



Infinite®

Visa Infinite® Dining Series

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

2020 WINTER SERIES

TORONTO | MONTREAL | CALGARY | VANCOUVER



Visa Infinite Privilege Tickets on sale Saturday, January 18

Visa Infinite Tickets on sale Saturday, January 25

Toronto

Pai Northern Thai Kitchen
Feb 9 11:00AM - Brunch \$100

Dreyfus
Feb 26 5:30PM/8:30PM - Dinner \$165

Noce
Mar 26 6:30PM - Dinner \$200

Scaramouche
Apr 5 6:00PM - Dinner \$200

Canoe
Apr 26 3:00PM - Dinner \$165

Montreal

Vin Mon Lapin
Feb 19 5:30PM/8:30PM - Dinner \$155

Le Club Chasse et Pêche
Mar 18 6:30PM - Dinner \$175

Hélicoptère
Apr 1 6:30PM - Dinner \$155

Calgary

Mélo Eatery
Feb 23 11:00AM - Brunch \$125

Royale Brasserie
Mar 18 6:30PM - Dinner \$165

Vancouver

Bauhaus Restaurant
Feb 7 6:30PM - Dinner \$165

Como Taperia
Feb 26 6:30PM - Dinner \$165

Wildebeest
Mar 2 6:30PM - Dinner \$165

Visa Infinite® Dining Series

PAI NORTHERN THAI KITCHEN

Sun Feb 9 | 11:00AM*

18 Duncan St, Toronto

\$100 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



Fragrant, spicy, irresistible Thai brunch at Pai.

Chef Nuit Regular's Pai is arguably one of the most successful and delicious Thai restaurants in Toronto. The restaurant, voted Best Thai Restaurant in Toronto for several years running by numerous sources, is jam-packed at all hours of the day with people hungry for her garlicky tiger prawns and aromatic curries, sizzling stir-fries and, of course, her signature Pad Thai. Now, for the first-time ever, Chef Regular is serving up a Thai brunch experience, with all your favourite sweet-salty-hot-and-sour appetizers, curries and toothsome noodle dishes. Served alongside will be Thai beer, bubbles and wines from Wine Lovers Agency, and Royal Canadian Mead from Niagara. Forget eggs and bacon—this is the brunch experience you've been craving.

ABOUT NUIT REGULAR

The Chef-owner of Pai Northern Thai Kitchen and Kiin revolutionized Thai food in Toronto. Although she trained as a nurse in her native Thailand, she found that cooking for others gave her even greater satisfaction. Her first restaurant was a curry shack in Thailand; she opened her first Toronto establishment, Sukhothai, in 2008, two years after moving to the city, with her husband Jeff. She introduced the city to the fragrant foods of the north, ranging from Laotian-Thai food at Sabai Sabai, to royal Thai cuisine at Kiin, voted top 50 restaurants in Canada. Nuit Regular is currently working on a cookbook.

TASTY FACT

Mead is an alcoholic beverage created by fermenting honey with water, sometimes with various fruits, spices, grains or hops. It's been produced for millennia throughout Europe, Africa and Asia, and can range in style from dry table wine to a sweet spirit or liqueur.

Note: This event may have communal seating, please keep this in mind when booking tickets. Venues are not suitable for young children. Events run approximately 3-4 hours.

VISA
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RM
ROYAL
CANADIAN
MEAD

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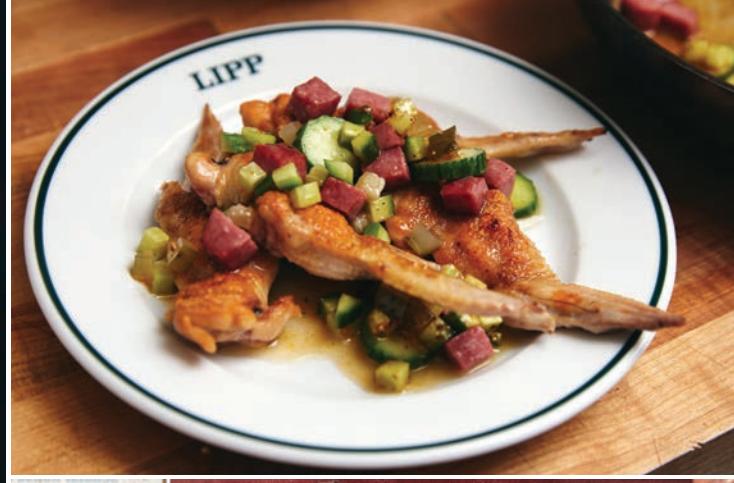
Visa Infinite® Dining Series

DREYFUS | Wed Feb 26 | 5:30 & 8:30PM*

96 Harbord St, Toronto

\$165 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



Perfect pommes and natural wines at Dreyfus.

Zach Kolomeir is a chef who carries a certain lively DNA from Montreal and Joe Beef along with a passion for the humbly-made-haute dishes of his past. In Chef Kolomeir's case, it's homey French fare with subtle Jewish accents that hint at his childhood in Westmount. All of this can be seen at Kolomeir's cozy new Harbord Street bistro, Dreyfus, which is already gathering all the accolades. Expect an evening of bright, fun, thrilling food and gregarious hospitality, all of it paired with natural wines thoughtfully selected by front of house manager Carmelina Imola.

ABOUT ZACH KOLOMEIR

Those who love Joe Beef's almost hedonistic zest for food and drink and conviviality will recognize its spirit in Zach Kolomeir. Born and raised in Montreal's Westmount neighbourhood, he spent eight years with Joe Beef, first cooking at Liverpool House and more recently as Chef de Cuisine of the flagship restaurant. Now the young chef brings the best of the Montreal group's spirit to Toronto with his Harbord Street bistro, Dreyfus, named No. 6 on *enRoute*'s Best New Restaurants list and Toronto's best bistro by just about everyone else.

TASTY FACT

One of Dreyfus' signature dishes is the pommes dauphine. Unlike pommes dauphinois (potato gratin), the dauphine is a croquette sometimes called the "French tater tot," a crispy little quenelle made from mashed potato and pâte à choux, then deep-fried.

Note: This event will have two seatings, 5:30 p.m. and 8:30 p.m., and may have communal dining. Please keep this in mind when booking tickets. 2-3 hours and venues are not suitable for young children.

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DREYFUS

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Visa Infinite® Dining Series

NOCE | Thu Mar 26 | 6:30PM*

875 Queen St W, Toronto

\$200 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



The kings of Italian wine reign at Noce.

Guido Saldini and Elena Morelli, proprietors of the elegant (and newly renovated) Noce, have only one aim: to offer the warmest hospitality alongside the finest Italian food and wine. And that's just what this magical evening has in store. Executive Chef Eron Novalski deftly updates traditional Italian classics: tender pasta with chanterelles and truffles, perfectly grilled steak fiorentina, whole branzino, wood-fired vegetables. Perfectly paired with all these deep flavours will be a special portfolio of wines from Frescobaldi, considered one of the "kings of Italian wine." This legendary winery, synonymous with Tuscany and Chianti, has more than seven centuries of history behind it and yet is among Italy's most progressive vintners. Indeed, it currently has 13 wines on the *Wine Spectator* top 100 list. This will be a night to sip and savour.

ABOUT ERON NOVALSKI

The Executive Chef of Noce began his culinary journey creating recipes as an infant. Upon graduating with honours from Le Manoir Culinary Institute in Paris, he worked at the historic Michelin-starred Tour D'Argent, one of the most famous restaurants in the world. Following that experience, he cooked his way around France and Italy before returning to Toronto where he worked at Senses for five years, occasionally staging in New York and participating in James Beard events. From there he joined the team at Noce as Executive Chef, and more recently has also overseen its sister restaurant Aria. At either, he spares no expense in sourcing the highest-quality ingredients to create dishes of elegant simplicity.

ABOUT GUIDO SALDINI AND ELENA MORELLI

As the proprietors of Noce on Queen Street West, for more than 20 years Guido Saldini and Elena Morelli have helped establish the standard for authentic Italian cuisine in Toronto. Now with Aria, Noce's younger sibling, they also bring contemporary art and drama to the area around the Scotiabank Arena and Maple Leaf Square.

ABOUT FRESCOBALDI

Frescobaldi has been crafting wine for over 700 years. Its name is synonymous with the best wines of Chianti; its noble Florentine family one of the oldest wine families in Italy. Frescobaldi's have produced wine in Tuscany since 1308, but were growing grapes long before that. They supplied wine to Henry VIII and traded it to Michelangelo for art. Today, Frescobaldi winery is headed by the Marchese Lamberto Frescobaldi, whose family has accumulated a vast collection of wine properties and estates in Tuscany, including Castello di Nippozano in Chianti Rufina and CastelGiocondo in Brunello di Montalcino, one of the prime Super-Tuscan sites.

Note: This event may have communal seating, please keep this in mind when booking tickets. Events run approximately 3-4 hours and venues are not suitable for young children.

VISA
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NOCE

FRESCOBALDI

TOSCANA

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Visa Infinite® Dining Series

SCARAMOUCHE | Sun Apr 5 | 6:00PM*

1 Benvenuto Pl, Toronto

\$200 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



Two of Canada's most legendary chefs meet at Scaramouche.

Few dining experiences in Toronto can top an evening at Scaramouche. For more than three decades, this elegant Yorkville dining room has been revered for its flawless service, exceptional wine program and the sophisticated dishes from the kitchen of Executive Chef Keith Froggett and Chef de Cuisine Carolyn Reid. For this dinner, they welcome their equally elevated counterpart from Vancouver, chef David Hawksworth, for an evening of luxuriously fine dining. Expect inventive updates to classic dishes made with the finest of ingredients from sustainable seafood to the first spring vegetables. All of this will be paired with top-flight wines chosen by Peter Boyd, rightfully considered one of Toronto's best sommeliers. Year after year, these are some of the most respected and rewarded culinarians in the country, and this evening is certain to be an unforgettable one.

ABOUT KEITH FROGGETT

As a young man in England, Keith Froggett could not decide between a career in carpentry or one in cooking. Fortunately for hungry Torontonians, cooking won. Upon graduating from catering college, he worked at the prestigious Claridge's Hotel in London during the dynamic culinary scene of the 1970s. But he was looking for a different challenge, and Canada, with its bountiful fields and waters, beckoned. He landed at Sutton Place, then Truffles at the Four Seasons Hotel, before joining the team at Scaramouche. In 1985 he became Executive Chef, and ever since has led a kitchen known as much for its calm, respectful environment as it is its fine French-influenced cuisine and exquisite attention to ingredients. He has become a mentor to some of the city's most talented young chefs and, impressively, has retained some of the most loyal, long-term staff anywhere.

ABOUT CAROLYN REID

Carolyn Reid began her culinary career at Kingston's Chez Piggy, with a brief stint working with Jamie Kennedy in Toronto, before landing at Scaramouche in 1995. She never left. In the two decades since starting as an apprentice, she has worked her way up to Chef de Cuisine in one of the city's most refined kitchens, where she prepares elegant dishes with grace and integrity.

ABOUT DAVID HAWKSWORTH

Born and raised in Vancouver, David Hawksworth spent a decade honing his skills in Europe working in Michelin-starred kitchens such as Le Manoir aux Quat' Saisons, L'Escargot and The Square. After returning to Vancouver in 2000, he became Executive Chef of West (then Ouest), then opened the contemporary fine-dining restaurant Hawksworth in 2011 (No. 11 on *Canada's 100 Best*) and the more casual Nightingale in 2016. He is currently working on a cookbook and a new concept set to open at Vancouver International Airport in 2020. Along the way, he has earned countless accolades. In 2008, he became the youngest chef inducted into the BC Restaurant Hall of Fame. He has also won *Vancouver* magazine's Restaurant of the Year and Chef of the Year (2012 and 2013); *enRoute*'s No. 3 Best New Restaurant; *Maclean's* Restaurant of the Year; and *Georgia Straight*'s 2019 Golden Plates Chef of the Year.

Note: This event may have communal seating, please keep this in mind when booking tickets. Events run approximately 3-4 hours and venues are not suitable for young children.

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Scaramouche



HAWKSWORTH
RESTAURANT

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Visa Infinite® Dining Series

CANOE | Sun Apr 26 | 3:00PM*

66 Wellington St. W, 54th Floor, Toronto

\$165 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



A taste of Prince Edward County in the city at Canoe.

Every day in wine country is a good day—and it's even better when you don't need to leave the city to enjoy it. For this exclusive first-time event, top producers bring the charms of Prince Edward County to Toronto's bastion of Canadiana, Canoe, which is celebrating its 25th anniversary this year. Chefs, winemakers, brewers, distillers, cheese mongers and farmers will share the best of what they grow and make. A walkabout reception features the first new tastes of spring along with fine vintages and bites from Jamie Kennedy, Flame & Smith, Albert Ponzo, Enid Grace, Littlejohn Farm and Bloomfield Public House. Following this will be a wine-paired, sit-down dinner from Canoe hosts John Horne, Anthony Walsh and Ron McKinlay, in collaboration with their county guests. As dinner unfolds in the newly renovated restaurant, the lake that joins city and county shimmers 54 storeys below. Wine country isn't so far away after all.

ABOUT PRINCE EDWARD COUNTY CHEFS

Long-time Prince Edward County resident Jamie Kennedy is one of Canada's best-known and most highly regarded chefs. The former owner of Toronto's Gilead Café, he has received both a Governor General's Award and the Order of Canada.

Hidde Zomer is Executive Chef and owner of the sustainable, wood-fired restaurant Flame + Smith in Bloomfield.

Formerly of Toronto's Le Select, Albert Ponzo is Executive Chef of Picton's historic Royal Hotel, which is soon to re-open after a two-year renovation.

Zach Littlejohn is chef, sommelier, farmer, founder and director of operations of Littlejohn Farm, an agritourism retreat in Picton.

Elliot Reynolds is Executive Chef and co-owner of the farm-to-table neighbourhood hangout Bloomfield Public House.

Enid Grace is a cook and pastry chef whose love of food and travel to rural Italy, France and Spain has translated into a culinary brand and business in the heart of Prince Edward County. Her eponymous boîte in Wellington has been a beautiful success and a new business expansion across the street will see more European culinary ideals brought to life in the town of Wellington.

Fifth Town is an ethical, sustainable, multiple-award-winning fromagerie crafting fine cheese from goat and buffalo milk in a platinum LEED facility located on an organic orchard in Prince Edward County.

ABOUT THE CANOE TEAM

For more than 20 years, Chef Anthony Walsh has worked with Toronto's Oliver & Bonacini Hospitality, most recently as Corporate Executive Chef, overseeing such influential restaurants as the proto-Canadiana Canoe and mentoring a generation of young chefs.

Since 2015, John Horne has been District Executive Chef of Oliver & Bonacini Hospitality, overseeing the culinary direction at Canoe and others.

Canoe's Chef de Cuisine, Ron McKinlay, brings more than a decade of international cooking experience from across the UK, Australia and the Middle East.

ABOUT THE WINERIES

Pouring wine at this event will be some of Prince Edward County's finest wineries, including: Closson Chase Winery, The Old Third, Karlo Estates, Trail Estate Winery, Grange of Prince Edward, Lacey Estates Winery and Rosehall Run Vineyards. There will also be fine ales from Parsons Brewing Company and spirits from Kinsip House of Fine Spirits.

Note: This event may have communal seating, please keep this in mind when booking tickets. Events run approximately 3-4 hours and venues are not suitable for young children.

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canoe

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Visa Infinite® Dining Series

VIN MON LAPIN | Wed Feb 19 | 5:30 & 8:30PM*
150 Rue Saint-Zotique, Montreal
\$155 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



A wine-soaked feast with Toronto's pasta master at Vin Mon Lapin.

There will be lovingly prepared vegetables, silky handcrafted pastas and vibrantly flavourful natural wines when this dynamic trio gathers for a special multi-chef small-plates dinner at the wine bar Vin Mon Lapin. Long-time Joe Beef Chef Marc-Olivier Frappier welcomes his good friend, Leo Baldassarre, Toronto's underground master of pasta, for what promises to be an evening of exceptional flavours. Chef Baldassarre might just be Canada's most skilled pasta expert, with singular access to the finest flours and other ingredients, but Chef Frappier began his career mastering Italian food, so you know the two will cook up something extraordinary. Meanwhile, sommelier and co-owner Vanya Filipovic will pour thrilling natural wines from her dynamic cellar, and share fascinating stories about their provenance. Expect a thoroughly delicious experience at a restaurant that has justly earned almost every accolade going.

ABOUT MARC-OLIVIER FRAPPIER

Montreal-based Marc-Olivier is the Chef-Owner of Mon Lapin. After finishing high school, he decided to move to Italy where he fell in love with cooking and began studying it seriously—forgoing his plans to pursue a psychology degree. In 2009, he joined Joe Beef, and later Liverpool House, where he became Head Chef at the age of 23. More recently, he and his partner in life and business, sommelier Vanya Filipovic, opened the vegetable-forward natural wine bar Vin Mon Lapin, which was No. 2 on *enRoute* magazine's 2018 best new restaurant list, and currently No. 13 on *Canada's 100 Best*. Up until recently they were co-owners of all the Joe Beef restaurants including McKiernan Luncheonette, Liverpool House and Vin Papillon.

ABOUT LEANDRO BALDASSARRE

Born in Montreal and raised in Vaughan, Toronto pasta master Leandro Baldassarre first learned to make gnocchi and ravioli from his Italian *nonni* (grandparents). He started cooking professionally at the age of 18, at Yorkville's Splendido. After culinary school, he apprenticed under David Lee at Splendido, then made his way to Italy and the three-Michelin-starred Dal Pescatore near Mantua. Upon returning to Toronto, he started making his own hand-crafted pasta sourced from the best ingredients available. He quickly developed a clientele of the city's top restaurants and began his own tiny, and slightly illicit, underground restaurant, Famiglia Baldassarre, which officially opened in 2010.

ABOUT VANYA FILIPOVIC

Canada's Best Sommelier of 2018 (*Canada's 100 Best*) has worked at Joe Beef since its inception in 2005, and is now beverage director for the group's celebrated restaurants. Vanya Filipovic is known for her love of natural wines and spends much of her time travelling to find new selections of these vibrant, electrifying, sometimes funky expressions to feature on her list. (She also has her own wine agency, Dame-Jeanne Imports.) In 2018, she and her partner, Chef Marc-Olivier Frappier, opened the newest restaurant in the Joe Beef group, the natural wine bar Vin Mon Lapin, which promptly earned barrels of accolades.

Note: This event will have two seatings, 5:30 p.m. and 8:00 p.m., and may have communal dining. Please keep this in mind when booking tickets. 2-3 hours and venues are not suitable for young children.

VISA

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VIN

MON LAPIN

BALDASSARRE

PASTA FRESCA

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Visa Infinite® Dining Series

LE CLUB CHASSE ET PÊCHE

Wed Mar 18 | 6:30PM*

423 Rue Saint-Claude, Montréal

\$175 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



On the hunt for the perfect evening at
Le Club Chasse et Pêche.

Step into Old Montreal's Le Club Chasse et Pêche and enter a gracious place of attentive service, romantic ambience and exquisite food and wine. Since it opened in 2004, Le Club has quietly been producing some of Montreal's best cuisine under the direction of Executive Chef Claude Pelletier and, since 2008, Chef de Cuisine Olivier Larocque. As the name—which means “the hunting and fishing club”—suggests, the menu is heavy on game meats and seafood. Traditional, yes, but with a touch of imagination that elevates them well beyond the ordinary. Shavings of frozen foie gras top suckling pig risotto, for instance, while fregola, labneh and zippy espelette accompany tender char from Gaspé. Adding to the refined experience is a 700-label-strong wine cellar of mainly French selections. This dinner experience will highlight the very best of Quebecois fine dining, as only Le Club can do it.

ABOUT CLAUDE PELLETIER

Although he rarely seeks the spotlight, Claude Pelletier is recognized by those in the know as one of Montreal's finest chefs. He has been Executive Chef of Le Club Chasse et Pêche since its opening in 2004; he is also a partner in the business with front-of-house star Hubert Marsolais, whom he first met when they worked together at Cube in 2001. Le Club is revered for its enduringly intimate clublike ambience that speaks of a more refined time—as does the menu which, as the name suggests, celebrates both game and fish. Despite staying largely under the radar, Chef Pelletier has earned more than his fair share of accolades, including four stars from the *Montreal Gazette*, a top 50 nod from *Canada's 100 Best* and another from *Maclean's*, and being named among Montreal's best restaurants by *Food & Wine*.

ABOUT HUBERT MARSOLAIS

This charmingly attentive maître d' extraordinaire is the co-owner of Old Montreal stalwart Le Club Chasse et Pêche, as well as Le Serpent, Il Miglio and Le Filet. A graduate of Concordia University, where he was a star on the football team, he is now setting his sights on opening a boutique hotel in the city. Meanwhile, he keeps a keen eye on the mainly French treasures in Le Club's 700-label-plus wine cellar.

ABOUT OLIVIER LAROCQUE

Since 2009, Chef de cuisine Olivier Larocque has been a part of Chef Pelletier's restaurant team. He has more than 15 years in the industry and has worked at many of the city's most prominent restaurants. In 2013, he helped open Le Serpent alongside Michele Mercuri where he honed his culinary skills.

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Visa Infinite® Dining Series

HÉLICOPTÈRE | Wed Apr 1 | 6:30PM*

4255 Rue Ontario Est, Montréal

\$155 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



Chic creativity takes flight at Hélicoptère.

Southeast Asian spice thrills through a calamari dish. Blueberries and almonds play sweetly with chicken liver mousse. Smoky bacon fills tender tortellini with earthy delight. At Hélicoptère, Executive Chef David Ollu knows how to have fun with flavours, to tantalize the palate and yet never tip over into the banal or ridiculous. It's why diners are flocking to his Hochelaga restaurant, where the Bouillon Bilk alum manages to hit the sweet spot between chic and cozy, with beautiful small plates of original dishes. At this dinner experience, Chef Ollu will put all his creative talents to work, while sommelier Youri Bussières Fournel pairs the results with inventive cocktails and exciting finds from his cellar of natural wines.

ABOUT DAVID OLLU

David Ollu is the Executive Chef and Co-Owner of Hélicoptère, his first independent restaurant. After graduating from the Quebec Institute of Tourism and Hospitality in 2012, he worked alongside Chef François Nadon at that elegant temple to haute cuisine, Bouillon Bilk. It was there that he met his pastry chef Mélodie Perez-Mousseau and sommelier Youri Bussières Fournel. In 2018, the three creative young culinarians opened the 50-seat gourmet restaurant Hélicoptère as well as the casual Helico café. Hélicoptère has since consistently perched atop the *Eater* list of best restaurants in Montreal, and is currently No. 6 on the *TimeOut* list.

TASTY FACT

The name Hélicoptère was inspired by the nickname for the seeds that fall from the maple tree in autumn. To the owners of the restaurant, the name represented Quebec and its emblem, the maple tree, and symbolized their own journey.

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HÉLICOPTÈRE

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Visa Infinite® Dining Series

MÉLO EATERY | Sun Feb 23 | 11:00AM*

550 11th Ave SW, Calgary

\$125 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



Foie gras, truffles and Burgundy: an elegant French brunch at Mélo.

Few people likely expected Chef Duncan Ly to follow his Asian-fusion success story at Foreign Concept with a return to classic French fare, yet that's just what he's done at Mélo Eatery. At this casually stylish new bistro, the multiple-award-winning chef and recent *Iron Chef* competitor is back cooking the kind of irresistibly approachable cuisine that earned him acclaim at Chef's Table and Catch restaurants. He's joined for this elegant brunch by his protégé Michel Nop, who brings Michelin-starred Parisian training to the table. Together, they will prepare a sophisticated yet comforting feast of updated traditional favourites that will be paired with fine French wines from Champagne, Bordeaux and Burgundy.

ABOUT DUNCAN LY

Chef Duncan Ly opened his first restaurant, the pan-Asian Foreign Concept, just a few short years ago. Today he heads up a small but growing Calgary restaurant empire that includes the French bistro Mélo Eatery, the Asian fusion taqueria Takori and, in partnership with Shokunin's Darren Maclean, the sustainable Green Fish sushi in Avenida Food Hall. Previously, Chef Ly was Executive Chef of the Hotel Arts Group for 10 years and won silver at the 2014 Canadian Culinary Championships. This Calgary culinary icon also recently appeared on *Iron Chef Canada*.

ABOUT MICHEL NOP

Michel Nop is Chef de Cuisine of Calgary's Buffo Ristorante, part of the Oliver & Bonacini group of fine-dining establishments. Originally from Paris, Chef Nop trained in France and the UK, including stints at the Michelin-starred restaurants of Alain Ducasse and Alain Senderens. After moving to Calgary in 2011, he helped open Cassis Bistro as Chef de Cuisine, then joined Chef's Table, where he worked with Duncan Ly to secure the Relais & Chateaux membership. He later joined Chef Ly in opening Foreign Concept, before helming the soulfully Italian Buffo.

Note: This event may have communal seating, please keep this in mind when booking tickets. Venues are not suitable for young children. Events run approximately 3-4 hours.

VISA
Infinite®

MÉLO
Eatery

Buffo

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Visa Infinite® Dining Series

ROYALE | Wed Mar 18 | 6:30PM*

730 17 Ave SW, Calgary

\$165 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



A Royale taste of Okanagan wine country in the city.

Chefs Matthew Batey and Neil Taylor know better than almost anyone how to make food sing in harmony with wine: the former worked at Kelowna's Mission Hill for seven years and the latter is currently helming the open kitchen across town at the brand-new Home Block at CedarCreek Estate Winery. Now they're coming together for an unmissable evening at Royale, one of the Teatro Group's collection of Calgary restaurants, which Chef Batey oversees. Royale is vibrant and fun, and its new eclectic cuisine is sure to be a delicious complement to Chef Taylor's flavourful Mediterranean-inspired dishes. Served alongside them will be CedarCreek's thrilling cool-climate wines, and head winemaker Taylor Whelan will be on hand to share his wines and all the exciting changes at this historic Okanagan winery.

ABOUT MATTHEW BATEY

Matthew Batey is Corporate Executive Chef of Calgary's Teatro Group. Originally from Victoria, BC, Chef Batey honed his craft at Calgary's Catch Restaurant, then spent nearly seven years as Executive Winery Chef at Mission Hill Estate Winery in Kelowna before returning to Calgary. He was opening Executive Chef at The Nash in Calgary, and the silver medalist at the 2016 Canadian Culinary Championships, before joining Teatro Group in 2017. He now oversees the culinary program at all the Teatro restaurants, including the flagship Teatro Ristorante, as well as Cucina, Vendome, Alforno, E.A.T. and the newly updated, stylish and elevated, brasserie Royale.

ABOUT NEIL TAYLOR

Originally from England, Chef Taylor's career has taken him through top restaurants in London, Sydney, Vancouver and now the Okanagan Valley. Currently the Winery Chef at CedarCreek Estate Winery, Chef Taylor was recruited to open Vancouver's Cibo Trattoria, which was named 2009's Best New Restaurant in Canada by *enRoute* magazine, among other accolades. Following that, he opened España, a Spanish tapas and wine bar, in 2012, and in 2019, Home Block at CedarCreek in Kelowna. Within a few short weeks, Home Block was named among *enRoute*'s top 30 best new restaurants in Canada. Chef Taylor's style is simple and uncomplicated, with big, bold, Italian-and Spanish-inspired flavours that pair beautifully with CedarCreek's cool-climate wines.

ABOUT TAYLOR WHELAN

Born and raised in Campbell River on Vancouver Island, Taylor Whelan originally planned to work in fisheries science. But when the job turned out to be less about swimming with whales and more about statistics, he turned to his other passion: winemaking. He worked for top wineries in Niagara, New Zealand, Australia's McLaren Vale and Tasmania before his passion for cool climate winemaking brought him home to BC. He joined CedarCreek Estate Winery in 2011, and is now Head Winemaker.

TASTY FACT

The heart of CedarCreek Estate Winery is the Home Block Vineyard and its 30-year-old vines. Impressively, in October 2019 CedarCreek announced that both this vineyard and the winery completed a 3-year transition to become Certified Organic. This commitment to the land has allowed them to elevate the quality of their fruit and wine, while helping to build a rich, dynamic ecosystem.

Note: This event may have communal seating, please keep this in mind when booking tickets. Events run approximately 3-4 hours and venues are not suitable for young children.

VISA
Infinite®

Royal

HOME BLOCK
at
CEDARCREEK
ESTATE WINERY

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Visa Infinite® Dining Series

BAUHAUS RESTAURANT | Fri Feb 7 | 6:30PM*

1 W Cordova St, Vancouver

\$165 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



Form meets function at this Bauhaus chef collaboration.

Two innovative chefs at the top of their game will come together for this creative culinary collaboration at one of Vancouver's most stylish restaurants. Christian Kuehnel, Executive Chef of Bauhaus Restaurant, welcomes Warren Barr of Pluvio, recently named one of *enRoute*'s best new restaurants, for an evening of foraging, fermentation and rich, wintry flavours. Bauhaus, located in a historic Gastown building, features elevated, contemporary fare based on the philosophy followed by the artists of the Bauhaus movement: form follows function with Chef Kuehnel taking inspiration from the best local ingredients to create his German-inspired tasting menus. Similarly, the ex-Wickaninnish Chef Barr finds his own muse in the farmed and foraged ingredients of Vancouver Island for elegant dishes like his cured salmon "mosaic," two-day smoked beef rib, or sculptural "elk with forest flavours." Expect an extraordinary evening of artful dishes, paired with exceptional bottles from wine director Kevin Curley's cellar.

ABOUT CHRISTIAN KUEHNEL

The Executive Chef of Vancouver's Bauhaus Restaurant began his career in Frankfurt at the five-star Kempinski Hotel. Over the years he's worked at some of the best international restaurants, including the two-Michelin-starred Dinner by Heston Blumenthal in London, which was listed among *The World's 50 Best Restaurants* 2018, and SPICES by Tim Raue, which was featured on the Netflix series *Chef's Table*. In 2019, he fulfilled his dream of moving to Vancouver and now leads the team at the inventive, modern-German Bauhaus, where he uses locally grown and foraged ingredients and plenty of creativity in the kitchen to create some of the best international cuisine in the city.

ABOUT UWE BOLL

Prior to opening Bauhaus Restaurant in 2015, Uwe Boll was best known as a German filmmaker who had produced, directed and written both big-budget and small independent films. At Bauhaus, he translates his experiences of dining at 120 Michelin-starred restaurants into high-end modern German cuisine that has earned numerous accolades, among them being named to *Canada's 100 Best Restaurants* and listed as a restaurant to watch by *The World's 50 Best Restaurants* Diner's Discovery Series.

ABOUT WARREN BARR

Chef Warren Barr is co-owner, along with his wife, Lily Verney-Downey, of Pluvio Restaurant + Rooms in Ucluelet on Vancouver Island. He apprenticed with the legendary Michel Jacob at Le Crocodile in Vancouver, then became Chef at the Inn at Bay Fortune on PEI, an early champion of Canada's local cuisine. After six years on the East Coast, he returned to the West and joined the team at the Relais & Châteaux Wickaninnish Inn in Tofino, where he eventually became Executive Chef. In 2019, he opened Pluvio and its adjoining four-room boutique hotel—the name means "rain" in Latin—and promptly catapulted to No. 4 on the *enRoute* list of Canada's best new restaurants.

Note: This event may have communal seating, please keep this in mind when booking tickets. Events run approximately 3-4 hours and venues are not suitable for young children.

VISA
Infinite®

BAUHAUS
RESTAURANT
ONE WEST CORDOVA ST

PLUVIO
restaurant + rooms

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Visa Infinite® Dining Series

COMO TAPERIA | Wed Feb 26 | 6:30PM*

201 E 7th Ave, Vancouver

\$165 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



Small bites, big flavours at Como.

The best souvenirs are the kind you can eat, especially when they're the flavourful dishes Chefs Justin Witcher and Adam Hynam-Smith have brought back from their travels. Both have been inspired by their journeys to far-flung lands and both just placed in *enRoute*'s Top 10 round up of Canada's best new restaurants, Witcher for Vancouver's Como Taperia and Hynam-Smith for Dispatch in St. Catharines. Now Como, which was inspired by the lively tapas bars of Madrid and Barcelona, will welcome Chef Hynam-Smith, best known for his way with flavours from around the Mediterranean, and especially Morocco. The cuisines have much to share—the Moors, after all, brought rice to Spain during their seven centuries of occupation (711 to 1492), along with olives, almonds, saffron, sugar cane and the science of distillation. This fragrant feast will combine the best of both cultures—the salty, lightly charred and deeply savoury bites of Spain and the subtly spiced dishes of Morocco and points east—paired with lively wines, sherries and pleasantly bittered vermouths.

ABOUT JUSTIN WITCHER

The Executive Chef of Como Taperia was born in Nelson, BC, where he started his career in local restaurants. At the age of 21, Chef Witcher began traveling the world as Chef de Partie on Holland America's five-star cruise liners. He paused his travels in Australia, where he worked at Jamie Oliver's Fifteen restaurant in Melbourne and Opus at the Richardson Hotel in Perth before returning to BC as Senior Chef de Partie at The Wedgwood Hotel and Spa, a Relais & Château property. Australia beckoned again, this time with leading roles at the Atlantic Group in Melbourne and the boutique Hotel Harry in Sydney. In 2016, Chef Witcher came home, this time as Executive Chef of another Relais & Château property, Clayoquot Wilderness Resort. In late 2018, he opened Como Taperia, which ranked No. 2 on *enRoute*'s list of Canada's best new restaurants.

ABOUT ADAM HYNAM-SMITH

Adam Hynam-Smith is the Australian-born Executive Chef and Co-owner (with his wife, artist Tamara Jensen) of Dispatch in St. Catharines, Ontario. He began his career in fine-dining restaurants in Australia, then hit the road, travelling and staging in Thailand, Morocco, England and France. He landed in Toronto and, in 2011, launched Ontario's original gourmet food truck, El Gastrónomo Vagabundo. He hosted Food Network Canada's Restaurant Takeover and wrote a cookbook, *Curbside: Modern Street Food from a Vagabond Chef* (Whitecap). Then, in 2019 he opened the globally inspired Dispatch, which was named No. 9 on *enRoute*'s list of best new restaurants.

ABOUT FRANKIE HARRINGTON

The co-owner of Como Taperia grew up in BC and worked for many years in the food and service industry here (including stints at Salt Tasting Room and Chambar), with a five-year sojourn in Dublin, Ireland. In 2010, he co-founded the popular Gastown sandwich shop Meat & Bread, which has since expanded to four locations in Vancouver, with others in Calgary and Seattle.

ABOUT SHAUN LAYTON

Born and raised in Vancouver, bartending legend Shaun Layton has run some of the city's most prestigious bar programs, including those at George and L'Abattoir, and operates his own bar consulting company. Layton has won cocktail competitions throughout North America and Europe, and in 2010 was named *Vancouver* magazine's Bartender of The Year. In 2018, he joined Justin Witcher and Frankie Harrington in opening Como Taperia.

Note: This event may have communal seating, please keep this in mind when booking tickets. Events run approximately 3-4 hours and venues are not suitable for young children.

VISA

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¿CÓMO?

DISPATCH

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Visa Infinite® Dining Series

WILDEBEEST | Mon Mar 2 | 6:30PM*

120 W Hastings St, Vancouver

\$165 per person (Includes food, wine and gratuity; taxes extra.)

Click here to book or call: 1-888-711-9399



A taste of Montreal at Vancouver's Wildebeest.

It will be a homecoming of sorts for Chef Jesse Grasso of Montreal's Le Vin Papillon when he joins Wildebeest Chef Ian McHale and his friends, co-owners James Iranzad and Josh Pape, at the Gastown restaurant for a celebration of local ingredients and contemporary techniques. Chef Grasso, who previously worked in Vancouver, is now helming Le Vin Papillon, the third sibling in the Joe Beef clan and currently No. 13 on *Canada's Top 100* list. It celebrates vegetables (and cheese!), while Wildebeest is all about butchery, charcuterie and game. Expect the best of both at this epic dinner, which will be paired with thoughtful selections from wine director Christina Hartigan's masterful wine list.

ABOUT IAN MCHALE

Originally from Maryland, Chef McHale worked at a small Italian restaurant in his hometown before crossing the pond to Dublin, Ireland. There he cooked at the five-star Merrion Hotel, became Senior Chef De Partie at Michelin-starred Chapter One Restaurant and placed in the Euro-Touques Young Chef of the Year Competition top five. In 2016, he relocated to Vancouver to become Sous Chef at Wildebeest, where he is currently Head Chef.

ABOUT JESSE GRASSO

Currently Head Chef at Le Vin Papillon in Montreal, Jesse Grasso brings a wealth of experience to the table. He is best known for his time as Chef at Toronto's meat-centric The Black Hoof, but also worked at Vancouver's La Quercia, Bao Bei and Gooseneck Hospitality's Supermarine Seafood & Cocktails. Le Vin Papillon, the third addition to the Joe Beef family of restaurants, is recognized for its stellar natural wine program and vegetable-forward menu.

TASTY FACT

Wildebeest is a cooked-from-scratch, nose-to-tail, Pacific Northwest restaurant, placing great emphasis on locality, seasonality, and sustainability. Their suppliers include foragers, local farmers, and specialty ranchers - one of which raises the only certified Full Blood Wagyu beef in Canada.

Note: This event may have communal seating, please keep this in mind when booking tickets. Venues are not suitable for young children. Events run approximately 3-4 hours.

VISA
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wildebeest

le Vin Papillon

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