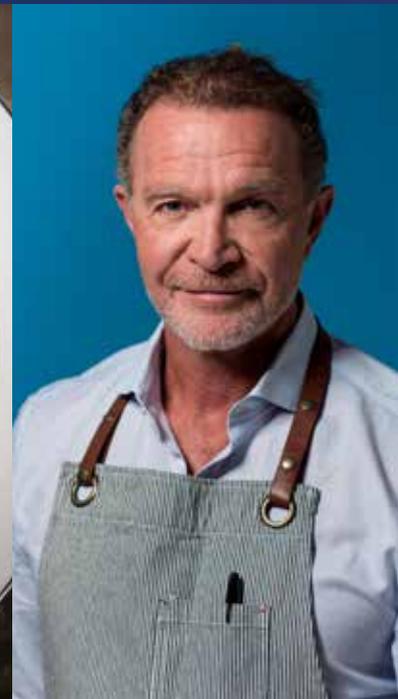
Visa Infinite® Dining Series

Tickets on sale Saturday, April 13

Explore a world of fine flavours and exclusive dining experiences for Visa Infinite® and Visa Infinite Privilege® cardholders.



Darren MacLean | Shokunin



Chef Mark McEwan | Bymark

At Shokunin, a sneak peek of *The Final Table* chef's next act.
The greatest plates from Mark McEwan, and his brightest protégés.
New Zealand vs Canada: The cool climate wines of two nations.

2019 SPRING/SUMMER SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | VANCOUVER

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VISA
Infinite®

Welcome to the Visa Infinite Dining Series

All across Canada, the country's best chefs are cooking up something exciting for you, tastes so new and fresh and amazing, you can't wait to try them. That's why we've curated a collection of dining experiences you'll seriously want to savour.

Your Visa Infinite or Visa Infinite Privilege card is your entrée to all this and more.

It serves up all the freshest flavours of spring, the brightest produce, the sweetest berries and the crispest, most aromatic wines from British Columbia, Ontario and New Zealand. It assures you a seat at the tables of the greatest chefs in the country, among them Canadian Culinary Champions Yannick Lasalle, Ryan O'Flynn, Alex Chen and Jinhee Lee as well as TV celebrities like Mark McEwan, Connie DeSousa and the stars of Netflix's *The Final Table*. It offers exciting tastes from all over the globe, from Peru's chili-spiked ceviche to France's butter-rich sauces and all the sweet-hot-salty-sour complexity of Asia. It opens the door to exclusive experiences including a one-night-only pop-up that reunites culinary alumni from the legendary kitchen of one of Canada's greatest fine-dining restaurants.

It's your ticket to hot new restaurants like Calgary's Barshoku and Montreal's Pastel, as well as beloved classics like Les Fougères and Alloy. More than anything, it satisfies your craving for all that's fresh and new and deliciously exciting this spring.

Intimate. Unique. Delicious. Every Visa Infinite dinner tells a story. What will yours be?

Visit visainfinite.ca for details.

Eastern Canada Events

Toronto

Cru 4
May 9 6:30PM - Dinner \$175

Bymark 6
May 14 6:30PM - Dinner \$200

Labora 8
Jun 9 11:00AM - Brunch \$100

Ottawa

Les Fougères 10
Jun 12 6:30PM - Dinner \$175

Montreal

Le Fantôme 11
May 30 5:45/8:30PM - Dinner \$185

Western Canada Events

Calgary

Alloy 12
May 3 6:30PM - Dinner \$165

Charbar 14
Jun 22 6:30PM - Dinner \$165

Shokunin 16
Jun 28 6:30PM - Dinner \$185

Vancouver

Ancora 18
May 1 6:30PM - Dinner \$165

Boulevard 21
Jun 6 6:30PM - Dinner \$185

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Please drink responsibly.

Subscribe to receive marketing emails from Visa, at visainfinite.ca, in order to learn about upcoming events.

Terms & Conditions:

*Cardholders will be informed at least five business days prior to an event of any postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offers described herein are only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all Chefs, sommeliers and bartenders is subject to change without notice. Seating requests are always considered but cannot always be accommodated and some events may have communal seating. Offer is based on availability and additional terms and conditions may apply. Visit visainfinite.ca for details.

New Zealand vs Ontario: The cool climate wines of two regions.

CRU
RESTAURANT

NEW ZEALAND WINE
PURE DISCOVERY



Wine
Country
Ontario



Clean, elegant and bursting with flavour. Ontario and New Zealand are both renowned for their cool-climate wines. But how do they complement each other? Find out when winemakers from the island nation pour their best alongside vintages from Ontario at the art-filled CRU, Toronto's newest destination for wine-focused dining. Executive Chef Jon Williams, whose résumé contains recent stints at several of London's top Michelin-starred restaurants, will turn his impressive culinary skills to creating an inventive succession of artful plates to pair with the Sauvignon Blancs, Pinot Noirs, and other food-friendly wines both regions are so well known for. Enjoy a comparative tasting of bright bubbles to begin, and then embark on a vinous journey across the hemispheres.

Note: This event may have communal seating, please keep this in mind when booking tickets.

ABOUT JONATHAN WILLIAMS

Is there anything Chef Jon Williams can't do? The Executive Chef of the newly opened CRU Restaurant in Scotia Plaza is as expert in charcuterie, pastry and wine as he is in the fundamentals of fine cuisine. He began his career in Niagara wine country, cooking at Hillebrand Winery Restaurant, and then made his way to Toronto to become Sous Chef at *Top Chef Canada* winner Carl Heinrich's highly regarded Richmond Station. He then spent a few years in the UK, where he cooked in numerous Michelin-starred restaurants: The Clove Club, Dinner by Heston Blumenthal and Hedone restaurant, all of which also enjoy spots on San Pellegrino's list of the World's 50 Best Restaurants. In 2017 he returned to Toronto and recently joined the team at CRU, a modern fine-dining restaurant and with a focus on wine.

TASTY FACT

New Zealand is famous for intensely aromatic white wines made from the Sauvignon Blanc grape, which was first imported into the country in the 1970s. No one is entirely sure where Sauvignon Blanc originated, though it is generally believed to have been somewhere in France's Loire Valley and/or Bordeaux regions. What is known, though, is that in 18th century Bordeaux, the vine paired with Cabernet Franc and they became, a little surprisingly, the parents of the bold, dark, tannic Cabernet Sauvignon.

"Wine is one of the most civilized things in the world."

ABOUT NEW ZEALAND WINEGROWERS

New Zealand Winegrowers is the national organization for the country's grape and wine sector and comprises around 850 grower members and 700 winery members. Established in 2002, it is the only unified national winegrowers industry body in the world. Among other things, the association provides a global marketing platform for New Zealand wine, advocates at regional, national and international levels, leads sustainability initiatives and organizes events such as the New Zealand Wine of the Year Awards.

ABOUT VQA WINES OF ONTARIO AND WINE COUNTRY ONTARIO

Ontario is home to 175 VQA wineries and is the largest wine growing region in Canada. VQA stands for 100% Ontario grown grapes and is the essence of local. Ontario has gained global recognition for its cool climate wines and excels at key international varietals including Chardonnay, Riesling, Cabernet Franc, Pinot Noir and Gamay Noir. Over 130 wineries in Ontario welcome wine lovers to visit their wineries, offering them world-class wine country experiences from casual to fancy.



CRU RESTAURANT

Thu May 9 6:30PM*

100 Yonge St, Suite 100, Toronto

\$175 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 3-4 hours.

Master & Protégés dinner with Mark McEwan & Stoneleigh wines at Bymark.



STONELEIGH™

Mark McEwan is among Canada's most celebrated chefs, as famous for his appearances on *Top Chef Canada* as he is revered for dishes that are both easy to enjoy and exquisitely prepared from the highest quality ingredients (Think: luxuriously rich lobster poutine.) But these days, he'd just as happily be known as one of the country's great culinary mentors. At this "Master & Protégés" dinner, he reunites with some of his aptest pupils—Bymark's Brooke McDougall, Craig Wong of Patois and Brad Long of Café Belong—for a feast that celebrates flavours, technique and friendship. Expect to savour beloved dishes from a lifetime of exceptional cuisine, with the "master" swinging by guests' tables to shave truffles over pasta while the "protégés" take over the kitchen. Dinner will be paired with the crisply complex wines from New Zealand's Stoneleigh Vineyards' premium portfolio.

Note: This event may have communal seating, please keep this in mind when booking tickets.

ABOUT MARK MCEWAN

Mark McEwan is among Canada's most creative and groundbreaking chefs. He was the youngest Executive Chef ever to wield a whisk at Toronto's upscale Sutton Place Hotel, and has since helmed some of the city's most notable restaurants: North 44, Bymark (*enRoute's* Best New Restaurant 2003), ONE, Fabbrica and Diwan at The Aga Khan Museum. He has also opened three upscale gourmet food stores, McEwan's, leads one of the city's top catering companies, McEwan Catering, and produced two best-selling cookbooks. Outside Toronto, he is probably best known as head judge on television's *Top Chef Canada* and as host of the Food Network's *The Heat*.

ABOUT STONELEIGH VINEYARDS

The exceptional terroir, where the Stoneleigh vineyards lie defines the wine's superior qualities. Located on the northern side of Wairau Valley, the vigneronns have located the vineyards on deep, infertile gravel beds covered in smooth sunstones. These stones reflect the sun's heat during the day, assisting in ripening, whilst cool nights maintain intense fruit flavours. These factors combine to produce a wine with its own unique place.

TASTY FACT

When is a burger worth \$40? When it's the Bymark burger, a gourmet sensation featuring eight ounces of grass-fed PEI beef, perfectly cooked to order and lavished with creamy Brie de Meaux, shaved truffle and grilled porcini mushrooms.

ABOUT BROOKE MCDUGALL

Executive Chef Brooke McDougall began his career at the lively Blue Mountain Resort in Collingwood and then enrolled in the Culinary Management program at George Brown College. After graduating, Chef McDougall headed to North 44 in Toronto where under the mentorship of Chef McEwan, Chef McDougall landed the role of Executive Sous Chef. Known for his strong leadership skills and dedication to innovative culinary techniques, Chef McDougall was chosen to open the award-winning Bymark as Executive Chef.

ABOUT CRAIG WONG

Chef-Owner Craig Wong brings classic technique and the culinary traditions of his Jamaican-Chinese heritage to Toronto's Patois. He previously worked in some of Toronto's most illustrious kitchens, including the McEwan Group of restaurants, and spent a year with Alain Ducasse au Plaza Athénée in France. He has earned numerous accolades including recognition by *Toronto Life's* Top 20 restaurants 2015.

ABOUT BRAD LONG

Since 2011, Brad Long has been Chef-Owner of Café Belong and Belong Catering at the Evergreen Brickworks. He is a co-host of Food Network Canada's smash hit *Restaurant Makeover* and formerly worked with Maple Leaf Sports & Entertainment. Chef Long is a passionate advocate for sustainable farming and has been recognized by VQA Restaurant Awards of Excellence and *Globe and Mail* Top 10 restaurants of the year.



BYMARK

Tue May 14 6:30PM*

66 Wellington St W, Toronto

\$200 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 3-4 hours.

Two globally inspired chefs serve up the bright flavours of Spain and Israel.

LABORA

Wake up to the bright, sun-soaked flavours of Spain and Israel at this epic brunch from two wildly talented, Michelin-trained chefs. Labora's Chef-Owner Rob Bragagnolo joins forces with Israeli Chef Tomer Markovitz, most recently of Parallel, to serve up a feast of small dishes and sharing platters. Expect to enjoy tapas of salty *jamon iberico*, tangy cheeses and intense little seafood bites, as well as larger plates of lamb, chorizo, roasted vegetables and savoury rice scented with saffron, paprika, cumin, mint, za'atar and all the spices of the Mediterranean. Paired with this will be a diverse array of wines from Spain and Israel. Labora is one of Toronto's best new restaurants and these are two of the city's most exciting chefs, about to take you on a whirlwind tour of the Mediterranean's finest flavours.

Note: This event may have communal seating, please keep this in mind when booking tickets.

ABOUT ROB BRAGAGNOLO

Although he grew up in Toronto, the Chef-Owner of Labora spent most of his culinary career overseas. After studying hospitality in Neuchatel, Switzerland, he shifted to the kitchen. He trained in Michelin-starred restaurants, spent several years cooking on the Spanish Island of Majorca (where he still owns two restaurants with his business partner, Michelin-starred-chef Marc Fosh), and

"A faithful rendition of a good coastal tapas bar."

staged in Barcelona at Albert Adrià's tapas bar, Tickets, before returning to Toronto. Back home, he became Executive Chef of the farm-to-table gastropub Marben and later the full-service sandwich spot, Carver. In 2017, he opened Labora, which offers simple and rustic regional Spanish cuisine inspired by his time in Majorca. It has since been named to *NOW's* Top 10 Toronto Restaurants 2017, *Toronto Life's* Best New Toronto Restaurants 2018, *Canada's 100 Best Restaurants* 2018, and *Blog TO's* Best Tapas in Toronto.

ABOUT TOMER MARKOVITZ

Chef Tomer Markovitz originally hails from Tel Aviv, Israel, a vibrant city at the crossroads of European, Asian and African cultures, and brings with him the culinary traditions of his Italian-Libyan mother and Austrian-Hungarian father. He cooked at numerous Tel Aviv restaurants as well as the Michelin-starred Les Bacchanales in Nice, France, before moving to Toronto in 2016. In 2018, he became Head Chef at the newly opened Parallel, Toronto's tahini-obsessed Middle Eastern restaurant. It was promptly named to *Toronto Life* magazine's Top 100 restaurants in the city. He has since left to pursue other exciting culinary endeavors. Chef Markovitz's flavour profile is inspired by his Israeli roots, his travels and his passion for preserving tradition while simultaneously pushing boundaries.

TASTY FACT

A popular Spanish tapa is "tortilla," not to be confused with the Mexican corn or wheat flatbread of the same name. In Spain, tortilla (which means "little cake") is a dense omelette made with eggs, potatoes and sometimes onions, fried in oil, sliced in wedges and typically served cold.



LABORA

Sun Jun 9 11:00AM*

433 King St W, Toronto

\$100 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 3-4 hours.



Fine wine, tender asparagus and duck confit: A celebration of spring at Les Fougères.



Spring in Quebec is beautiful, dappled light flickering through pale green leaves, woodland flowers shyly peeking from the forest floor. Spring in Quebec is also delicious, and nowhere more so than at Les Fougères. For a quarter of a century, hungry people in the know have made their way to this charming country restaurant in the forests of Gatineau, where Chef-Owner Charles Part and Chef Yannick La Salle conjure the finest cuisine out of local ingredients, many from the restaurant's bountiful garden. For this celebration of all the bright, crisp, fresh flavours of the season, they will be joined by Véronique Rivest, one of Canada's greatest sommeliers, who will take guests on an exciting journey through wines both classic and new.

TASTY FACT

Yannick La Salle's winning dish at the Canadian Culinary Championships included a surprising local ingredient: Quebec-grown saffron.

Note: This event may have communal seating, please keep this in mind when booking tickets.

LES FOUGERES

Wed Jun 12 6:30PM*

783 route 105, Chelsea, QC

\$175 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 3-4 hours.

ABOUT CHARLES PART

Originally from England, Chef Charles Part began his career with stages at London's Inn on the Park and the Savoy Group's Hotel Lancaster in Paris. Eventually he made his way to Canada and, in 1993, opened Les Fougères in Gatineau with his wife, Jennifer Warren-Part. Long considered

"A destination restaurant that stimulates all the senses."

a fine-dining destination known for hyper-local cuisine and a stellar wine program, in recent years Les Fougères has modernized both its décor and menu and, in 2018, made the list of *Canada's Top 100 Restaurants*.

ABOUT YANNICK LA SALLE

Les Fougère's Chef began his career in the small town he grew up in just outside Ottawa, but travelled the world to gain experience working with such well-known chefs as Dan Barber and David Kinch. It has paid off: He recently won gold at the Canadian Culinary Championships, cooking with the fresh, local ingredients he loves best.

ABOUT VÉRONIQUE RIVEST

Véronique Rivest was the sommelier at Les Fougères for over 12 years, at the same time as she was taking part in all the competitions that would lead her to the World's Best Sommelier Competition in Tokyo in 2013, where she took second place. Previously, she had twice placed in the top 12, and won Canada's Best Sommelier competition in 2006 and 2012. In 2014, she opened Soif, a Gatineau wine bar that made *enRoute's* Top 10 list of Canada's Best New Restaurants.

Globally inspired. Montreal perfected. A tasting menu to savour at Le Fantôme.



One perfect plate precedes the next: a sculptural square of blowtorched lobster sushi, perhaps, or a beetroot mosaic, or, if you're lucky, the revelatory combination of peanut butter, foie gras and jam on grilled bread. Just know that whatever Chef Jason Morris decides to serve at Le Fantôme—an *enRoute* Top 10 star in 2016, and critic favourite ever since—each bite will be as artful as it is flavourful. This event features an ambitious multi-course tasting menu, each inventive plate paired with vibrant natural wines. Expect Chef Morris to bring the skills he honed in some of the world's best kitchens to the table for a culinary experience unlike any other.

TASTY FACT

The tasting menu or menu dégustation is a series of small portions served as a single meal. Tasting menus can comprise as many as 50 courses, and are considered by many (especially the tasters at *Le Guide Michelin*) as the best showcase of a chef's art.

Note: This event will have two seatings at 5:45 and 8:30 p.m., and may have communal dining. Please keep this in mind when booking tickets.

ABOUT JASON MORRIS

It was while attending business school that Jason Morris decided he needed a more creative challenge and promptly changed focus to culinary school. After cooking at Montreal's Milos, he trained in some of Scandinavia's most legendary Michelin-starred kitchens. Upon returning home, he joined

"Le Fantôme is one of the most exciting restaurants I've dined at in ages."

the opening culinary team at Maison Boulud. In 2016, he joined his friend Kabir Kapoor in opening the inventive Fantôme, named one of Canada's Ten Best New Restaurants by *enRoute* magazine. In June 2018, the duo opened Pastel, their most ambitious project yet.

ABOUT KABIR KAPOOR

The Co-Owner and Maitre d'of Montreal's Le Fantôme and Pastel restaurants was always mesmerized by the workings at his parents' Indian restaurant, Le Taj, the oldest in Eastern Canada. He worked there during and after university, but eventually decided to open his own restaurant with his friend, Chef Jason Morris. They now own three: the original Fantôme, the café at the Ssense flagship store, and the ambitious Pastel.



LE FANTÔME

Thu May 30 5:45/8:30PM*

1832 William St, Montreal

\$185 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 2.5 hours.

From Asia to the Middle East to New Zealand: A world of food and wine at Alloy.

ALLOY
fine dining



An alloy is a combination of metals that bond together. At Calgary's Alloy restaurant, that bond is the sophisticated fusion of flavours and ingredients in the hands of Chef-Owners Rogelia Herrera and Uri Heilik. This little mid-century jewel box of a restaurant will play host to a spectacular evening of globally inspired dishes paired with the elegant Wines of New Zealand. Latin American achiote, Middle Eastern tahini, European truffles, Asian tempura, Alberta beef—all the flavours of the world dance through Chef Herrera's kitchen, which for more than a decade has been regularly recognized as one of the best fine-dining destinations in Calgary. These complex flavours will pair beautifully with the berry bright Pinot Noirs, tropical fruit-scented Sauvignon Blancs, as well as crisp whites and surprisingly complex reds of New Zealand.

Note: This event may have communal seating, please keep this in mind when booking tickets.

ABOUT ROGELIO HERRERA

Chef-Owner Rogelio Herrera was born in Colombia, but left when he was 19 to travel the world, working in kitchens to finance his wanderlust. He cooked in France, the Middle East and Spain before landing in Calgary in the late 1990s. His first job was at a Spanish restaurant called Bistro La Mola, followed by several years cooking at Teatro Ristorante. In 2008, along with fellow chef and business partner Uri Heilik, he opened Alloy, where the two indulged their taste for globally inspired cuisine. Fans followed them to their location in an industrial neighbourhood to savour duck spring rolls, truffle gnocchi, tender short ribs and a vast wine cellar. Alloy was named one of *Avenue's* Best New Restaurants of 2008, and has been on its list of Calgary's Top 10 Restaurants almost every year since.

TASTY FACT

In 2018, the U.S. National Restaurant Association's "What's Hot" Culinary Forecast identified "ethnic fusion" cuisine is one of the top five global flavour trends. Using international foods such as Asian dumplings, Italian pasta or Mexican tacos as a vehicle for familiar flavours feeds diners' hunger for exciting—yet comforting—new dishes.

ABOUT URI HEILIK

The Partner and Business Operations Manager in Alloy and Candela restaurants is also a trained chef who first learned to cook from his Israeli-born mother. After graduating from the SAIT culinary program, he cooked at various Calgary restaurants before opening Alloy with his friend and business partner

"What's created here is more like alchemy—turning simple ingredients into gold."

Rogelio Herrera in 2008. In 2013, he was named one of *Avenue* magazine's "Top 40 Under 40." Today he focuses largely on the business side of the restaurants, which includes numerous charitable endeavours each year.

ABOUT WINES OF NEW ZEALAND

This remote region in the Southern Hemisphere produces some of the world's most exciting cool-climate wines. Almost all of the country's more than 700 wineries are within 125 kilometres of the Pacific Ocean, but with a surprisingly varied terroir that extends 1,600 rugged kilometres from the sub-tropical Bay of Islands to the snow-capped peaks of Central Otago. Long, sunny days, cool nights and unique soils produce wines of intensity, structure and bright flavour, especially the Sauvignon Blanc and Pinot Noir for which New Zealand is justly famous.



ALLOY

Fri May 3 6:30PM*

220 42 Ave SE, Calgary

\$165 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 3-4 hours.

Rich, bold, indulgent, classic: An Owl's Nest reunion at Charbar.



Quietly luxurious décor. Classic French-inspired cuisine. Gracious tableside service. For decades, The Owl's Nest Dining Room at The Westin Calgary was recognized across North America as the very definition of elegant fine dining. Although the Owl's Nest closed in 2005, the chefs who were mentored there continue to elevate the industry. Now those talented alumni are gathering at charbar for one

"The Owl's Nest always has been, and probably always will be, an institution in Calgary dining."

exceptional night to recreate the glorious days of snowy linens, sparkling crystal and a rose for every lady. Led by CHARCUT Chef-Owners John Jackson and Connie DeSousa, who met while working at the Owl's Nest, the evening will feature such delectably nostalgic classics as chateaubriand. Expect an homage to the Bloody Caesar (celebrating its 50th anniversary this year), exceptional wines and, of course, the traditional finale of chocolate-covered cherries, emceed by the entertaining and informative, John Gilchrist.

Note: This event may have communal seating, please keep this in mind when booking tickets.

ABOUT CONNIE DESOUSA AND JOHN JACKSON

Chefs and Co-Owners of CHARCUT Roast House Connie DeSousa and John Jackson met in 1999 when they worked together at the legendary Owl's Nest at The Westin Calgary. From there, Chef Jackson studied charcuterie and staged in top European restaurants, while Chef DeSousa honed her butchery skills at Chez Pansse and staged in New York and San Francisco. The chefs reunited in San Francisco to open the prestigious St. Regis Hotel in 2005. In 2010, they returned to Calgary to open their first joint venture, CHARCUT Roast House, which was named to *enRoute* magazine's top 10 best new Canadian restaurants. In 2015 they opened the asado-style charbar in Calgary's historic Simmons building; it was named to both *Canada's 100 Best Restaurants* and *enRoute's* top 35 new restaurants for 2016. Their most recent venture is the CHIX Eggshop opening in the Alt Hotel East Village later this spring. It's a fast fine-diner which is a quirky, nostalgic, counter service-only breakfast and lunch spot, with skilfully crafted and quickly served dishes alongside super-hip craft beverages and cocktails that are sure to shake things up.

ABOUT JESSICA PELLAND

A born-and-bred Calgarian, in 2010 Chef Pelland joined the team at CHARCUT Roast House, where she sharpened her skills working alongside Chef-Owners John Jackson and Connie DeSousa. In 2015, she became Executive Chef of the newly opened charbar. She was also Alberta's first *Chopped Canada* winner (in 2014) and has been named one of the country's top culinarians by *Western Living* and *Chatelaine* magazines.

ABOUT CHAD RITTENHOUSE

A specialist in southern-style BBQ, Chad Rittenhouse began his career nine years ago as a mentee of Chefs Connie DeSousa and John Jackson at CHARCUT Roast House. He then worked his way through the ranks to reach his current position, Executive Catering Chef for the restaurant group.

ABOUT OWL'S NEST ALUMNI

Michael Batke has been Executive Chef of The Westin Calgary since 2016 and previously held the same role from 2006 to 2009. In between, he was Executive Chef at The Westin Bayshore, host hotel for the 2010 Winter Olympic Games in Vancouver, as well as Executive Chef at the Delta Calgary South, co-owner of Alley Burger Food Truck, Chef de Cuisine at CHARCUT Roast House and Corporate Chef at charbar. He has also worked at the St. Regis San Francisco and Fairmont Chateau Lake Louise.

Nadine Thomas is Director of Beverage and Food at the W Hotel in Austin, Texas. Previously she'd been the hotel's Executive Chef, a role she'd held since it opened in 2010. Originally from British Columbia, she was Executive Sous Chef at The Westin Calgary's Owl's Nest from 1995 to 2001. She went on to be Executive Chef at The Westin Philadelphia, Executive Banquet Chef at The Westin Copley Place and Executive Chef at The Westin Alexandria, before finding her home in Austin.

Christoph Leu is the Director of Culinary for Bon Appetit Management Company at Google Headquarters in the San Francisco Bay area. Previously, he worked for Starwood Hotels and Resorts in numerous roles, including Corporate Chef for North America in Stamford, Connecticut, Executive Chef at Westin Copley Place and New England Regional Food and Beverage Director and as well as a stint at The Westin Calgary.



CHARBAR

Sat Jun 22 6:30PM*

Simmons Building, 618 Confluence Way SE, Calgary

\$165 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 3-4 hours.

Sushi, chefs and high spirits: An unforgettable reunion.



If you wish you'd had a seat at *The Final Table*, the Netflix culinary competition program featuring 24 of the world's greatest chefs, you're in luck. Shokunin Chef-Owner, Darren MacLean, who not only appeared on the show but made it to the final, welcomes his co-competitor and winner of *The Final Table*, Los Angeles-based Timothy Hollingsworth, for this special dinner. Expect lively tales from the intense competition, along with the exquisite Japanese fare that earned Shokunin a place among *Canada's Top 100 Restaurants*. Even more thrillingly, Chef MacLean will preview some of the dishes that will be appearing on the menu at his soon-to-open Barshoku and Nupo in Calgary's East Village. Expect luscious seafood—including the meticulously prepared sushi for which he is known—and vibrant vegetables, all adorned with brightly flavoured garnishes and accompanied by an extensive selection of wine, beer and cocktails.

Note: This event may have communal seating, please keep this in mind when booking tickets.

ABOUT DARREN MACLEAN

Chef and restaurateur Darren MacLean's passion for the flavours, textures and fine detail of Japanese food has propelled his Calgary izakaya, Shokunin, onto the top 50 list of *Canada's 100 Best Restaurants*. A homegrown Albertan, he began his career at classic Calgary institutions like Murrieta's and Vintage Chop House before opening his first restaurant, Downtownfood, which earned a *Maclean's* magazine Top 100 nod. In 2015, Chef MacLean fulfilled a lifelong dream of travelling to Japan, where he cooked beside

"Chef Darren MacLean knows how to make delectable food."

some of that nation's most famous chefs, before opening Shokunin in 2016. In 2018, he appeared in the Netflix global cooking competition show, *The Final Table*, beating 20 of the world's best chefs to compete in the finale. Not one to rest on his laurels, this summer he is opening the fish-and-vegetable-focused Barshoku and intimate, eight-seat Nupo in the brand new Alt Hotel in Calgary's East Village.

ABOUT TIMOTHY HOLLINGSWORTH

"Sophisticated rusticity" describes Chef Hollingsworth's approach to food: casual and easy going, but prepared with deft skill and meticulous care. He spent 13 years at Napa Valley's French Laundry, during which time he placed sixth at the Bocuse d'Or competition. In 2013, he left Napa to stage with some of the world's greatest chefs, then opened the updated BBQ joint Barrel & Ashes in Los Angeles, followed by the locally driven Otium, where wood-fired fare is the star. Among other accolades, Hollingsworth was awarded the James Beard Foundation's Rising Star Chef of the Year Award.

TASTY FACTS

At Shokunin, Chef Darren MacLean dry-ages larger fish such as hiramasa (yellowtail). As with beef, dry-aging fish breaks down fibres and gives the flesh deeper, sweeter flavour and wonderfully dense texture.

Izakayas are essentially Japanese pubs, lively and casual places for after work drinks with snacks. The word "izakaya" evolved from "sakaya," or sake shop, although they typically also serve beer, wine and cocktails.



SHOKUNIN

Fri Jun 28 6:30PM*

2016 4th St SW, Calgary

\$185 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 3-4 hours.

From Peru to New Zealand to Vancouver: A succulent seafood feast at Ancora.

ANCORA
WATERFRONT DINING AND PATIO
FALSE CREEK

NEW ZEALAND WINE
PURE DISCOVERY

WINES OF BRITISH COLUMBIA

British Columbia and New Zealand are two of the world's most dynamic cool climate wine regions and this dinner will offer an unprecedented opportunity to taste the best of each. Fragrant Sauvignon Blanc, crisply citrusy Chardonnay, brightly elegant Pinot Noir, surprisingly deep Syrah, zippy bubbles—they all play beautifully alongside Chef Ricardo Valverde's exceptional Peruvian-Japanese cuisine. Expect to dine on the best sustainable seafood from the Pacific coast—Albacore tuna, Dungeness crab, halibut and if the annual harvest is on time, sweet, buttery spot prawns—all prepared with Japanese precision and the punchy flavours of South America. As you savour the ceviche, sushi, causa and other delectable bites, wine director Andrea Vescovi and representatives from New Zealand will lead an educated tasting of wines that will take you on a flavour journey around the world.

Note: This event may have communal seating, please keep this in mind when booking tickets.

ABOUT RICARDO VALVERDE

Originally from Lima, Peru, Chef Ricardo Valverde began his culinary career frying up fish 'n' chips in Steveston, B.C., then went on to cook at some of Vancouver's most highly regarded restaurants. He became Chef de Cuisine/Executive Sous Chef at the renowned Blue Water Cafe + Raw Bar, which earned countless accolades while he was in the kitchen. In 2014, he became Executive Chef of the newly opened Ancora Waterfront Dining

"The combination of punchy flavours and sublime textures tastes absolutely divine."

and Patio, where he combines his Peruvian traditions with local, sustainable seafood. Since January 2019, he has also overseen Ancora's second location, in West Vancouver's Ambleside. He has been recognized by *Canada's 100 Best*, *Vancouver* magazine, the *Globe and Mail*, *National Post*, and other local and international publications.

ABOUT ANDREA VESCOVI

Ancora's general manager and wine director was born in Rome to a family of chefs and vintners, but spent his career in Vancouver. After working at various local restaurants, he joined the team at Blue Water Cafe + Raw Bar in 2001. During his years there, the Vancouver International Wine Festival honoured him with eight consecutive Platinum Glass awards for his wine list program and named him Sommelier of the Year in 2009. Since 2014, he has brought the same passion to Ancora.

ABOUT RAIMUND HEUSER

Chef Raimund Heuser began his career at a Spanish tateria in his home country of Germany. After graduating from culinary school, he apprenticed at Berlin's renowned Hotel Adlon Kempinski and went on to climb the ranks at several prestigious restaurants in Switzerland and New Zealand. Raimund later relocated to Vancouver and became a fixture at Yaletown's award-winning Blue Water Cafe before joining Ancora Waterfront Dining and Patio in 2018.

ABOUT WINES OF NEW ZEALAND

This remote island region in the Southern Hemisphere produces some of the world's most exciting cool-climate wines, notably tropical-fruit-forward Sauvignon Blanc and Pinot Noir bright with red berry flavours. New Zealand's 700 wineries are swept by cooling maritime breezes in a wide range of geographic regions that extend 1,600 kilometres from the sub-tropical Bay of Islands to mountainous Central Otago, the world's most southerly wine region. Long, sunny days, cool nights and unique soils produce wines of intensity, structure and bright flavour.

TASTY FACT

Ceviche—raw fish "cooked" in acidic citrus juice—may be Peru's most famous dish, but causa deserves almost as much recognition. Yellow potatoes are mashed with ground aji pepper and lemon juice, formed into a paste, then stuffed or topped with meat or seafood and served cold. It is said the causa was handed down from the Incas, the name evolving from "kausaq," the Quechua word for potato, meaning sustenance of life. Peru, after all, is home to more than 3,000 varieties of potato.



ANCORA
Wed May 1 6:30PM*

2 – 1600 Howe St, Vancouver

\$165 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399
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Venues are not conducive to young children.
Events run approximately 3-4 hours.



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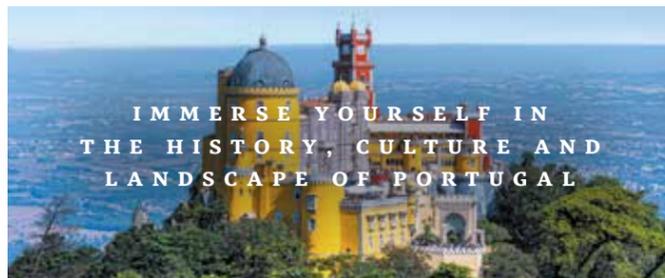
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It's "Battle Delicious" as two iron chefs meet at Boulevard.

BOULEVARD

kitchen & oyster bar



Call it "Battle Delicious." Armed with finesse and fine ingredients, two multiple-award-winning chefs match top-notch skills at this extraordinary collaboration dinner at Vancouver's Boulevard Kitchen & Oyster Bar. Fresh off recent wins on Food Network Canada's *Iron Chef*, Langdon Hall's Jason Bangerter pairs his refined garden-to-table sensibilities with the exquisitely French-trained, Asian-influenced cuisine of Boulevard's Chef Alex Chen. Both chefs will serve up inventive dishes, vibrant flavours and lively tales from the trenches of culinary competition, exceed by one of the show's judges, food and travel storyteller, Mijune Pak. Expect the finest seafood and other luxe ingredients, prepared with meticulous skill and paired with exciting wines from one of the city's most talented team of sommeliers.

TASTY FACT

Jason Bangerter found inspiration for his *Iron Chef* challenge in his own backyard: "We served our first dish on sunflowers from Langdon Hall's garden with one of my favourite ingredients—truffle."

Note: This event may have communal seating, please keep this in mind when booking tickets.

ABOUT ALEX CHEN

Iron Chef Canada winner. Canadian Culinary Championship gold medallist. Vancouver Magazine Chef of the Year. And that was just 2018. There's no culinary challenge, it seems, to which Alex Chen cannot rise. Sutton Place Hotel's Executive Chef previously spent six years as Executive Chef of the Beverly Hills Hotel's Polo Lounge and, in 2013, led Team Canada to an impressive top-10 finish at the Bocuse d'Or culinary competition in France.

"For the ultimate seafood experience in the city, you must visit Boulevard Kitchen & Oyster Bar."

Today he not only oversees Boulevard Kitchen & Oyster Bar (named Best Upscale and Best Seafood Restaurant by *Vancouver* magazine), he blue-skies new projects for Sutton Place and is a mentor to a whole new generation of chefs.

ABOUT JASON BANGERTER

Since 2013, Jason Bangerter has been Executive Chef of Ontario's legendary "garden-to-plate" Langdon Hall Country House Hotel and Spa. Considered a rising star within the Relais & Châteaux family, he previously spent several years working at Anton Mosimann's restaurants in Europe, where he was inspired by the pioneering chef's concept of "*cuisine naturelle*." In 2018, Langdon Hall was ranked fifth among *Canada's 100 Best Restaurants*, and in 2018 Chef Bangerter defeated Lynn Crawford on Food Network Canada's *Iron Chef*.



BOULEVARD

Thu Jun 6 6:30PM*

Sutton Place Hotel, 845 Burrard St, Vancouver

\$185 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not conducive to young children. Events run approximately 3-4 hours.