

Visa Infinite® Dining Series

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



Vikram Vij | Vij's



Donna Doohar | Mildred's Temple Kitchen

Truffles, cream, foie gras: Savour the great flavours of France at St. Lawrence.
From Paris with love at Mildred's Temple Kitchen.
A Champagne homage to Joël Robuchon.

2019 WINTER/SPRING SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | VANCOUVER

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VISA
Infinite®

Welcome to the Visa Infinite Dining Series

All across Canada, some of 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 offers exclusive access to rare chef collaborations—you won't want to miss out on what the chefs of Joe Beef and Maison Publique are cooking up at McKiernan Luncheonette, or the French connection between St. Lawrence's J.C. Poirier and Ayden Kitchen's Dale Mackay, or the North-South meetup between Toronto's Paul Boehmer and Arizona's Beau MacMillan. It's your ticket to hot new restaurants like Il Covo, Tanto and Stofa, and an epic, Champagne-soaked tribute to the Chef of the Century Joël Robuchon. It gives you a ringside seat to some of the country's most delicious celebrations, from a Bollywood brunch with Vikram Vij to a Chinese New Year pig roast at Foreign Concept to the most romantic Parisian Valentine's Day feast at Mildred's Temple Kitchen.

Most of all, it offers a taste of all that's rich and comforting, flavours both familiar and exotic, to keep you warm even on the chilliest days.

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

Visit visainfinite.ca for details.

Eastern Canada Events

Toronto

Mildred's Temple Kitchen 4
Feb 14 6:30PM - Dinner \$200

Constantine 6
Feb 20 6:30PM - Dinner \$175

Tanto 7
Feb 27 6:30PM - Dinner \$175

Böehmer 8
Mar 27 6:30PM - Dinner \$200

Sofia 9
Mar 31 5:30PM - Dinner \$200

Piano Piano 10
Apr 14 11:00AM - Brunch \$125

Il Covo 11
Apr 18 6:30PM - Dinner \$175

Ottawa

Stofa 13
Apr 4 5:00 / 8:00PM - Dinner \$175

Montreal

L'Atelier de Joël Robuchon 14
Feb 27 6:30PM - Dinner \$275

Marconi 16
Mar 20 6:30PM - Dinner \$165

McKiernan 17
Apr 7 11:00AM - Brunch \$100

Western Canada Events

Calgary

Foreign Concept 18
Feb 5 6:30PM - Dinner \$165

Donna Mac 19
Feb 26 6:30PM - Dinner \$125

Pigeonhole 20
Mar 13 6:30PM - Dinner \$165

Vancouver

St. Lawrence 22
Feb 21 5:30 / 8:30PM - Dinner \$185

Vij's Restaurant 24
Feb 17 11:00AM - Brunch \$95

Botanist 25
Mar 20 6:30PM - Dinner \$185

Visa Infinite cardholders, be sure to visit visainfinite.ca to subscribe to receive marketing emails from Visa in order to be amongst the first to learn about upcoming events.

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Please drink responsibly.

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.

The flavour of Paris, the food of love for Valentine's Day at Mildred's Temple Kitchen.



Toronto restaurant legend Donna Dooher has invited Lina Caschetto, a Canadian Chef-Writer living and working in Paris, to bring the city of love and light to life for one night only at Mildred's Temple Kitchen. That night is Valentine's Day, when Chef Dooher and Kevin Gallagher, companions in life and love, kick off their 40th wedding anniversary year with a romantic Parisian feast. The evening begins with Champagne, live music and freshly shucked oysters enjoyed outside over an open fire. It continues with delectable dishes and superb wines. It's just the beginning of the adventure for Dooher and Gallagher, who plan to kick off their 40th year of wedded bliss tripping the light fandango in Paris for a year of cooking and writing. Even after 40 years, love is in the air and on the plate.

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

ABOUT DONNA DOOHER

A beloved veteran of Toronto's restaurant scene, Donna and her restaurateur husband, Kevin Gallagher, moved to the city from Ottawa, where she was chef at the Ritz, in the mid-1980s. Frustrated by the limited opportunities for women chefs in commercial kitchens, she opened her own catering company, then a restaurant, Mildred Pierce, which made brunch the hottest meal in town. That was followed by The Cookworks Cooking Studio, which led to a hit Food Network Canada show. She was also food editor of *WISH* magazine, wrote a pair of best-selling cookbooks and became president and CEO of Restaurants Canada, all while encouraging women in the kitchen. In 2008, she opened Mildred's Temple Kitchen and introduced the hugely popular "b'lunch" to Liberty Village. Fittingly, in 2018, her alma mater, Algonquin College, named her alumna of the year.

TASTY FACT

More often than not, when Kevin and Donna meet folks for the first time and tell them that they own a restaurant together, the immediate assumption is that Kevin is the Chef and Donna is in charge of the Front-of-House—how wrong!

"A passion for food is very evident in the unique offerings at Mildred's Temple Kitchen."

ABOUT LINA CASCHETTO

Lina Caschetto is a Vancouver-born chef, writer and food stylist who lives in Paris, France. She currently works as a freelance chef, travelling mostly between Canada and France, collaborating and creating authentic food-driven experiences wherever she lands. Her most recent culinary adventures have led her to Arles, Singapore, Vietnam, Naramata and back again. She is the Co-Founder of Crushed, a weekly food and wine driven pop-up in Paris. Lina also writes a twice-monthly recipe column for *The Globe and Mail*.

ABOUT KEVIN GALLAGHER

The famously dapper Co-Owner of Mildred's Temple Kitchen began his epicurean career in 1970s London working for a department store food hall. When he returned to Canada, he worked front of house for Hayloft Restaurants in Ottawa, where he met his wife-and-business-partner-to-be Donna Dooher. In 1981, he took a management position with the Mexicali Group, which sent the couple to Toronto soon after. In 1987, he left to work with his wife and continues to do so today, making them one of the strongest and perhaps most underrated couple-teams in Toronto's restaurant community.



MILDRED'S TEMPLE KITCHEN

Thu Feb 14 6:30PM*

104 – 85 Hanna Ave, 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 4-5 hours.



The Mediterranean's finest food, fromage and wine at Constantine.

CONSTANTINE



Chef-Owner Craig Harding welcomes his friend Afrim Pristine, owner of Cheese Boutique, for an intimate evening that celebrates fine wine, glorious cheese and all the bright, fresh flavours of the Mediterranean's diverse regions. As crisp pizzas, perfectly charred meats and succulently roasted vegetables emerge from the wood-burning oven, the world's youngest cheese master (Maître Fromager), Afrim Pristine, will share personal anecdotes and rare cheeses

"Where striking and aromatic flavours reign."

from around the Mediterranean. Expect a whole range of tangy, creamy, nutty and firm cheeses served alongside a family-style meal where lovingly prepared vegetables take centre stage. Paired with all this bounty will be a selection of fine wines from Italy, France, Greece and other Mediterranean countries. And as an added bonus, all guests will take home a signed copy of Pristine's first cookbook: *For the Love of Cheese*.

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

CONSTANTINE

Wed Feb 20 6:30PM*

15 Charles St E, 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.

ABOUT CRAIG HARDING

The Chef-Owner of Constantine is widely considered one of Toronto's most welcoming chefs. He worked in some of the city's best-known kitchens—Far Niente, Canoe, Four Restaurant—before he and his wife, designer Alexandra Hutchison, opened the rustic-refined Campagnolo in 2010. In 2017, they opened the SoCal-inspired La Palma, which placed No. 5 on *Toronto Life's* best new restaurants list, followed by Constantine, the pan-Mediterranean experience at The Anndore House hotel.

ABOUT AFRIM PRISTINE

Afrim Pristine is the world's youngest Maître Fromager, an expert in "affinage," the art of aging cheese. He owns Toronto's Cheese Boutique, a half-century-old family business that sells 450 kinds of cheese. In 2007, he joined the Confrérie des Chevaliers du Taste Fromage de France; six years later, at 32, he became the world's youngest maître fromager (cheese master). He recently published the essential cookbook *For the Love of Cheese* (Appetite by Random House).

TASTY FACT

Only France's *Guilde Internationale des Fromagers* can bestow the title of "Maître Fromager," the highest honour for any cheese professional. The guild is an exclusive association of cheesemakers, dairy farmers, processors, refiners, traders and retailers. Created in 1969, it has more than 6,000 members in 33 countries, including Canada.

Culinary talents team up over Tanto's live-fire grill.

ABOUT JULIAN IIIPOULOS

The Chef-Owner of Toronto's Tanto began his career cooking with some of the best talents in the city, including Chef Chris McDonald and Chef Doug Penfold. In 2016, he had risen to

Tanto

Where there's smoke, they say, there's flavour. That's certainly the case at Tanto, where the live-fire grill subtly infuses quality cuts of meat with its sweet aromas, just like the dishes Chef and Co-Owner Julian Iliopoulos was inspired by in Argentina. For this special dinner he welcomes his mentor, Chef Doug Penfold of Cava, Chabrol and Atlas fame, to cook delicious things over the open flame—tender grilled squid, perhaps, or luscious Wagyu steak, or a glazed lamb belly. All this meaty goodness will be paired with rare South American wines seldom seen in Ontario; no bulk-produced Malbecs here, but deep, flavourful reds and aromatic whites. Expect an evening of warm hospitality, and just a whiff of smoky goodness.

TASTY FACT

Aside from steak, the quintessential Argentinean dish is the empanada, a savoury hand pie filled with meat or cheese.

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

"Original cooking that references traditions yet transcends borders."

the position of Chef de Cuisine at their Cava restaurant when he decided it was time to see (and taste) more of the world. He spent several months travelling and cooking across the United States and South America. Inspired by all he savoured on that trip, he returned to Toronto to open the Argentinian Tanto in 2018.

ABOUT DOUG PENFOLD

Over a career of more than 25 years, Chef Doug Penfold has worked in some of Canada's top restaurants, including Canoe, Avalon and Patis. In 2006, he and Chef Chris McDonald opened Cava, a modern Spanish restaurant in mid-town Toronto whose tapas-style cuisine has consistently been considered among the city's best. In early 2016, he and business partner Niall McCotter opened the French restaurant Chabrol in Yorkville, then a year later, the Moroccan Atlas, making Chef Penfold a rare master of Spanish, French and North African cuisine.



TANTO

Wed Feb 27 6:30PM*

74 Ossington Ave, 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.



A cross-border culinary collaboration at Böehmer.



North meets South when Chef Paul Boehmer welcomes his friend, American chef and television personality Beau MacMillan, to this side of the 49th parallel. Each chef will prepare some of the dishes he's best known for, and rich, buttery Kobe beef is sure to play a starring role—it was, after all, the ingredient that catapulted Chef MacMillan to *Iron Chef America* stardom. Meanwhile, Chef Boehmer

"At Böehmer: Everything has a purpose, every choice has a meaning and each experience brings pleasure."

will indulge guests with his fine, locally inspired Canadian cuisine, featuring dishes like rainbow trout with sorrel cream sauce or pappardelle with Atlantic lobster and shrimp. Everything will be paired with fine American and Canadian wines, for a vintage evening to remember.

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

BÖEHMER

Wed Mar 27 6:30PM*

93 Ossington Ave, 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.

ABOUT PAUL BOEHMER

The Chef-Owner of the eponymous Böehmer restaurant brings with him a lifelong commitment to fine cuisine. With a background of classic German tradition and vibrant Indonesian flavours, he began his career with an apprenticeship under the revered chef Michael Stadtländer. That was followed by stints at Scaramouche, Bistro 990, Opus Restaurant, Ultra Supper Club and The Spoke Club, among other notable Toronto restaurants. In 2010, he opened the elegant Böehmer, which features affordable upscale dishes featuring local Canadian ingredients.

ABOUT BEAU MACMILLAN

Originally from the American South, the Executive Chef of the upscale Arizona resort Sanctuary on Camelback is perhaps best known for his appearances on The Food Network. In 2006, he beat Bobby Flay in "Battle American Kobe Beef" on *Iron Chef America*. Since then, he has co-hosted *Worst Cooks in America* and appeared on *Beat the Chefs*, *The Next Iron Chef* and *Guy's Grocery Games*.

TASTY FACT

Kobe is the most revered of beef. It is the most abundantly marbled, lushly streaked with a rich, creamy fat that makes it both tender and flavourful. It is also extremely expensive and rare. Authentic Kobe comes from Japan's Hyogo Prefecture; however, "Domestic Wagyu" offers similar qualities.

Modern art and classic Italian fare indulge the senses at Sofia.



This glam evening begins with cocktails and canapés surrounded by works from artists such as Jeff Koons and Mr. Brainwash in Canada's first Tagliatella Galleries adjacent to the restaurant. From there, it's over to the stunning new Sofia, the latest restaurant from INK Entertainment, for Executive Chef Rob LeClair's modern-classic Italian fare. Expect handmade fresh pastas, quality ingredients, fine wines and a commitment to authenticity, in a room that dazzles with the Hollywood glamour of mixed marble, red velvet, Pop Art and a white grand piano. This evening will have it all: luxe dining, great wine, fine art and entertainment in Toronto's upscale Yorkville neighbourhood.

TASTY FACT

In November 2018, for a *Post City Toronto* stuffed pasta roundup, celebrity chef Mark McEwan gave top honours to Sofia's "elegant and simple" agnolotti al tartufo—filled with ricotta and lavished with chanterelles, hazelnuts and black truffles.

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

ABOUT CHARLES KHABOUTH

One of "the kings of Toronto's dining scene," the proprietor of INK Entertainment is a visionary entrepreneur who oversees the Bisha Hotel, the featured Tagliatella Galleries,

"Traditional Italian gets a smart and modern twist."

and dozens of Toronto's most notable restaurants, nightclubs and music festivals. They include Byblos (Toronto and Miami), Weslodge (Toronto and Dubai), Figo, Estia, La Société, Patria and the recently opened Sofia. Since 2013, Khabouth has continually placed on *Toronto Life's* annual list of the 50 most influential people in Toronto.

ABOUT ROB LECLAIR

The Executive Chef of Sofia has been inspired by food since his first cooking position at Le Papillon more than 15 years ago. He has helped launch some of Toronto's favourite restaurants including the McEwan Group's Bymark, ONE and Fabbrica, as well as Constantine, and trained with the Associazione Pizzaioli Napoletani. In August 2018, he joined INK Entertainment and now brings to Sofia an intense reverence for classic and innovative Italian cuisine.



SOFIA

Sun Mar 31 5:30PM*

99 Yorkville Ave, 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.



Wake up to a bubbly Italian brunch at Piano Piano.



It's always a party at Piano Piano, Victor Barry's lively casual-chic follow up to his formal temple to fine dining, Splendido. Casual he may be these days in terms of ambience, his approach to food is as serious as ever, especially when it's pizza—paired with Champagne! His version is wood-fired, with a tender, smoke-kissed crust layered with bright, flavourful toppings—soppressata, anchovies, capers, chillies, hot honey—and

"Joyful, unpretentious fine dining."

gloriously oozing with creamy fior de latte. At this beautiful brunch, guests can enjoy elegant appetizers, mouth-watering pizza and exciting bubbles from boutique producers like Henri Billiot et Fils and Champagne Gimonnet, supplied by the dynamic Brix + Mortar Wine Company. This will be a sparkling eye opener as delicious as it is memorable.

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

PIANO PIANO

Sun Apr 14 11:00AM*

88 Harbord St., Toronto

\$125 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 VICTOR BARRY

For over a decade, Chef-Owner Victor Barry led Toronto's bastion of elevated fine dining, Splendido. Now he's proving that he's just as deft with a more casual approach to cuisine, having transformed Splendido into the easy-going Canadian-Italian trattoria Piano Piano. There he—along with his wife and partner, Nikki Leigh McKean—offers refined takes on such down-home favourites as veal parmigiana, pizza and Caesar salad. (They also own and operate the French bistro Café Cancan across the street.) Although he has lost none of his passion for quality cuisine, today Chef Barry's greatest aim is to sate your hunger and nourish your soul.

ABOUT BEN HODSON

Ben Hodson is the owner of Brix + Mortar Wine Company, which specializes in dynamic wines, often organic and biodynamic, from multi-generational family-owned wineries. A certified sommelier, he has been importing and distributing wine in Ontario since 2002 and established Brix & Mortar in 2016 as the go-to for interesting large-format bottles.

TASTY FACT

The name of the restaurant comes from the Italian saying "Piano, piano va lontano"—slowly, slowly we go further.

Small bites, big flavours at Il Covo.

DLXXXV

IL COVO

Expect to see Il Covo perching atop many of Toronto's (and Canada's) "best of" lists. The darkly glamorous space, with its vintage vibe, is credited with bringing Italian fine dining back to Little Italy—only with an ambitiously modern twist. The inspiration here is a contemporary take on *Cicchetti*, savoury little nibbles served like tapas alongside wine. Chef Ryan Campbell, formerly of Buca, brings serious culinary skills and a flair for innovation to tempting bites of roasted sea bass, hen's egg crostini and housemade "scrigno," pasta stuffed with gorgonzola and radicchio. Meanwhile, General Manager and Sommelier Giuseppe Marchesini pairs these little bursts of flavour with exceptional sippers, mostly organic and biodynamic Italian wines acquired directly from the winemakers. *Che bella esperienza!*

TASTY FACT

Cicchetti (che-KET-tee) are Venice's version of pintxos or bar snacks, usually tiny open-faced sandwiches, served in stand-up wine bars known as "bacari."

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

ABOUT RYAN CAMPBELL

The Chef-Owner of Il Covo has some serious Italian fine-dining cred, although he started his career in the humblest of ways: washing dishes in his hometown of Ajax, Ontario. Chef Campbell was on the opening teams of both Toronto's Buca Osteria & Enoteca and Buca Yorkville, where he was Chef de Cuisine. Before that, he

"Locals are embracing Il Covo for good reason."

worked at Toronto's North 44 and Auberge de Pommier, and spent more than a year in Italy, cooking in two Michelin-starred restaurants. Now he brings a lifetime of skill and passion to Il Covo ("The Meeting Point") in Little Italy.

ABOUT GIUSEPPE MARCHESINI

Il Covo's General Manager and Co-Owner has worked in the hospitality industry for 25 years. He hails originally from Italy, where he earned his sommelier certification and worked at the three-Michelin-starred La Pergola. After leaving Rome, he worked as sommelier in California, then arrived in Toronto to open Buca Osteria & Enoteca as a manager and sommelier. He was wine director for the Buca group before opening Il Covo in 2018.



IL COVO

Thu Apr 18 6:30PM**

585 College St, 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.

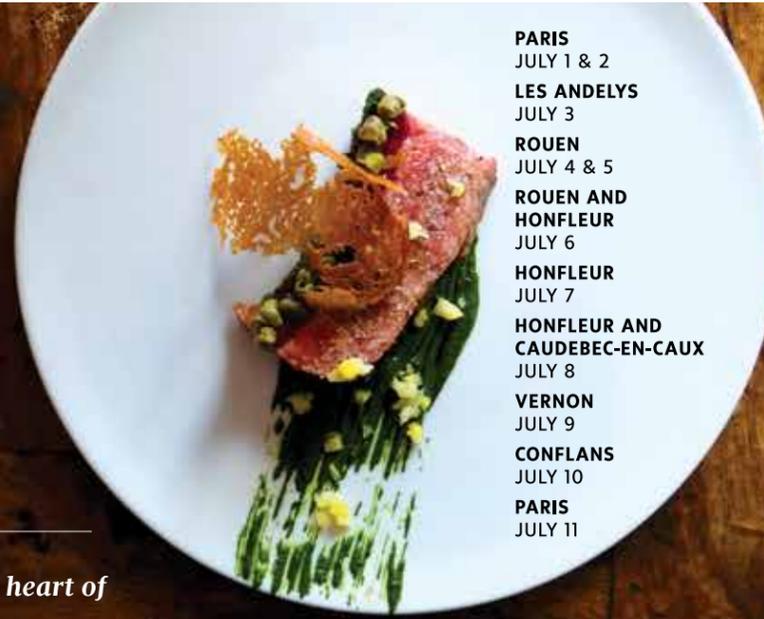
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PARIS
JULY 1 & 2
LES ANDELYS
JULY 3
ROUEN
JULY 4 & 5
ROUEN AND
HONFLEUR
JULY 6
HONFLEUR
JULY 7
HONFLEUR AND
CAUDEBEC-EN-CAUX
JULY 8
VERNON
JULY 9
CONFLANS
JULY 10
PARIS
JULY 11



DAY 2

JULY 2, 2019
Le Pavillon Ledoyen (Paris)
Included in your fare



DAY 6 • OPTION 1

JULY 6, 2019
L'Essentiel (Deauville)
Included in your fare



DAY 6 • OPTION 2

JULY 6, 2019
1912 (Trouville)
Included in your fare



DAY 6 • OPTION 3

JULY 6, 2019
Maximin Hellio (Deauville)
Included in your fare



Chef David Goerne
of restaurant G.A.



DAY 8

JULY 8, 2019
On board The Scenic Gem
Included in your fare



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Modern ideas, classic technique on the menu at Stofa.



When Jason Sawision departed his role as Atelier Chef de Cuisine, Ottawa foodies waited breathlessly to see what the talented young chef would do next. This intimate dinner at his first solo restaurant, Stofa, is the answer. Guests will meander deliciously through what Chef Sawision calls "my own little cuisine." His menu balances classic techniques with modern sensibilities, and local ingredients with global flavours. Expect standout appetizers like his snack tower of cooked, fried and raw seafood, mains that joyfully blend world flavours (think: pork loin with spaetzle and tamarind), playful sweets and a carefully edited wine list to pair with them.

TASTY FACT

Stofa is a Norse word meaning hearth or cast-iron stove, and represents a place of warmth and comfort where people can gather to eat, drink and socialize.

*Note: This event will have two seatings, one at 5:00 p.m. and the second at 8:00 p.m. and may have communal seating. Please keep this in mind when booking tickets.

ABOUT JASON SAWISION

Before opening Stofa, Chef-Owner Jason Sawision worked at Ottawa's revered Atelier restaurant for six years, most recently as Chef de Cuisine. Prior to moving to Ottawa in 2011, he had worked at Toronto's Canoe Restaurant and The Healthy Butcher, as well as the passionately farm-to-table Eigensinn Farm in Collingwood. In 2012 and 2016, he was part of the Atelier team that won gold

"What stands out are the kitchen's finesse and imagination."

at the Canadian Culinary Championship in Kelowna. He opened his first solo restaurant, the contemporary Canadian Stofa, in 2017, and promptly found a place on the list of *Canada's 100 Best Restaurants*. He has also enjoyed a stint as a chef-instructor at Algonquin College.

ABOUT IMRUN TEXEIRA

Stofa's Sous-Chef earned his chops interning at Michelin-starred restaurants in England. Upon returning to Ottawa, he worked at Ottawa's Brookstreet Hotel and Atelier, and was Chef de Cuisine at the renowned Bartlett Lodge in Algonquin Park, before joining Chef Sawision at Stofa.



STOFA

Thu Apr 4 5:00/8:00PM**

1356 Wellington St W, Ottawa

\$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.

A Champagne homage to Joël Robuchon.

L'ATELIER
MONTREAL
de Joël Robuchon



The late Joël Robuchon was arguably the world's greatest chef of the last 50 years—he was certainly the most decorated, with an empire that reached right around the globe—and this tribute dinner at his only Canadian establishment will remind you why. Executive Chef of Joël Robuchon International, Eric Bouchenoire, his closest colleague and a tireless perfectionist in his own right, will lead the kitchen at the luxurious Casino de Montréal dining room in a feast that pays homage to the master's most legendary dishes. Flowing alongside all the buttery, foie-gras-lavished and caviar-adorned fare will be a sparkling river of Veuve Clicquot Champagne, ranging from the classic Carte Jaune to the opulent Grande Dame, presented by Cellar Master Dominique Demarville. This evening will be an unforgettable meeting of luxurious tastes and iconic brands.

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

ABOUT JOËL ROBUCHON

Chef of the Century. The world's most Michelin-starred chef. The first major chef of the post-nouvelle cuisine era. When Joël Robuchon passed away in August 2018 at the age of 73, the world mourned the loss of a culinary giant. Born in Poitiers, France, he was only 15 when he began his apprenticeship in pastry. From there, accolades accumulated quickly. In 1976, at the age of 31, he received the Meilleur Ouvrier de France (France's Best Craftsman) award in cuisine; in 1989 the influential guide *Gault Millau* dubbed him the "Chef of the Century." At his death, he operated a dozen restaurants worldwide, with 28 Michelin stars among them. He had also published numerous cookbooks, chaired the committee for the most recent edition of the *Larousse Gastronomique* and hosted culinary television shows in France. His legacy lives in the great chefs he mentored—including Gordon Ramsay and Eric Ripert—and the lessons they, in turn, pass on to the next generation.

TASTY FACT

Joël Robuchon's most famous dish is his luxurious pommes purée (mashed potatoes), which are made with a heart-stopping pound of butter to two pounds of potatoes.

ABOUT ERIC BOUCHENOIRE

Like his mentor, the Executive Chef of Joël Robuchon International is an extraordinary talent. A member of the master's brigade since 1985, he was Chef Robuchon's closest colleague, working closely with him in setting up new restaurants and menus around the world. In 2000, he was awarded the title of Meilleur Ouvrier de France (France's Best Craftsman). Today, he carries on the legacy of the finest in French cuisine.

"His story is not over. The people he brought together have a commonality stronger than friendship, a web more interconnected than gastronomy."

ABOUT DOMINIQUE DEMARVILLE

Dominique Demarville is the 10th Chef de Caves at Maison Veuve Clicquot since its founding in 1772. He discovered his love for Champagne early on, during his first summer job—harvesting grapes—then dedicated his career to this fine sparkling wine. He joined Maison Veuve Clicquot in 2006 as deputy cellar manager and in 2009 succeeded Jacques Peters as cellar master. Today, he oversees the vineyards, winemaking and blending for a renowned brand that is indelibly associated with the luxe life.



L'ATELIER DE JOËL ROBUCHON

Wed Feb 27 6:30PM*

1 avenue du Casino, Montreal

\$275 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.



Luscious fare, lively cocktails at Marconi.



Marconi



This lively wine- and-cocktail-paired dinner will rock Montreal's Mile-Ex neighbourhood with warm hospitality and joyful flavours. Culinary prodigy Mehdi Brunet-Benkritly serves up a multi-course dinner of large and small plates of his flavourful and richly textured dishes—think bone-marrow-roasted whelks or sweetbreads with lemony purée—at this coy, vintage-chic, *enRoute*-magazine-anointed boîte. Meanwhile, Chef Mehdi's partner (in life and in work), Molly Superfine-Rivera, will shake up the classic-inspired cocktails for which she's justly famous while sommelier Emilie Courtois digs into the cellar for exciting natural wines from around the globe. Expect a convivial evening at one of Canada's most talked about young restaurants, and one that's redefining what neighbourhood dining can be all about.

MARCONI
Wed Mar 20 6:30PM*

45 Avenue Mozart O, Montréal
\$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.

ABOUT MEHDI BRUNET-BENKRITLY

Originally from Montreal, Mehdi Brunet-Benkritly first came to notice while he was Chef de Cuisine at the original Toque! and then Au Pied de Cochon. From there he moved to New York, where he led the kitchens at Fedora and Bar Sardine and met his wife-to-be, bar star Molly Superfine-Rivera.

"This is what neighbourhood restaurants are all about."

When they decided to open a place of their own, they moved back to Montreal and spent a year searching for a neighbourhood location with a sense of history. They found it in a charming old dépanneur in Mile-Ex and, on December 2016, opened Marconi Montréal to rave reviews, including the No. 9 spot on 2017's *enRoute* magazine list of Canada's Best New Restaurants.

ABOUT MOLLY SUPERFINE-RIVERA

Miami-born Molly Superfine-Rivera was tending bar at Greenwich Village's Minetta Tavern when she met Chef Mehdi Brunet-Benkritly. After a stint as bar manager at M. Wells steakhouse, she joined her now-husband in opening Marconi Montréal, where she specializes in well-made classics and thoughtful variations such as the Madame Duquet, a lemony take on the traditional Aviation.

TASTY FACT

The name is a nod to Guglielmo Marconi, inventor of the radio, who famously had a factory nearby in Montreal's Mile-Ex neighbourhood.

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

Savour the spirit of Montreal at this epic brunch.



No need to venture into the woods to find this nod to the classic sugar shack party. The Joe Beef family welcomes you to a gregarious brunch that starts in the parking lot of their casual new McKiernan Luncheonette in Côte-St-Paul. Derek Dammann, Chef-Owner of Maison Publique, joins Executive Chef Marc-Olivier Frappier of La Vin Papillon and Mon Lapin in a boisterous three-course feast—with each course comprising seven to nine dishes based on top-quality local ingredients. Expect plenty of beer, cider and wine to flow along with the soul-satisfying fare from Montreal's favourite chefs. This is one party you will not want to miss.

TASTY FACT

The name McKiernan is a nod to the original Joe Beef. Charles McKiernan was a legendarily eccentric Montreal tavern owner, innkeeper and philanthropist who earned the nickname "Joe Beef" for his ability to source provisions during the Crimean War. He ran his tavern from 1870 until his death from a heart attack in 1889, at the age of 54.

ABOUT DEREK DAMMANN

Born in Campbell River, B.C., Derek Dammann began his career at Zambri's in Victoria. From there, he headed to the UK where he spent four years at Jamie Oliver's Fifteen restaurant. He returned to Canada to open DNA in Montreal, then partnered with Oliver to open Maison Publique.

ABOUT MEGAN ASHADE

Megan Adshade is in charge of all things sweet at McKiernan Luncheonette. Born and raised on the east coast, she went to culinary school in P.E.I. before working in restaurants and finding her true love in pastry. For five years, Megan was a part of the ineffable pastry team at Raymond's Restaurant in Newfoundland under Jeremy Charles and then worked at Joe Beef.

ABOUT DERRICK REINHARDT

After graduating from culinary school, Ontario-native Derrick Reinhart moved to Vancouver to cook at Parkside Restaurant for Veteran Vancouver Chef Andrey Durbach for eight years. He now lives in Montreal, cooking at McKiernan Luncheonette.

ABOUT GABRIEL DRAPEAU

Former college football star, Gabriel Drapeau never thought he would end up cooking. But a temporary stint at a local bistro led him to his true calling. Later he found himself working under Derek Dammann at Maison Publique and then Marc-Olivier at Joe Beef.

ABOUT MARC-OLIVIER FRAPPIER

The Executive Chef of Joe Beef and Liverpool House is also the Chef-Owner of Vin Papillon, Mon Lapin and McKiernan Luncheonette. Unlikely as it might seem, he began his career at Tim Hortons and the popular St-Hubert chain. In 2008, he joined Joe Beef, and later Liverpool House, where he became Chef at the age of 23.

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



MCKIERNAN
Sun Apr 7 11:00AM*

200 – 5524 Rue Saint-Patrick, Montréal
\$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.



Welcome in the Year of the Pig at Foreign Concept.



Gung hay fat choy! Welcome the Year of the Pig by escaping to a romantic dream world where colonial-era Vietnam meets modern chic and a whole pig is roasting fragrantly just for you. The Pig symbolizes good fortune in Chinese culture, and the best fortune of all is to enjoy the exotic spices and mouthwatering sweet-salty-sour-hot flavours of Chef-Owner Duncan Ly and Executive Chef Jinhee Lee's seductive pan-Asian cuisine. As the Chinese New Year dawns, nibble on traditional fare like moon cakes and less traditional treats like anise-scented charcuterie. We can't imagine a better way to start afresh.

TASTY FACT

The pig is not only symbolic of wealth in Chinese culture, it also plays an important role in its cuisine. Pork can be cured, stir-fried, braised, grilled, roasted or stuffed into dumplings and, as barbecue (char sui), enjoyed in fried rice, noodle and soup dishes.

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

FOREIGN CONCEPT

Tue Feb 5 6:30PM*

1011 1st St SW, 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.

ABOUT DUNCAN LY

The Chef-Owner of Foreign Concept has worked at some of the country's most esteemed dining establishments including Tofino's Wickaninnish Inn, Vancouver's Diva and Calgary's Catch. As Executive Chef of the Hotel Arts Group, he garnered Calgary's first highly coveted Relais & Châteaux designation for Chef's Table at

"With these two at the helm, creativity abounds on the menu."

Kensington Riverside Inn. After medaling for six consecutive years at Gold Medal Plates, he won silver at the 2014 Canadian Culinary Championships

ABOUT JINHEE LEE

Originally from South Korea, where she worked as a kindergarten teacher, in 2011 Jinhee Lee moved to Canada to attend culinary school. She has since followed her mentor, Chef Duncan Ly, from Raw Bar to the pan-Asian Foreign Concept, where she is currently Executive Chef. She also won gold at the 2017 Canadian Culinary Championships and finished third on *Top Chef Canada* 2018. In 2017, Chef Lee won the Garland Canada International Chef Challenge at the Prince Edward Island Shellfish Festival.

A trio of Calgary chefs gather for a modern comfort feast.



Donna Mac isn't just a restaurant. It's a community, an idea of neighbourliness, a throwback to the days when Co-Owner Amy Turner's grandma Donna Mac raised six kids back in Prince George, but still managed to put a tasty dinner on the table each night. Call it the new neighbourhood restaurant. So it's only natural that Chef Justin Longpre would invite some of his friends and former colleagues, the award-winning chefs Roy Oh of Anju and Justin Leboe of Pigeonhole and Model Milk, over for a cool collaboration. Expect vibrant, playful,

"Thoughtful, simple and seasonal cuisine meant to be shared amongst the table."

comfortingly vegetable-forward dishes and creative cocktails from an impressive drinks list. Of course, you're invited too. It's just the neighbourly thing to do.

TASTY FACT

Among the dishes on the menu at Donna Mac is the kielbasa with potato dumpling and crème fraiche that harkens back to the Eastern European dishes long enjoyed on the Prairies.

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

ABOUT JUSTIN "TINO" LONGPRE

The Executive Chef and partner in Donna Mac has spent time in some of Calgary's tastiest kitchens. Previously he worked as sous chef alongside Justin Leboe at Model Milk, and also enjoyed a stint at Proof Cocktail Bar. Now he's dishing up sophisticated family fare at the vegetable-forward Donna Mac, while focusing on sustainability and expressing his creativity.

ABOUT ROY OH

At Anju, Chef-Owner Roy Oh puts a modern twist on the traditional Korean cuisine he first learned from his mother. In 2008, he opened the Korean tapas restaurant Anju; in 2014, in partnership with Concorde Group, he re-launched Anju in its current bigger location. Anju was named one of *Avenue* magazine's top 10 restaurants for 2017, made *Canada's 100 Best Restaurants* list and took home the 2017 Calgary White Hat Award for Best Restaurant.

ABOUT JUSTIN LEBOE

No other Chef-Owner has seen three restaurants sit atop *enRoute* magazine's Top 10 Best New Restaurants list: Rush (2009), followed by Model Milk (2012) and Pigeonhole (2015, when it was No. 1). In 2016, *Canada's 100 Best* named him Most Innovative Chef. He also leads the annual Plate Swap event in support of Brown Bagging for Calgary Kids.



DONNA MAC

Tue Feb 26 6:30PM*

1002 9th St. SW, Calgary

\$125 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.

A chef collaboration of fresh, fragrant Middle Eastern fare.

PIGEONHOLE

Suraya

All the aromatic flavours of the Middle East—from Persia, Lebanon and other exotic ports of call—will be on the menu at this multi-course chef-collaboration feast. Pigeonhole's Justin Leboe welcomes Nick Kennedy, of Philadelphia's best new restaurant of 2018, the celebrated Lebanese eatery Suraya, and Vancouver "chef's chef" Hamid Salimian, who will bring the Persian traditions of fine food and generous hospitality to the prairie. It will be an evening drenched in spices, in saffron, nigella seeds, cardamom, turmeric, mint and rosewater, as well as hearty grains, lovingly prepared vegetables and savoury lamb, all paired with cool drinks, cocktails, wine, beer and tea. This evening will be a celebration of fine food and good company; as Chef Salimian says, "It's the love for cooking and hospitality that brings us together."

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

ABOUT JUSTIN LEBOE

Pigeonhole's Chef-Owner has helped raise the profile of Calgary as a culinary destination. After beginning his career in some of the most prestigious kitchens in North America, Bermuda and Australia, in 2008 he moved to Calgary, where he opened Rush, followed by Model Milk in 2011 and Pigeonhole in 2014. All three were named among *enRoute* magazine's Top 10 Best New Restaurants, with Pigeonhole earning the top spot for 2015. Chef Leboe was also named 2013 Pinnacle Award Canadian Chef of the Year and *Canada's 100 Best Most Innovative Chef* in 2016. In 2013 he launched Plate Swap, an annual chef-collaboration event in support of Brown Bagging for Calgary Kids.

ABOUT NICK KENNEDY

The Executive Chef and partner in Philadelphia's Suraya and R&D Cocktail Bar was previously Sous Chef at the Michelin three-starred Jean-Georges restaurant in New York. He then helped Del Posto earn its four stars from the *New York Times* before becoming Corporate Chef de Cuisine for Scott Conant Restaurant Ventures and Scarpetta restaurants. In 2015, he moved to Philadelphia and in 2018, he opened Suraya. Designed by Lebanese siblings, developer Roland Kassis and restaurateur Nathalie Richan, it is an all-day market, café, restaurant and outdoor garden. It has since been featured in *Food & Wine*, *Bon Appétit*, *Zagat* and was named best new restaurant of 2018 by *Philadelphia* magazine.

ABOUT HAMID SALIMIAN

Hamid Salimian intertwines the exotic traditions of his Persian heritage with the fresh flavours of the Pacific Northwest for a contemporary style uniquely his own. Born in Iran, he trained as a chef in Vancouver and has cooked at some of the city's top

"Eshgh means love in Persian. We cook with love and share our creation with the world with love."

restaurants. Today he is Co-Owner of Popina Canteen on Granville Island, a culinary instructor at Vancouver Community College, founder of Nextjen gluten-free products and a chef-consultant for national brands such as Earls Kitchen + Bar. He has also won eight international gold medals and coached team Canada at Bocuse d'Or.

TASTY FACT

Middle Eastern fare is well-known for its savoury dips, which are enjoyed with flatbread and fresh vegetables, and sometimes used as garnish. The most popular include: savoury, lemony, occasionally garlicky chickpea hummus; creamy baba ghanoush made from char-grilled eggplant; tangy strained yogurt labneh; and the spicy roasted red pepper dip called muhammara.



PIGEONHOLE

Wed Mar 13 6:30PM*

306 17th Ave SW, 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.

A decadent tribute to the great chefs of France.

ST LAWRENCE ✦



It all started when Chef Nathan Guggenheimer had a craving for Paul Bocuse's iconic truffle soup with its puff pastry dome. From that was born the *bonne idée* for this culinary homage to France's greatest chefs. It will be held at that temple to buttery-rich

"Terrific farm-to-table fare that challenges the status quo."

Québécois comfort food, St. Lawrence, *Vancouver* magazine's restaurant of the year, *The Globe and Mail's* top Vancouver restaurant and No. 4 on the 2018 *enRoute* list of Best New Restaurants. Chef-Owner J.C. Poirier welcomes Dale MacKay—Canada's original *Top Chef*—and his partner in Saskatchewan's Grassroots Restaurant Group, Chef Guggenheimer, for what promises to be a truly decadent feast as these talented chefs prepare dishes inspired by the greats of modern French cuisine, including Bocuse, Alain Chapel, Michel Guérard and the Troisgros brothers.

ABOUT JEAN-CHRISTOPHE POIRIER

As co-owner of Kitchen Table Restaurant Group, J.C. Poirier is the culinary talent behind some of Vancouver's hottest restaurants. Originally from Quebec, where he trained under Normand Laprise at Toqué!, he came to Vancouver in 2004 to work with Rob Feenie at Lumière. Soon after, he opened the highly lauded but short-lived Chow. After a stint travelling the world, he returned to Vancouver to work at Pourhouse, where he met his soon-to-be-partners in Kitchen Table. Several successful openings followed, including St. Lawrence, his homage to all that's rich, buttery and Québécois, which placed fourth on the 2018 *enRoute* list of Canada's Best New Restaurants, among numerous other accolades.

ABOUT DALE MACKAY

The first *Top Chef Canada* winner is co-owner of the Grassroots Restaurant Group, comprising Ayden Kitchen & Bar, Little Grouse on the Prairie, and Sticks and Stones in Saskatoon, and Avenue in Regina. Chef MacKay trained with Gordon Ramsay in London and New York and later became Executive Chef of Daniel Boulud's Lumière in Vancouver. In 2011, he opened his own restaurant, Ensemble; a year later, he decided to return to his hometown of Saskatoon. His restaurants have earned numerous accolades, including top 10 finishes on the *enRoute* list for both Ayden Kitchen and Avenue.

ABOUT NATHAN GUGGENHEIMER

Nathan Guggenheimer is a partner in Grassroots Restaurant Group and Executive Chef of Saskatoon's Sticks and Stones. He has travelled the world developing his culinary skills with such powerhouse mentors as Daniel Boulud and David Hawksworth. A *Top Chef Canada* contestant in 2018, he is now helping build an exciting culinary culture on the Prairies.

TASTY FACT

The legendary, multi-Michelin-starred chefs honoured at this event include:

Paul Bocuse: Born in Lyon, where several restaurants and a famous market still bear his name, the Chef of the Century was one of the founders of the lighter "nouvelle cuisine."

Alain Chapel: Also born in Lyon and considered one of the founders of nouvelle cuisine.

Michel Guérard: Invented the even healthier "cuisine minceur" in the spa town of Eugénie-les-Bains.

Jean and Pierre Troisgros: In 1968, magazine *Gault & Millau* named the Les Frères Troisgros "the best restaurant in the world." Today, Pierre's son Michel carries on the family tradition.

*Note: This event will have two seatings, one at 5:30 p.m. and the second at 8:30 p.m. and may have communal seating. Please keep this in mind when booking tickets.



ST. LAWRENCE

Thu Feb 21 5:30/8:30PM**

269 Powell 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.



Wake up to Vij's boisterous Bollywood brunch.



Brilliant colours of pink and purple and gold. The aromas of cumin, coriander, ginger and turmeric. The haunting sounds of rhythmic tabla and lilting flute. Vancouver's most dynamic host, Vikram Vij, welcomes you to a Bollywood-themed, one-time-only brunch that is sure to be the liveliest party in the city. Held at Vij's newest location, expect to feast on the classics—think bright little appetizers, fragrant

“Easily among the finest Indian restaurants in the world.”

curries and wonderfully chewy flatbreads for soaking up all those gloriously flavourful sauces. A talented team led by beverage director Jay Jones will pair these dishes with an exciting selection of cocktails, beer and wine. You just might find yourself dancing down Cambie Street afterwards.

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

VIJ'S

Sun Feb 17 11:00AM*

3106 Cambie St, Vancouver

\$95 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 VIKRAM VIJ

Chef, proprietor, sommelier, author, TV personality and the most genial host in Vancouver, Vikram Vij might just be the city's best-known culinary star. Born and raised in India, he worked in hospitality in Austria before moving to Canada in 1989. After stints at the Banff Springs Hotel and Bishop's, he opened Vij's in 1994, the first fine-dining Indian restaurant in Vancouver. He and his then-wife, fellow chef and business partner Meeru Dhalwala, followed its success with the casual Rangoli, a successful line of packaged foods and several award-winning cookbooks. In 2014, he joined the investors on CBC TV's *Dragons' Den*, the same year he opened his solo restaurant, My Shanti, in South Surrey. Meanwhile, in 2016, the original Vij's moved from its South Granville location to new, bigger digs on Cambie—but still doesn't take reservations.

TASTY FACT

Across India, popular breakfast foods vary from state to state, but sweet and savoury flatbreads play an important role in many of them. They include: dosa, a crisp pancake; paratha, a soft pancake that is sometimes stuffed; idli, a small savoury rice cake; deep-fried luchi or kachori; and baked roti, chapati or thepla.

Welcome spring with a culinary collaboration at Botanist.



Lush and glamorous it may be, but Botanist is much more than just a pretty place. Some of Vancouver's top food and drink talents are deftly turning out big, bold flavours here, be it Executive Chef Hector Laguna's sophisticated, ingredient-driven dishes or the avant-garde concoctions from a bar team led by World

“A verdant oasis that delivers a luxuriant dining experience.”

Class Canada 2014 winner Grant Sceney and Botanist Head Bartender Jeff Savage. For this event, they will be joined by the dynamic team of Chef-Owner Nick Nutting and Bar Manager Hailey Pasemko of Tofino's award-winning Wolf in the Fog. Expect succulent seafood, tender greens, inventive cocktails and elegant wine pairings from *Vancouver* magazine Sommelier of the Year Jill Spoor. This will be a delicious celebration of all the bright, fresh flavours of a West Coast spring.

ABOUT HECTOR LAGUNA

Originally from Mexico, Botanist's Executive Chef has cooked in some of North America's top foodie destinations. After honing his skills in San Francisco, he moved to Miami to work with James Beard Foundation Award-winning Chef Michelle Bernstein, and later cooked at James Beard House himself. In 2011, he moved to Toronto to work at Lee Restaurant and Nota Bene; from there, he came to Vancouver where he was Senior Sous Chef at Hawksworth Restaurant before taking the helm at Botanist.

ABOUT NICK NUTTING

Chef-Owner of Tofino's Wolf in the Fog, Nick Nutting began his career working at Calgary's award-winning Catch restaurant. From there, he spent time cooking classical French fare in Montreal, then returned to the west to spend five years as Restaurant Chef and Chef de Cuisine at the Wickaninnish Inn's The Pointe Restaurant. In 2014 he and a handful of friends opened the globally inspired, locally obsessed Wolf in the Fog, which was promptly named *enRoute* magazine's best new restaurant in Canada.

TASTY FACT

When a Tofino chef joins one from a restaurant named “Botanist” you know foraged finds will be on the menu. In spring, that can mean nettles, salmonberry shoots, spruce tips and seaweed, and later wild mushrooms and berries.



BOTANIST

Wed Mar 20 6:30PM*

Fairmont Pacific Rim, 1038 Canada Place, Vancouver

\$185 per person

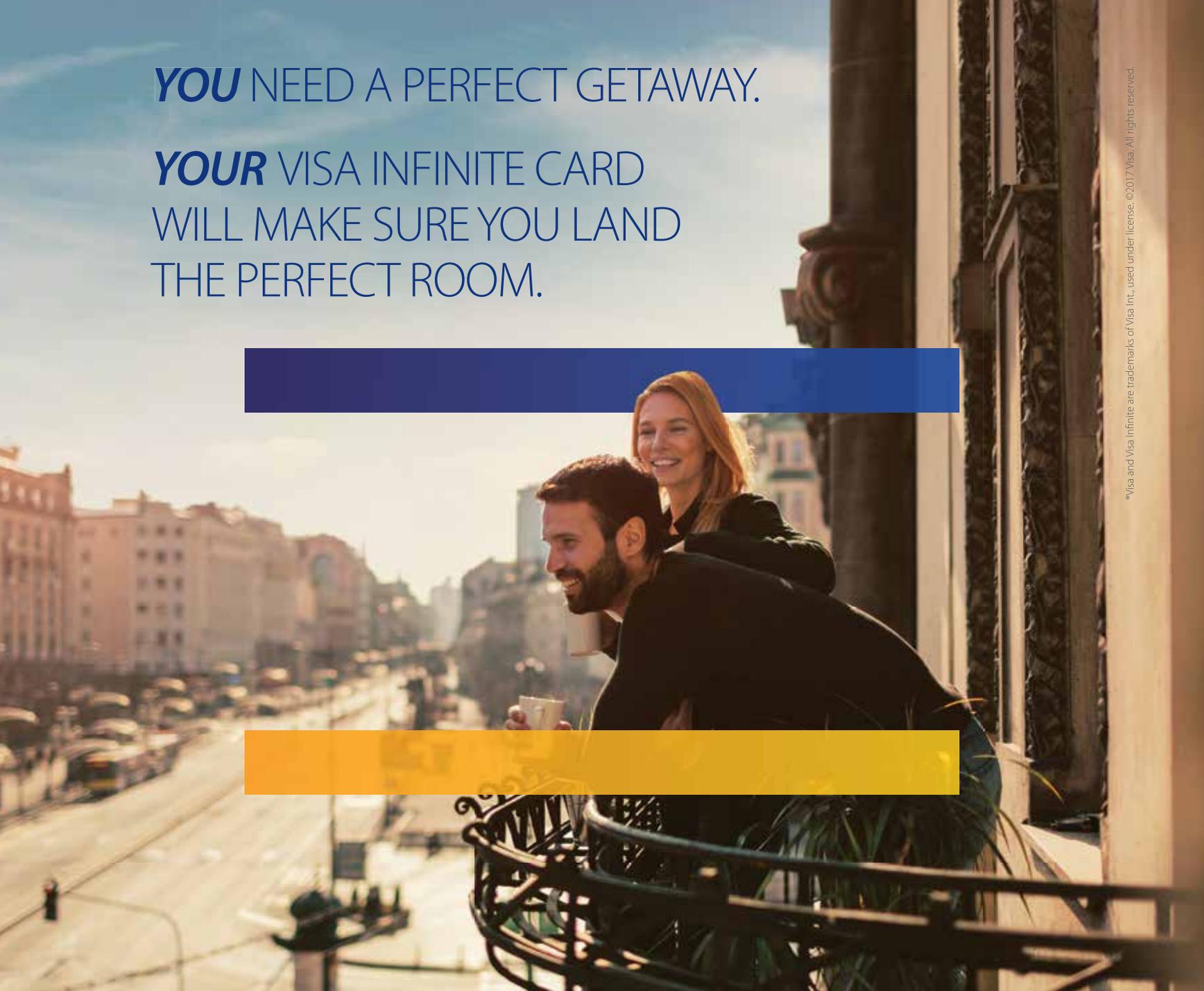
Includes food, wine and gratuity; taxes extra.

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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