

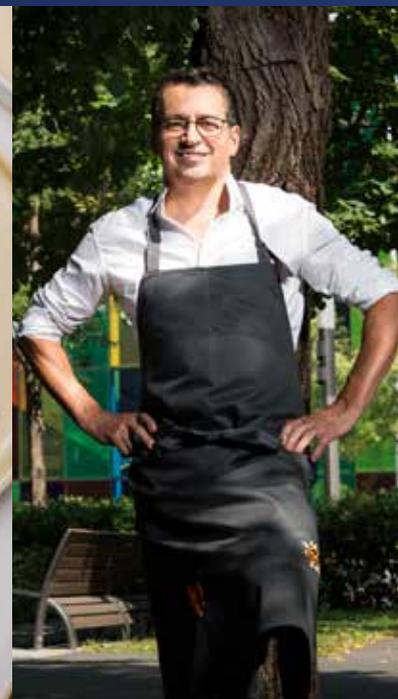
Visa Infinite® Dining Series

Tickets on sale Saturday, September 28

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



Chef Jeremy Charles | Raymonds



Chef Normand Laprise | Toqué!

Ramen and pasta meet in tender bliss at Bread and Circus.
Jeremy Charles brings a taste of the Atlantic to Normand Laprise's Beau Mont.
Champagne pops with French flair at Chabrol.

2019 AUTUMN SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | VANCOUVER

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VISA
Infinite®

Welcome to the Visa Infinite Dining Series

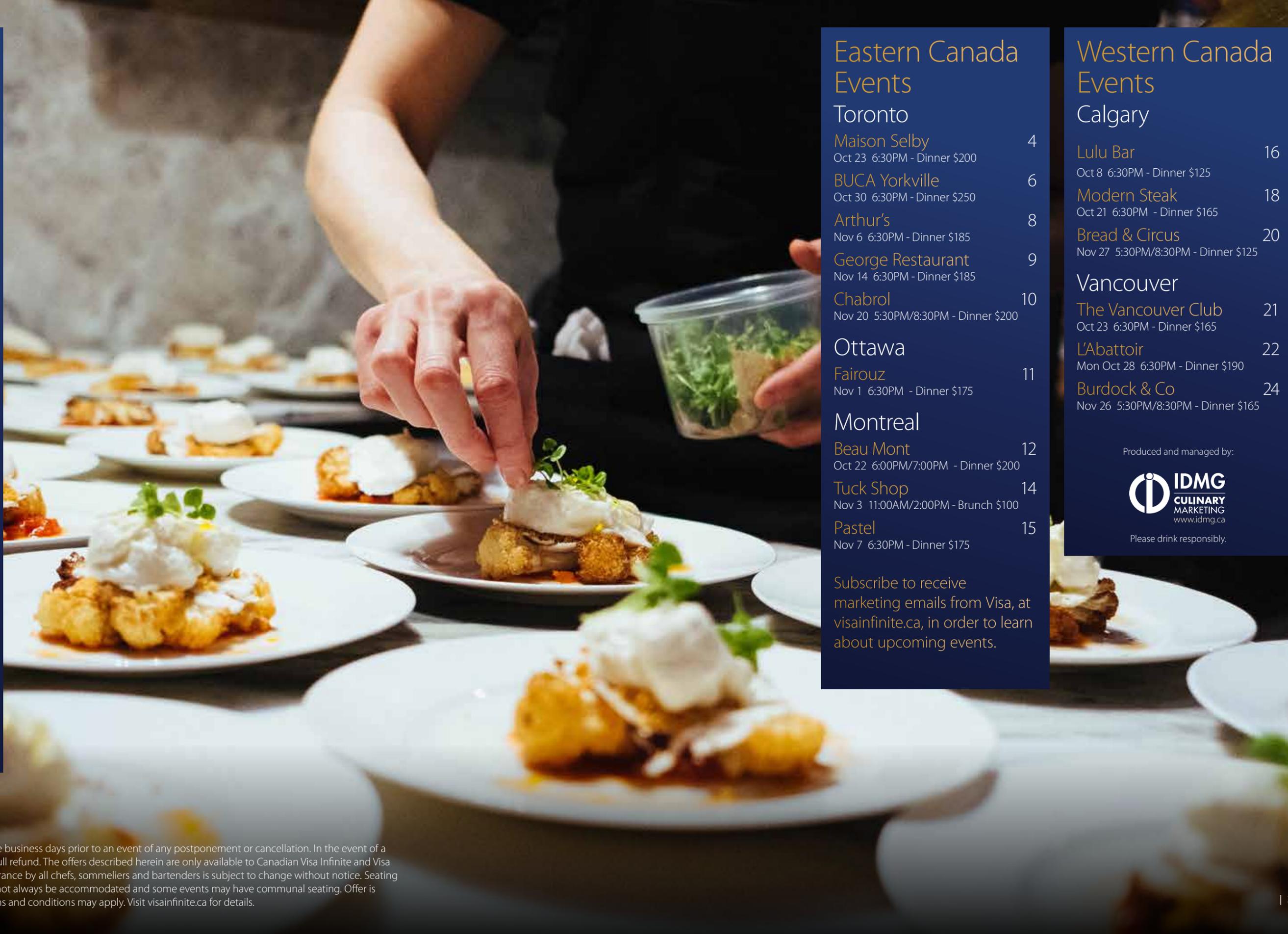
All across Canada, the country's best chefs are cooking up something exciting for you, tastes so new and fresh and amazing, you can't wait to try them. That's why we've curated a collection of dining experiences you'll seriously want to savour.

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

Whether you crave the nostalgic taste of Arthur's grill room in Toronto or the tropical romance of Lulu Bar in Calgary, Visa Infinite has your table waiting. This season features winemakers' dinners with Robert Mondavi, Rodney Strong and Laurent-Perrier Champagne in some of the country's most exclusive hotspots. It celebrates the first cookbook from star chefs Jeremy Charles of Raymonds and Andrea Carlson of Burdock & Co. It offers exclusive access to culinary celebrities like Normand Laprise, Ned Bell and *Iron Chef America's* Brad Farmerie, as well as rising stars from coast to coast. It gives you a ringside seat at legendary chef matchups such as O&B's Anthony Walsh and John Horne with 2019's Most Innovative Chef, Antonin Mousseau-Rivard. And it's your ticket to hot new restaurants like Beau Mont, beloved classics like L'Abattoir and Buca, and all the chefs from across Canada serving the deeply delicious food and wine of fall.

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

Visit visainfinite.ca for details.



Eastern Canada Events

Toronto

Maison Selby 4
Oct 23 6:30PM - Dinner \$200

BUCA Yorkville 6
Oct 30 6:30PM - Dinner \$250

Arthur's 8
Nov 6 6:30PM - Dinner \$185

George Restaurant 9
Nov 14 6:30PM - Dinner \$185

Chabrol 10
Nov 20 5:30PM/8:30PM - Dinner \$200

Ottawa

Fairouz 11
Nov 1 6:30PM - Dinner \$175

Montreal

Beau Mont 12
Oct 22 6:00PM/7:00PM - Dinner \$200

Tuck Shop 14
Nov 3 11:00AM/2:00PM - Brunch \$100

Pastel 15
Nov 7 6:30PM - Dinner \$175

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

Western Canada Events

Calgary

Lulu Bar 16
Oct 8 6:30PM - Dinner \$125

Modern Steak 18
Oct 21 6:30PM - Dinner \$165

Bread & Circus 20
Nov 27 5:30PM/8:30PM - Dinner \$125

Vancouver

The Vancouver Club 21
Oct 23 6:30PM - Dinner \$165

L'Abattoir 22
Mon Oct 28 6:30PM - Dinner \$190

Burdock & Co 24
Nov 26 5:30PM/8:30PM - Dinner \$165

Produced and managed by:



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.

Classic meets contemporary as four top chefs collaborate at historic Selby House.

MAISON SELBY
LEMOUSSO

It's hard to say what will be the more impressive, the gorgeous food on the plates or the sumptuous surroundings. Maison Selby is the latest restaurant from the Oliver & Bonacini group, housed in the opulently updated C.H. Gooderman mansion. For this special collaborative dinner, all the top talent will be on hand as Chefs Anthony Walsh and John Horne welcome 2019's Most Innovative Chef Antonin Mousseau-Rivard and Chef Massimo Piedimonte of Montreal's Le Mousso. Expect a lively evening of creative cuisine that celebrates the finest ingredients of the season. Where Maison Selby hews to traditional bistro fare (beef tartare, tournedos Rossini), Le Mousso is all about playfully contemporary dishes like foie gras lollipops wreathed in cotton candy or a caviar and black garlic amuse. Whatever these four chefs cook up together, it will be a tour de force of culinary excellence.

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

ABOUT ANTHONY WALSH

One of Canada's most revered and highly respected chefs, Anthony Walsh is the Corporate Executive Chef of Oliver & Bonacini Restaurants, and oversees the culinary direction of all properties in the diverse O&B portfolio. Previously, he was Executive Chef for the iconic Canadian restaurant Canoe, which earned four stars in *Toronto Life* magazine, was named Best New Restaurant by *The Globe and Mail* and ranked number three in *Gourmet* magazine's list of Top Tables. Chef Walsh has also won numerous awards and accolades. He was the first chef to represent Canada at the World Gourmet Summit, has been a featured guest chef at James Beard House and has cooked for dignitaries including Princess Diana.

ABOUT JOHN HORNE

The District Executive Chef at Oliver & Bonacini Hospitality oversees the culinary direction at Canoe, Auberge du Pommier, Jump, Biff's Bistro and Liberty Common. Previously, he worked in London, England, at Michelin-starred restaurants such as L'Escargot, The Square and the Orrery. Upon returning to Toronto, he was Senior Sous Chef at Auberge du Pommier before a stint at Crillon le Brave, then returned to become Chef de Cuisine at Canoe. In 2016, Chef Horne's leadership helped Canoe earn a rare four-star review from *The Globe and Mail*.

"You won't be immune to the charms of Selby's gorgeous interior."

ABOUT ANTONIN MOUSSEAU-RIVARD

The Chef-Owner of Le Mousso comes from one of Quebec's most creative families. His father is a famous singer, his mother is an actress and his grandfather, Jean-Paul Mousseau, a major painter. His artform, though, is culinary. He began his career at an old-school French restaurant in St. Lambert and cooked for casual eateries before landing the Executive Chef spot at the restaurant at Musée d'art contemporain de Montréal. In 2015, he opened Le Mousso, where his beautifully composed plates and daring tasting menus won him 2019's Most Innovative Chef award from *Canada's 100 Best Restaurants*.

ABOUT MASSIMO PIEDIMONTE

Chef Massimo Piedimonte of Montreal's Le Mousso began his career with a summer job in a pizzeria, but quickly jumped to top kitchens such as Montreal's Europea and Maison Boulud. After an internship at Copenhagen's Noma, he returned to Quebec, where he opened Le Mousso with his friend Antonin Mousseau-Rivard.



MAISON SELBY
Wed Oct 23 6:30PM*

592 Sherbourne St., Toronto, ON

\$200 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399
visainfinite.ca

Venues are not suitable for young children.
Events run approximately 3-4 hours.

Lobsters and friendship: An unforgettable cookbook celebration at Buca.



PHAIDON | Φ

Angel hair pasta with lobster. Whole roast branzino. Seafood salumi. The love of all things aquatic runs deep and delicious at the ever-popular Buca Osteria & Bar in Yorkville—just as it does at Raymonds in St. John's. So guests can expect a glorious seafood feast when Buca's Executive Chef Rob Gentile welcomes his good friend Jeremy Charles, Head Chef of Raymonds, to celebrate his first cookbook, *Wildness*, which tells the story of Newfoundland and Labrador through 160 exciting recipes. Seasonally inspired dishes from the cookbook will be served, along with Buca's classic coastal Italian fare and vibrant Italian wines. Most of all, though, the evening will be led by two top talents who are also gracious, genial and entertaining hosts and, at the end of the night, each guest will receive a signed copy of the cookbook.

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

ABOUT ROB GENTILE

Rob Gentile is the Executive Chef of King Street Food Company's Buca, Bar Buca and Buca Osteria & Bar, better known as Buca Yorkville. He began his career at the illustrious North 44, under Chef Mark McEwan, who became his mentor for the next decade. In 2009, he took the helm of the new Buca restaurant. It quickly became one of Toronto's most sought-after dining destinations, known for its quality ingredients and modern approach to Italian cuisine, especially its handmade pastas. Since then, Rob Gentile has become King Street Food Company's chef director and partner, and has reaped numerous rewards, including top 10 nods for Bar Buca (2014) and Buca (2010) on the *enRoute* list of Best New Restaurants. Buca Yorkville, which emphasizes seafood and coastal Italian cooking, is currently in the top 10 among *Canada's 100 Best Restaurants*.

TASTY FACT

Jeremy Charles is one of the friendliest and most hospitable Canadian chefs who even found his way into the heart of the late Anthony Bourdain. The two spent time together in an episode of *Parts Unknown* where they went moose hunting and fishing on the Atlantic.

"Four years in, Buca Yorkville is still one of the city's most dependable splurges."

ABOUT JEREMY CHARLES

Jeremy Charles is Head Chef of Raymonds in St. John's and author of the newly released cookbook *Wildness: An Ode to Newfoundland and Labrador*. Originally from Newfoundland, he began his career in Montreal, cooked at a luxe fishing camp in Northern Quebec and followed his love for all things finny to Chicago's Fulton Fish Market, where he was Head Chef. After working in several of Chicago's top kitchens, he returned to the Rock, first to the highly regarded Atlantica and then to open Raymonds with his business partner, sommelier Jeremy Bonia. It won *enRoute* magazine's Best New Restaurant award in 2011, the same year he took silver at the Canadian Culinary Championships, and is currently number 12 among *Canada's 100 Best Restaurants*. Chef Charles once famously hunted moose with the late Anthony Bourdain in an episode of *Parts Unknown*; now, with *Wildness*, he becomes the first Canadian chef to be published by the prestigious boutique publisher Phaidon.



BUCA YORKVILLE

Wed Oct 30 6:30PM*

53 Scollard St., Toronto

\$250 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.



Classic cuisine, California wines: An unforgettable night at Arthur's.

T.O. **ARTHUR'S** O.S.
RESTAURANT



After 40 years in the business, Rodney Strong's Winemaker Emeritus Rick Sayre has a perspective on the California wine industry few others can match. So it will be a rare treat to listen to his stories and taste his boldly elegant wines at Arthur's, the latest restaurant from Chase Hospitality Group. The wines will only be part of the appeal of this remarkable dinner: Arthur's is a luxe throwback to the days of the grand New York grill rooms, updated for a contemporary crowd with vegan options and modern cocktails. Expect gracious hospitality and refined classics like oysters Rockefeller and prime rib in midtown's most convivial space. We'll raise a glass (of Sonoma County Cabernet, of course) to that.

TASTY FACT

Who is Arthur? He was the father of Chase Hospitality Group president Steven Salm, a German-born Holocaust survivor who fled the war for New York, where he developed an appreciation for the swish grill rooms of the 1950s. Memorabilia from his fascinating life are on display at Arthur's.

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

ABOUT TYLER SHEDDEN

The Chase Hospitality Group's Executive Chef grew up fishing on an island off the coast of B.C. before leaving to pursue his passion for cooking in Europe. Upon moving to New York, he was part of the opening team for the two-Michelin-star Gordon Ramsay at the London,

"Arthur's exudes cool and contemporary charm in the heart of midtown Toronto."

then the Private Dining Chef at the celebrated DANIEL. Chef Daniel Boulud later hand-picked him to be Executive Chef of Café Boulud at the Four Seasons Toronto. His latest project is the luxe grill room Arthur's.

ABOUT RODNEY STRONG VINEYARDS

Opened in 1955 by the celebrated American dancer Rod Strong, this historic Healdsburg winery was just the 13th winery bonded in Sonoma. In 1979, Rick Sayre joined the team as winemaker, introducing world-class single-vineyard releases and an outstanding line of estate wines, and continues his connection with the winery as Winemaker Emeritus. In 2013, Rodney Strong was named *Wine Enthusiast's* American Winery of the Year.

Perfect pairings: Lorenzo Loseto's rich flavours and Robert Mondavi's bold wines.



GEORGE
RESTAURANT



The elegant wines of Robert Mondavi, the Napa Valley winery that set the standard for New World wines, pair seamlessly with Lorenzo Loseto's Italian-influenced all-Toronto cuisine. And there is no better opportunity to experience them together than at this exceptional dinner at GEORGE, one of Toronto's most revered restaurants. Chef Loseto is not just a Canadian Culinary Champion, he is a mentor to many young chefs, so the evening will be one of education along with exquisite seasonally inspired dishes like Fogo crab with cauliflower or wild boar with potato pavé. Expect an evening of richly flavourful dishes, along with unctuous white wines and juicy reds at one of Toronto's top restaurants.

TASTY FACT

Chef Loseto has said that his go-to recipe at home is zabaione (or zabaglione), a light custard of egg yolks whisked until frothy with sugar and sweet wine. It is sometimes served over strawberries or sliced peaches.

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

ABOUT LORENZO LOSETO

Born in Bari, Italy, Lorenzo Loseto has been Executive Chef of Toronto's GEORGE restaurant since it opened in 2004.

"A Michelin-star-plus calibre dining experience."

Previously, he honed his skills in some of Canada's finest kitchens. He also a culinary took home gold at the Canadian Culinary Championships in 2014. Chef Loseto considers his cooking "Toronto Cuisine": fresh, modern, based on quality ingredients and classic techniques, and fed by the city's vibrant multiculturalism.

ABOUT ROBERT MONDAVI WINERY

The son of Italian immigrants who acquired Charles Krug winery in 1943, Robert Mondavi founded his own winery in Oakville in 1966, determined to prove that wines from Napa Valley could compete with the best in the world. His winemaking and marketing savvy—which included labelling wines varietally rather than generically—earned worldwide acclaim for California wines. Although Mr. Mondavi died in 2008, his winery continues to be considered among the world's greatest.



GEORGE

Thu Nov 14 6:30PM*

111C Queen St. E, Toronto

\$185 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.

ARTHUR'S

Wed Nov 6 6:30PM*

12 St. Clair Ave. E Unit M02, Toronto, ON

\$185 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.



Pop the cork on a Champagne-paired dinner at Chabrol.



CHABROL



Yorkville's Chabrol is a perfect gem of a French restaurant—tiny, charming and friendly, with exquisite food produced by Chef Doug Penfold in a kitchen the size of an Hermès handbag. Now imagine his perfect chicken ballotine with beurre blanc or whitefish baked en papillote paired with rare vintages from one of the world's greatest Champagne houses. Luckily, you don't have to: Just join him for this exceptional dinner. As Chef Penfold turns out his refined, from-scratch French fare, a principal from the illustrious Laurent-Perrier Champagne house will be on hand to speak to their exceptional bubbles.

TASTY FACT

To "faire chabrol" literally translates to "act like a little goat." It refers to the tradition of emptying your wine into the dregs of your soup, then picking up the bowl and drinking it, the way they do it in the South of France.

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.

CHABROL

Wed Nov 20 5:30/8:30PM*

90 Yorkville Ave, Toronto, ON

\$200 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.

Exotic spices, tender lamb, cult wines and more at Fairouz.

FAIROUZ

MIDDLE EASTERN CUISINE

SAXON + PAROLE

GRILLED MEATS AND AQUATIC DELIGHTS

There will be mint and cumin and paprika aplenty, but most of all, there will be tender, savoury, sweetly spiced lamb. Two masters of meat cookery join forces for this Middle Eastern feast when Chef Walid El-Tawel of Ottawa's beloved Fairouz welcomes Brad Farmerie, former *Iron Chef America* and current Chef of New York's meat-centric Saxon + Parole. Chef Farmerie brings his Michelin-starred grilling skills to cook lamb, which will be the centrepiece of a meal made even more extraordinary with wine pairings from Château Musar. This 87-year-old Lebanese winery is a cult favourite for its sustainable approach to finely crafted Bordeaux-meets-Rhône-style wines; expect to enjoy magnums of both old vintages and newer releases.

TASTY FACT

Grilled or stewed lamb is the protein of choice in Middle Eastern cultures. Pork is forbidden by both Islam and Judaism, and beef is rare due to the scarcity of grazing land.

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

ABOUT WALID EL-TAWEL

Fairouz's Chef is happily infusing the nation's capital with the fragrance and flavour of the Middle East. Born in Abu Dhabi, he later moved to Canada and graduated from Algonquin College's

"The triumph at Fairouz is anything done with lamb."

culinary arts program. After becoming Executive Chef at E18hteen in 2012, he moved to Toronto to open Montecito and the restaurant at the Aga Khan Museum. In 2016, he returned to Ottawa open the new upscale-casual Fairouz, which is among the top 50 of *Canada's 100 Best Restaurants*.

ABOUT BRAD FARMERIE

The Executive Chef of New York's Saxon + Parole is one TV celebrity who knows his way around a cleaver. Brad Farmerie trained at Le Cordon Bleu and honed his skills in Michelin-starred restaurants around the world. In 2003, he returned to the U.S. to open PUBLIC, which earned two James Beard Awards and a Michelin star. In 2009, he won *Iron Chef America*; in 2011, he was named "Prince of Porc" at Cochon 555. At Saxon + Parole, he dishes up exceptional grilled meats in a clubby atmosphere.



FAIROUZ

Fri Nov 1 6:30PM*

343 Somerset St W, Ottawa

\$175 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.

Atlantic seafood. Québécois artisans. Two legendary chefs. An unforgettable night at Beau Mont.

beau mont
| SIGNÉ TOQUÉ |



PHAIDON | Φ

Toqué! Chef Normand Laprise knows what it takes to write a cookbook—after all, he won the James Beard Award for his, back in 2013. So his welcome will be a heartfelt one when he is joined by his good friend, Jeremy Charles of Raymonds, for this dinner celebrating the launch of Charles's first book, *Wildness: An Ode To Newfoundland and Labrador* (Phaidon). The two celebrated chefs will gather at Chef Laprise's newest restaurant, Beau Mont, which honours local artisans and market fare. Chef Charles will bring with him a taste of the Atlantic and plenty of entertaining tales to accompany dishes from his book. Chef Laprise will contribute the hand-crafted traditions of Quebec, along with his own refined culinary flair. This will be an unforgettable evening with two of Canada's greatest chefs, and each guest will receive a signed copy of the cookbook.

Note: This event will have two seatings, 6:00 p.m. and 7:00 p.m., and may have communal dining. Please keep this in mind when booking tickets.

ABOUT NORMAND LAPRISE

For more than a quarter century, Normand Laprise has been Quebec's greatest gastronomic leader and one of the most influential chefs in Canada. His passion for fresh, local ingredients dates back to his youth in Kamouraska and his early years working alongside great chefs in France. In Montreal, he cooked at Citrus before opening Toqué! in 1993; since then, the groundbreaking Montreal restaurant has consistently been considered one of the country's greatest. It is currently ranked No. 3 by Canada's 100 Best Restaurants, which also recognized him with its 2019 Lifetime Achievement Award. He has in recent years opened the convivial Brasserie T! and, most recently, the casual Beau Mont, which focuses on market cuisine and even features a grocery counter. In 2009, Chef Laprise was appointed a knight by the Ordre national du Québec and, in 2013, won the James Beard Award for his cookbook *Toqué! Les artisans d'une gastronomie québécoise*.

TASTY FACT

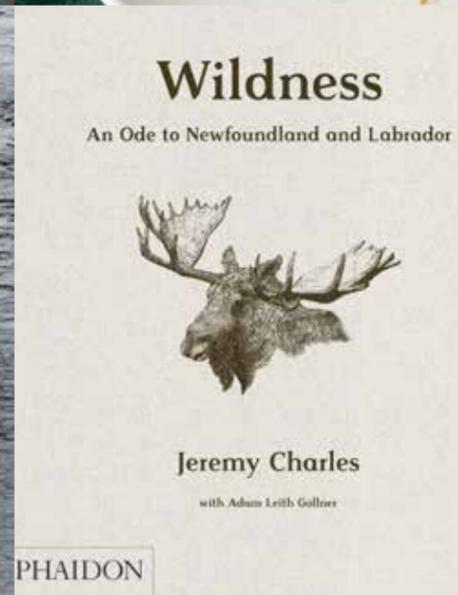
The most quintessential of Newfoundland foods is the "Jiggs Dinner," a one-pot meal of salt beef boiled with cabbage, potatoes, carrots, turnip and/or rutabaga, traditionally followed by a dessert of figgy duff, a raisin-studded steamed pudding.

ABOUT JEREMY CHARLES

Jeremy Charles is the Head Chef of Raymonds, a joyful culinary celebration of all things Newfoundland. He was born in St. John's, but studied culinary arts in Montreal, where he began his career. He eventually followed his passion for salmon to a job as chef at a prestigious fishing camp in Northern Quebec. From there, he became Head Chef at Chicago's Fulton Fish Market, and worked in several of the Windy City's top kitchens.

"Beau Mont pays tribute to artisan-producers and their passion."

But the Rock was calling, and he returned home to work at Atlantica and then, in 2010, to open Raymonds with his business partner, sommelier Jeremy Bonia. It won enRoute magazine's Best New Restaurant award in 2011, the same year he took silver at the Canadian Culinary Championships, and is currently number 12 among *Canada's 100 Best Restaurants*. Most recently, he wrote his first cookbook, *Wildness: An Ode To Newfoundland and Labrador* (Phaidon), in which he combines 160 recipes spotlighting local ingredients with his own stories about the place he loves best.



BEAU MONT
Tue Oct 22 6:00/7:00PM*

950 Beaumont Ave, Suite 105, Montreal, QC

\$200 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399
visainfinite.ca

Venues are not suitable for young children.
Events run approximately 3-4 hours.



Oysters and wine: A once-in-a-lifetime brunch at Tuck Shop.



tuck shop.

For the first time ever, one of Montreal's favourite restaurants is flinging open its doors for a very special brunch. Since Tuck Shop opened in 2010 near the Marché Atwater, critics from *Eater*, *Tastet.ca* and *Canada's 100 Best Restaurants* have loved its emphasis on market products. Meanwhile, Montrealers have flocked to the Saint-Henri location for the warm welcome and perfectly

“What we like best about Tuck Shop is the balance between cuisine, decor, service and atmosphere.”

prepared dishes. At this brunch, guests can expect seasonal seafood—including beautifully briny oysters, *bien sûr*—as well as comforting bistro fare like roasted Kamouraska lamb and Quebec's famous wild mushrooms, perfectly paired with wines from around the globe.

Note: This event will have two seatings, 11:00 a.m. and 2:00 p.m. and may have communal seating. Please keep this in mind when booking tickets.

TUCK SHOP

Sun Nov 3 11:00AM/2:00PM*

4662 Notre Dame Ouest, Montreal, QC

\$100 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399
visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.

ABOUT THEO LERIKOS

The Chef and co-founder of Tuck Shop was born in Montreal and learned his love of cooking from his Greek family. Travel and an early stint at Monkland Tavern confirmed that a culinary career was his destiny, and he went on to work at Chef Chuck Hughes's *Garde Manger*, at *Tavern on the Square* and at *Les Jardins Sauvages* in Saint-Roch-de-l'Achigan, where he honed his foraging skills. In 2010, he and fellow former Monkland Tavern alumni Jon Bloom and Amelia Stines opened Tuck Shop near the Marché Atwater. It is their ideal of a neighbourhood restaurant with a simple seasonal menu in a comfortable atmosphere. Turns out, it's everyone else's, too—even Montreal's toughest critics are in love with Tuck Shop.

TASTY FACT

Oysters are better in fall and winter. They are firmer, fatter and cleaner tasting when the water is cold; in summer, which is also spawning season, they tend to be softer and creamier. Experts advise following “the frost line” for the best-tasting oysters.

Mondavi to mignardises: An epic tasting event at Pastel.



pastel



ROBERT MONDAVI
ESTD WINERY 1966

Think Robert Mondavi and you likely think of the big, bold reds Mr. Mondavi himself described as being “soft as a baby's bottom, but with the power of a Pavarotti.” Since the legendary Napa Valley winery also makes zesty Fumé Blanc and luscious Chardonnay, the lineup for this wine-paired tasting menu promises to be most exciting. It's even more thrilling when the menu is from Pastel, the Montreal restaurant the food critics can't stop raving about. Here, one artfully plated dish follows another—foie gras with beets, Asian pears and hazelnuts, perhaps, or blowtorched sushi rice topped with lobster—from the endlessly inventive kitchen of Chef Jason Morris. Paired with Mondavi wines, this will be a flavour journey to remember.

TASTY FACT

Robert Mondavi's signature wine, Fumé Blanc, is made from Sauvignon Blanc that has been lightly aged in oak, adding a delicately smoky flavour to the herbaceous and citrus notes of this crisp, dry wine.

Note: This event 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 enrolled in culinary school. After cooking at Montreal's famed Milos, he trained in some

“Pastel's creativity is worth a special indulgence.”

of Scandinavia's legendary Michelin-starred kitchens. Upon returning home, he joined 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 10 Best New Restaurants* by *enRoute* magazine. In June 2018, the duo opened Pastel, their most ambitious project yet, recognized in the top 40 of *Canada's 100 Best Restaurants* 2019.

ABOUT ROBERT MONDAVI WINERY

In 1966, Robert Mondavi founded his namesake winery in Oakville, California, convinced that wines from Napa Valley could compete with the best in the world. He was right. Today, Napa is considered one of the world's greatest wine regions and Mondavi wines are among its most highly regarded, thanks in large part to the leadership of Chief Winemaker Geneviève Janssens.



PASTEL

Thu Nov 7 6:30PM*

124, McGill St., Suite 100, Montreal, QC

\$175 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399
visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.

Pan-Pacific flavours and tiki cocktails make for an exotic escape at LuLu Bar.

lulu

It's like being whisked away to the tropics without ever getting on an airplane. At Calgary's new LuLu Bar, the dishes are light and fresh, touched with a hint of smoke from the wood-fired grill and all the mouth-wateringly aromatic, sweet-sour-salty-spicy flavours of the pan-Pacific. Think Hawaiian poké, mochiko fried chicken, crispy duck with tamarind sauce, lobster dumplings and, of course, house Spam. Working with Concorde's Senior Culinary Director JP Pedhirney, LuLu Bar Chef Joseph Sokoloff takes inspiration from Southeast Asia to Hawaii to the Pacific Northwest, while master bartender Stephen Phipps indulges his love of tiki drinks to create his legendary cocktails, which will be served alongside a selection of wines. Expect this evening to be a party for all the senses. No passport required.

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

ABOUT JP PEDHIRNEY

In the 18 years since he graduated from the SAIT culinary program, JP Pedhirney has amassed an impressive résumé. He began his culinary career at River Café before moving to Chicago's critically acclaimed Blackbird Restaurant, known for its distinctive flavours prepared with imagination and meticulous precision. He brought that flair for inventive cuisine back home to Calgary, where he cooked at Muse and Rouge before joining the Concorde Group. As Executive Chef of Concorde's Bridgette Bar, he has been recognized with numerous accolades, including *Where* magazine's 2019 Restaurant of the Year and *Western Living's* 2017 Foodie of the Year. Since early 2019, he has been Concorde's Senior Culinary Director, overseeing all the group's restaurants, including its newest, LuLu Bar.

ABOUT JOSEPH SOKOLOFF

The Chef de Cuisine at LuLu Bar hails from Red Deer, spent his childhood in Vietnam and Indonesia, and trained with some of B.C.'s top chefs at Vancouver's West and Kelowna's Old Vines Restaurant at Quails' Gate Estate Winery. Upon returning to Alberta and Calgary, he went to work at the critically acclaimed kitchens of Muse Restaurant, The Living Room and Bridgette Bar. Now at LuLu Bar, he brings his love of the pan-Asian flavours he discovered as a child to this retro-cool dining room, where he mixes flavours from Asia, Hawaii, California and B.C.

"It's a swanky looking room, but the food is LuLu's true strength."

ABOUT STEPHEN PHIPPS

Overseeing the bar program at LuLu Bar is industry veteran and master bartender Stephen Phipps. He is the innovative "barchitect" who shook up the cocktail programs at Calgary hotspots such as the Bourbon Room, Model Milk, rum-forward Ricardo's Hideaway and, more recently, Two Penny. At LuLu Bar, he gets to indulge his love of all things tropical and tiki, with white spirits, the World's Largest Moscow Mule, and occasionally, flaming drinks.

TASTY FACT

In 1933, a former rum-runner named Ernest Raymond Beaumont-Gant opened a Polynesian-themed bar in Hollywood called Don the Beachcomber. Three years later, Victor Bergeron (aka Trader Vic) opened his own South Seas-inspired restaurant in Oakland, and the kitsch phenomenon known as tiki was born. It featured boozy, fruity, rum-based cocktails, Polynesian décor and American-Chinese-Hawaiian snacks served on "pupu platters".



LULU BAR

Tue Oct 8 6:30PM*

510 17th Ave SW, Calgary, AB

\$125 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.

Big reds, prime cuts, a modern benchmark for steakhouse dining.

MODERN STEAK



Steak and Cabernet comprise one of the world's great classic pairings and not, you might think, one that can be improved upon. But that's before you pull up a seat at this exceptional winemaker's dinner and experience all a steak really can be. Modern Steak has elevated the chophouse experience, moving away from the staid, clubby rooms of yore to something altogether more exciting and indulgent. No wonder *Avenue* magazine has named it Calgary's Steakhouse of the Year for the past four years, as well as one of the city's Best Restaurants of 2019. At this dinner, the silky, elegant and powerful reds of Robert Mondavi Winery pair flawlessly with 100-per-cent Alberta ranch-specific beef as well as Modern Steak's exclusive Benchmark cuts sourced from the restaurant's personal bull. That's a match no discriminating carnivore can resist.

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

ABOUT DUSTIN SCHAFER

After beginning his culinary career, as so many do, as a dishwasher at Earls, Dustin Schafer studied at SAIT and NAIT before starting work at Sky 360 atop the Calgary Tower, first as Sous Chef, later becoming Executive Chef. He is now Executive Chef at Modern Steak, where he oversees operations at both the Kensington and Stephen Avenue locations. There, he is transforming the ideal of what a steakhouse should be with a unique program of locally sourced beef.

ABOUT STEPHEN DEERE

As a born and raised Calgarian, the proprietor of Modern Steak knows a good cut of beef when he sees one. Before becoming a restaurateur, he spent several years working the international nightclub circuit in hotspots like Jamaica. Upon returning to Calgary, he opened Escoba Bistro and Muse. In 2014, he turned his hand to updating the classic steakhouse with Modern Steak, with a second location following on Stephen Avenue. Modern Steak has since been named Calgary's Best Steakhouse for the last four years.

"Modern Steak has claimed its niche with its unique ranch-specific beef program."

ABOUT ROBERT MONDAVI WINERY

There is no winery more iconic in North America. In 1966, Robert Mondavi built his mission-style winery on Oakville's famous To Kalon Vineyard, which produces some of the world's best first-growth Cabernet Sauvignon. There, he fulfilled his vision of creating Napa Valley wines that would stand in the company of the finest wines in the world.

TASTY FACT

Each of Modern Steak's "ranch-specific" beef cuts is defined, like fine wine, by a ranchland terroir that infuses it with the unique flavours of its place of origin. Since 2016, its "Benchmark" cuts have been sourced from cattle sired by the restaurant's personal bull and raised by Benchmark Angus.



MODERN STEAK

Mon Oct 21 6:30PM*

100 8th Ave SE, Calgary, AB

\$165 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.



A nod to the noodle: A Japanese-Italian chef collaboration at Bread and Circus.



Italy and Japan may seem about as far apart as you can go, both geographically and gastronomically. Yet there are more similarities than there are differences, starting with a deep, abiding reverence for the art of the noodle. This dinner will feature a unique collaboration between Bread and Circus Chef Kayle Burns and Chef Koki Aihara from Shiki Menya, Calgary's wildly popular ramen restaurant. They will marry the delicate flavours of Japan with the warmth of Italy by way of supple broths, tender noodles and deftly prepared meats. Expect all this bounty to be paired with fine wines and lively hospitality from two of Calgary's much-loved chefs.

BREAD & CIRCUS

Wed Nov 27 5:30/8:30PM*

616 17th Ave SW, Calgary, AB

\$125 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399
visainfinite.ca

Venues are not suitable for young children.
Events run approximately 2-3 hours.

TASTY FACT

Could this be Calgary's new ginger beef? The cult favourite ramen at Shiki Menya is the Chili Goma, a bowl of sesame- and chili-spiked broth, noodles and spicy minced pork that is only available in this city.

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

ABOUT KAYLE BURNS

Kayle Burns is Executive Chef of four of BMex Group's restaurants in Calgary, all located in the same building on 17th Avenue: UNA Pizza & Wine, UNA Takeaway, Frenchie Wine Bar and Bread and Circus, his "love letter to Rome." The

*"An entertaining evening
in a remarkable little
hideaway."*

Quebec-born chef previously cooked at db Bistro Moderne in Vancouver, the Rim Rock Café in Whistler, Café Boulud in New York, Two Rooms Grill in Tokyo and Restaurant Lûmé in Australia. Bread and Circus was named one of *Avenue* magazine's 25 Best Restaurants in Calgary in 2018 and 2019.

ABOUT KOKI AIHARA

Chef Koki Aihara is co-owner with his father Tsukasa of the ramen restaurant Shiki Menya, whose name means "four seasons noodle house." He trained in his father's restaurants, Shiki in Banff and later Shikiji in Calgary, and has taken the reins at Shiki Menya. While Shikiji serves a broad menu of sushi, ramen, udon and soba, Shiki is all about the handmade, deeply flavoured ramen that's so popular people will line up for hours.

Chef Ned Bell and the wines of Mondavi at The Vancouver Club.



Gather under the chandeliers in The Vancouver Club's hushed Grand Ballroom for this elegant dinner featuring the wines of Robert Mondavi. Guests will be in the best of hands: The club's Executive Culinary Director, the award-winning Chef Ned Bell, is one of the city's most personable culinarians and Wine Director Martha McAvity is one of its most knowledgeable experts on all things drinkable. She will lead the tasting of a prestigious lineup of vintages from Napa Valley's most revered winery, while Chef Bell creates a sumptuous meal to pair with the legendary Fumé Blanc and Cabernet Sauvignon. This will truly be an evening in the very best of taste.

TASTY FACT

Cabernet Sauvignon is known for its deep, dark fruit characteristics (cassis, blackberry) and supple tannins that add notes of leather, cedar and tobacco, and pairs best with red meat.

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

ABOUT NED BELL

Since 2018, Chef Ned Bell has been the Executive Culinary Director of the prestigious Vancouver Club. Prior to that, he was Vancouver Aquarium's inaugural Ocean Wise Executive Chef, a role he took on after leaving his post as Executive Chef of the Four Seasons' Yew Seafood + Bar. He is also a former Food Network Canada star, the recipient of the 2017 Global Seafood Award for Advocacy and the author of *Lure: Sustainable Seafood Recipes from the West Coast* (Figure 1 Publishing), which is now in its second edition.

ABOUT MARTHA MCAVITY

For the past seven-plus years, The Vancouver Club's Director of Wine and Beverage has developed relationships across the globe, travelling to European, South African, South American and North American wine regions to procure exclusive offerings for the club's various outlets and private events.

ABOUT ROBERT MONDAVI WINERY

There is no winery more iconic in North America. In 1966, Robert Mondavi built his mission-style winery on Oakville's famous To Kalon Vineyard, which produces some of the world's best first-growth Cabernet Sauvignon. There, he fulfilled his vision of creating Napa Valley wines that would stand with the finest in the world.



THE VANCOUVER CLUB

Wed Oct 23 6:30PM*

915 W Hastings St, Vancouver, BC

\$165 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399
visainfinite.ca

Venues are not suitable for young children.
Events run approximately 3-4 hours.

East Coast Meets West Coast: an Ode to Newfoundland and Labrador at L'Abattoir.

L'ABATTOIR
RESTAURANT



PHAIDON | Φ

It's always a good time when great friends come together in the kitchen. When those friends are Chefs Lee Cooper and Jeremy Charles, it won't just be a pleasant evening, but an unforgettably delicious one. These are two of Canada's most revered chefs, each with a passion for seafood and other local ingredients from their respective coasts. This dinner will celebrate the new cookbook from Chef Charles, co-owner of Newfoundland's celebrated Raymonds. *Wildness: An Ode to Newfoundland and Labrador* is the first Canadian cookbook from the discriminating boutique publisher Phaidon, and guests will receive a signed copy to take home. The kitchen will also serve recipes from the book along with the elegant French-influenced West Coast fare L'Abattoir is known for. Expect exceptional cocktails and sophisticated wine pairings from a team celebrated for both.

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

ABOUT LEE COOPER

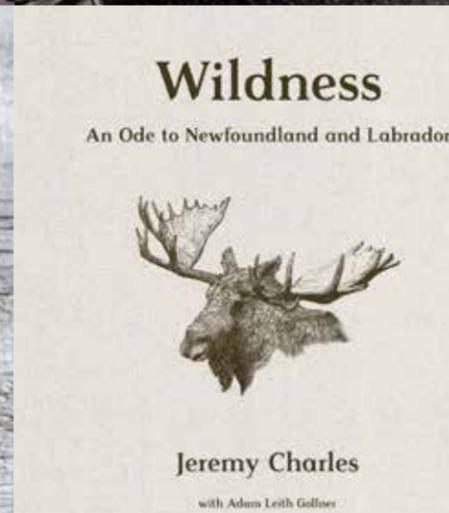
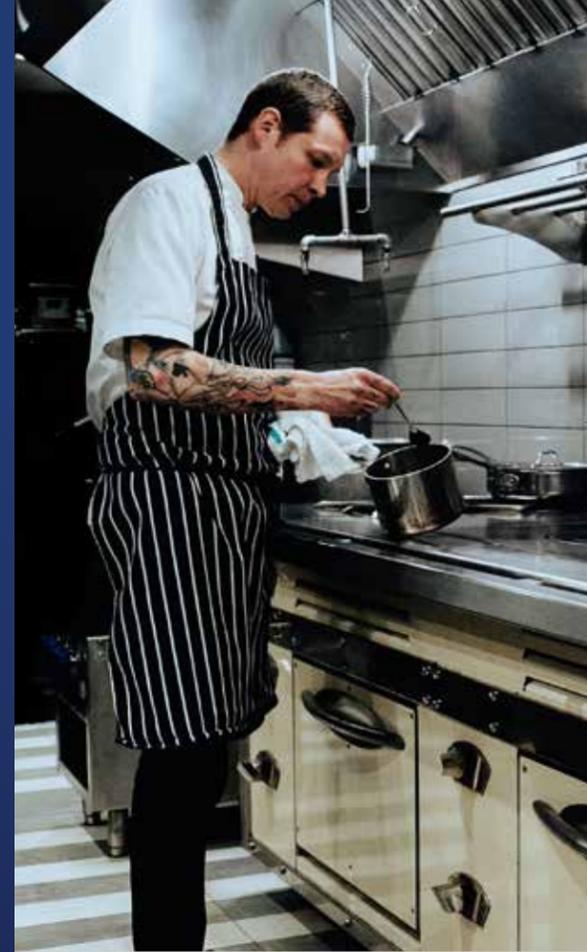
The Chef-Owner of L'Abattoir grew up on Vancouver Island and sharpened his skills at Michelin-starred restaurants in the US and UK before opening the award-winning Gastown restaurant in 2010. His signature French-via-West-Coast cuisine earned L'Abattoir the No. 3 spot on *enRoute's* list of Canada's Best New Restaurants, amid other accolades. The *Vancouver Sun* ranked him on its list of top-10 up-and-coming chefs and L'Abattoir has retained a year-after-year top 25 spot on *Canada's 100 Best Restaurants* since opening. His exclusive "restaurant-within-a-restaurant" concept, No. 1 Gaoler's Mews, has become a major fundraiser for the BC Hospitality Foundation, and his second venture, Coquille Fine Seafood, has modernized the city's appetite for seafood since opening in 2018.

TASTY FACT

If there is one dish Lee Cooper will be remembered for, he admits it's his famous baked oyster, which come topped with whipped butter and truffles.

ABOUT JEREMY CHARLES

Jeremy Charles is the Head Chef of Raymonds, a culinary celebration of all things Newfoundland. He was born in St. John's, but studied culinary arts in Montreal, where he began his career. He eventually followed his passion for seafood to a job as chef at a prestigious fishing camp in Northern Quebec. From there, he became Head Chef at Chicago's Fulton Fish Market, and worked in several of the Windy City's top kitchens. But the Rock was calling, and he returned home to work at Atlantica and then, in 2010, to open Raymonds with his business partner, sommelier Jeremy Bonia. It won *enRoute* magazine's Best New Restaurant award in 2011, the same year he took silver at the Canadian Culinary Championships, and is currently number 12 among *Canada's 100 Best Restaurants*. Most recently, he wrote his first cookbook, *Wildness: An Ode to Newfoundland and Labrador* (Phaidon), in which he combines 160 recipes spotlighting local ingredients with his own stories about the place he loves best.



L'ABATTOIR

Mon Oct 28 6:30PM*

217 Carrall St, Vancouver, BC

\$190 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children. Events run approximately 3-4 hours.



Turnips and truffles: A celebration of West Coast ingredients at Burdock & Co.

BURDOCK
&
CO

Dine at Burdock & Co and you'll be surprised by the delicious things Chef-owner Andrea Carlson finds in her Pacific Northwestern backyard. She is as delighted by local turnips as she is by truffles, tosses popcorn with bone marrow butter, makes congee with salt halibut and, yes, even adds the bitter flavour of braised burdock to a salad or sausage. Now her inventively refined dishes are captured in *Burdock & Co: Poetic Recipes Inspired by Ocean, Land and Air* (Appetite by Random House), which will be the centrepiece of this dinner at Vancouver

"Compact and energetic, the room at Burdock & Co invites conversation and dining exploration."

magazine's Best West Coast Restaurant of 2019. Expect the unexpected on the plate, and thrilling natural wines in the glass. Best of all, each guest will receive a copy of the cookbook.

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

ABOUT ANDREA CARLSON

Born in Toronto, Andrea Carlson fell in love with cooking at the age of 13, romanced by the pages of *The New York Times Cookbook*. After graduating from cooking school, she began her career at some of Vancouver's most influential, ingredient-driven restaurants: Star Anise, C Restaurant and, on Vancouver Island, Sooke Harbour House. She returned to Vancouver to lead Raincity Grill, where she was inspired by Alisa Smith and James MacKinnon's year-long 100-Mile Diet to create her own groundbreaking 100-mile tasting menu. In 2007, Chef Carlson became Executive Chef at the legendary Bishop's Restaurant and, in 2013, she opened Burdock & Co, a tiny restaurant fulfilling her big dream of using fresh, local, organic ingredients to create refined dishes at affordable prices. This fall, she published *Burdock & Co: Poetic Recipes Inspired by Ocean, Land and Air* (Appetite by Random House).

TASTY FACT

Burdock is considered a noxious weed by some, food by others and medicine by the rest. Notorious for the clinging burrs that inspired the creation of Velcro, burdock's roots, leaves and seeds treat a wide range of ailments, while the roots and stalks can be eaten.

BURDOCK & CO

Tue Nov 26 5:30/8:30PM*

2702 Main St, Vancouver, BC

\$165 per person

Includes food, wine and gratuity; taxes extra.

1-888-711-9399

visainfinite.ca

Venues are not suitable for young children.

Events run approximately 2-3 hours.