

Visa Infinite Dining Series @ Home

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

2020 AUTUMN SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | VANCOUVER



WELCOME TO THE VISA INFINITE DINING SERIES @ HOME, AUTUMN 2020

This fall we're bringing the big, bold flavours of the season home to you with an irresistible collection of exclusive chef-curated dinners from the country's very best restaurants.

Each Visa Infinite Dining Series @ Home experience will feature a gourmet four-course meal, along with canapés, cocktails and premium wine that has been specially chosen to pair with it, all delivered right to your door or picked up from the restaurant on event day. Guests join the experience through a private link featuring a pre-recorded video, and by connecting to a live-stream event with some of the country's most renowned chefs, bartenders and sommeliers.

This is a hands-on experience, so prepare to follow along as the featured chef guides you through the final steps of the preparation of the dishes. Then relax and enjoy a dinner that is as intimately interactive as it is indulgently delicious.

How Visa Infinite Dining Series @ Home works:

The virtual experience begins with a link to a pre-recorded video featuring a welcome message from the featured chef, discussion of the meal, a cocktail demonstration to show you how to mix your drinks, and a presentation of the wine pairing.

On Event Day: Dishes and pairings are prepared at the restaurant, packaged into complete Visa Infinite Dining Series @ Home dinner packs, and delivered to your doorstep or picked up from the restaurant at your convenience. Each Visa Infinite Dining Series @ Home dinner pack contains:

- A curated four-course dinner plus canapés for two guests;
 - A cocktail kit, including recipe, featured spirit, mix and garnishes to create two cocktails per guest;
 - One bottle of wine (paired with the main course);
 - A printed menu and wine-tasting notes;
 - Preparation instructions (some final assembly and re-heating / cooking is required.)
- At 6:30 pm local time on event night, you'll sign in to a private link to join the live-stream.
 - An emcee leads the experience, engaging in discussion with the featured chef, sommelier and/or bartender while you enjoy canapés and sip your cocktails.
 - Wine-tasting notes are included with your home dinner pack, and a sommelier will join the party to discuss the wine selection.
 - Visa Infinite Dining Series @ Home dinners are designed to be interactive, so you can engage with the featured chef, bartender, and/or sommelier during the live-stream by sending in your questions, which will be moderated by the emcee.

To learn more about Visa Infinite Dining Series @ Home and the benefits your Visa Infinite card offers you in the world of dining, please visit visainfinite.ca.

Toronto

Lapinou
Sep 24 6:30PM - \$200 per couple

Richmond Station
Sep 30 6:30PM - \$200 per couple

Montreal

Pastaga
Sep 23 6:30PM - \$195 per couple

Ottawa

Next
Sep 25 6:30PM - \$190 per couple

Calgary

River Café
Sep 30 6:30PM - \$190 per couple

Vancouver

Maenam
Sep 25 6:30PM - \$190 per couple

Visa Infinite® Dining Series @ Home

LAPINOÛ, TORONTO

Thu September 24, 2020 | lapinoubistro.com

\$200 per couple*

(Includes food, cocktails, wine, gratuity and complimentary delivery within 10km; taxes extra. Pick-up is also available on event day from Lapinou.)

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



Bring Lapinou's modern bistro fare home to yours.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

French bistro fare like you've never experienced it before. That's what's on the menu at the "neo-bistro" Lapinou, thanks to the talented kitchen brigade, helmed by executive chef Ben Heaton with the help of head chef Jamie Ullrich and sommelier Lauren Hall, which has curated an experience that will make your taste buds sit up and take notice. This @ Home dinner experience will showcase all they do best, only in the comfort of your own dining room. That means cuisine inspired by regional French flavours and elevated by Chef Ullrich's modern, hand-crafted approach, whether it's the curry leaf-spiked spinach fritters with coconut cream, delicate gnocchi Parisienne or tender striploin with grilled turnip, XO sauce and sesame. Complementing all this is a bottle of Old World French wine, cool cocktails, and the genuine hospitality of your hosts.

ABOUT LAPINOÛ BISTRO

Lapinou is a modern bistro inspired by French traditions and hyper-local Ontario terroir. The kitchen is headed by Michelin-trained executive chef Ben Heaton, who began his career in the UK working alongside world-renowned chefs Jason Atherton and Gary Rhodes, and head chef Jamie Ullrich. Heaton worked at many of Toronto's top-rated restaurants including Colborne Lane and One Restaurant before becoming the owner and executive chef of The Grove in Toronto, where Ullrich joined him after some time spent honing his craft in England and Australia. Now they lead the kitchen together again, opening the highly regarded Lapinou in 2019. Overseeing the wine list, with its exciting finds from smaller, lesser-known producers, is sommelier Lauren Hall. A born-and-raised Torontonian with more than 12 years of hospitality experience, she previously developed the wine lists at Figo, Estia and Byblos, earning a reputation for curating impressive yet approachable selections.

TASTY FACT

The French cousin to the potato-based Italian dumpling, *gnocchi Parisienne* are lighter and more ethereal than their Italian potato-based cousins. They are made from airy *pâte à choux*, the same batter used for éclairs and gougères, which is lightly poached before being finished with a quick, buttery sauté.

Note: Prior to the event, you will receive a link to a pre-recorded video to watch at your convenience. The live-stream will run for approximately 20-30 minutes.

VISA
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lapinou

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Visa Infinite® Dining Series @ Home

RICHMOND STATION, TORONTO

Wed September 30, 2020 | richmondstation.ca

\$200 per couple*

(Includes food, cocktails, wine, gratuity and complimentary delivery within 10km; taxes extra. Pick-up is also available on event day from Richmond Station.)

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



Bold flavours and comforting fall fare from Richmond Station.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Comfort has always been Carl Heinrich's thing, but don't be fooled—there's serious skill and technique that go into every seemingly casual dish. And that makes his rich chowders, multi-layered salads and hearty proteins perfect for a night in with friends (or just each other). From the house-made charcuterie to cheeky possets and s'mores, every dish is infused with bold flavours and a dedication to local ingredients and from-scratch cooking that elevates even the simplest dish. For this @ Home experience, expect some seasonal surprises alongside signature items, cocktails and wine, plus a live-streamed appearance by chef himself.

ABOUT RICHMOND STATION

When chef Carl Heinrich won *Top Chef Canada* Season 2 (2012), he put his \$100,000 winnings to good use by opening one of Toronto's most exciting young restaurants, Richmond Station, with co-proprietor Ryan Donovan. Friendly, convivial, comforting, Richmond Station celebrates the chef's love of farm-to-table and nose-to-tail cooking. Chef Heinrich was raised in the small Vancouver Island town of Sooke, trained at Stratford Chef School, then worked at Daniel Boulud's busy bistro in New York for nearly four years before returning to Canada. He worked with *Top Chef Canada* Season 1 winner Dale MacKay at Vancouver's db Bistro Moderne, before moving on to Toronto. Since its opening, Richmond Station, it has appeared on many of the city's, and country's "best of" lists and continues to wow guests with its casual fine food.

TASTY FACT

For a dish as ubiquitous as the burger, surprisingly little is known about its origins. Food historians agree that it was named for the German city of Hamburg, but debate whether it evolved from the Frikadelle of the 17th century, the "Hamburger Rundstück" of 1869, or whether it was invented at a Connecticut diner in 1900. What is certain is that it shot to fame at the 1904 St. Louis World's Fair, and we've been ordering fries with it ever since.

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Visa Infinite® Dining Series @ Home

PASTAGA, MONTREAL

Wed September 23, 2020 | pastaga.ca

\$195 per couple*

(Includes food, cocktails, wine, gratuity and complimentary delivery within 10km; taxes extra. Pick-up is also available on event day from Pastaga.)

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



Sip and savour Quebec on the plate from Pastaga.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Martin Juneau loves Quebecois ingredients like duck, scallops and fiddleheads. He loves natural wines almost as much. Put them together, add his sophisticated and inventive culinary flair, and you have Pastaga, a bistro that has delighted Montrealers since it opened in 2011 and promptly found itself among the country's top new restaurants. Chef Juneau has since expanded his reach into myriad businesses around the city, but Pastaga is still where he creates his finest cuisine. And now you can enjoy those dishes at home, alongside the big-flavour, low-intervention wines that he has long championed. Expect an unsurpassed evening hosted (via live-stream) by one of the most talented chefs in Canada, or anywhere.

ABOUT PASTAGA

Even before he opened Pastaga Restaurant & Vins Nature, chef Martin Juneau was recognized as a Rising Star of Québec cuisine in *Gastronomie* magazine (2010) and Canada's Best Chef at Gold Medal Plates (2011). Previously, he worked with David Zuddas in France, Rob Feenie in Vancouver, and at renowned Montreal restaurants including Bastide and Caprices de Nicolas. In 2004, Juneau opened La Montée de Lait and was executive chef at Newtown restaurant shortly before opening Pastaga in December 2011. Pastaga quickly became popular for its subtle cuisine, extensive natural wine list and emphasis on Quebec products, and in 2012 it was named Canada's 5th best new restaurant by *enRoute* magazine. He has appeared on numerous TV shows (*Et que ça saute!*, *Meilleur que le chef*, the *Amuse-Bouches* web-series with his wife, Valérie Roberts), and expanded his brand to include, among others, a grocery store, a wine merchant, a sandwich shop and the Monsieur Crémeux dairy bar.

TASTY FACT

Montreal is North America's natural wine capital: no other city has embraced the trend so fervently. In general, natural wines are made with as little intervention as possible—organic, often biodynamic, with no additives or tricky winemaking techniques. Basically, the way wine has been made for centuries.

Note: Prior to the event, you will receive a link to a pre-recorded video to watch at your convenience. The live-stream will run for approximately 20-30 minutes.

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PASTAGA
RESTAURANT & VINS NATURE

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Visa Infinite® Dining Series @ Home

NEXT, OTTAWA

Fri September 25, 2020 | nextfood.ca

\$190 per couple*

(Includes food, cocktails, wine, gratuity and complimentary delivery within 30km; taxes extra. Pick-up is also available on event day from NeXT. For cardholders who choose to pick-up, a complimentary "blind course" will be included.)

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



Home comforts, global flavours from NeXT.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Consider the cuisine at NeXT a reflection of chef Michael Blackie's memories from cooking on three continents over the past 30 years. The host of a Gemini-Award-nominated TV show, he proudly supports Canadian ingredients from the West Coast (Humboldt squid) to the East (PEI mussels), but adds playful notes of Asian spices (Hong Kong's XO sauce, Japan's togarishi, Korea's gochugaru) while showcasing his traditionally European foundation of skills. For this dinner, guests will be able to enjoy some of his greatest hits at home, alongside well-paired, food-friendly selections from a well-edited wine cellar and bar—and can expect to be entertained with stories of Chef Blackie's global travels.

ABOUT NEXT

Michael Blackie opened NeXT in 2013 and its globally-inspired Canadian cuisine was an instant hit: NeXT was rated one of the country's best new restaurants by *Canada's 100 Best* and is still one of the Ottawa region's top performers on *TripAdvisor*. Consider it the delicious distillation of nearly three decades of culinary experience across three continents. Born in Leicestershire and raised in Montreal, Chef Blackie has cooked at some of the world's finest hotels, including Fairmont Pierre Marques in Acapulco, the five-star Oberoi in Bali and the world-renowned Mandarin Oriental in Hong Kong, where he was acting chef. In 2003, he returned to Canada to open Brookstreet Hotel as executive chef, and within four months earned CAA's prestigious four-diamond rating. In 2010, Chef Blackie co-hosted the Gemini-award-nominated TV show *Chef-off!*, and in 2018 starred alongside chef Lynn Crawford on *Iron Chef*. Today, he continues to mix east with west and the taste of home.

TASTY FACT

XO sauce is an umami-rich flavour bomb that has been nicknamed "the cook's condiment" for the way it improves just about any savoury dish. Created in Hong Kong and named after XO Cognac, it comprises a mix of dried seafood, smoky ham, soy sauce, oyster sauce, brown sugar and chilies that is shallow-fried then cooked down to a jammy paste.

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Visa Infinite® Dining Series @ Home

RIVER CAFÉ, CALGARY

Wed September 30, 2020 | river-cafe.com

\$190 per couple*

(Includes food, cocktails, wine, gratuity and complimentary delivery within 10km; taxes extra. Pick-up is also available on event day from Deane House, as River Café is not easily accessible by car.)

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



Fall for River Café's autumnal flavours.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Autumn, with its bright blue skies and golden foliage, might just be the most beautiful season on Prince's Island. It might just be the tastiest, too, with its rich, deep flavours of roasts, braises, root vegetables, wild mushrooms, and, of course, luscious red wines. It's not surprising River Café's dedication to sourcing and championing local growers and producers is best enjoyed during the fall harvest. Savour these earthy seasonal flavours delivered direct to your home from a restaurant that consistently appears on Calgary's—and Canada's—"Best Of" lists. River Café's new head chef Ross Bowles, who recently returned to Calgary after two years at London's Michelin-starred Core, will prepare a feast of ingredients plucked from nearby fields and waters, while sommelier Bruce Soley will share treasures from one of the city's best cellars, the duo presenting their bespoke fest via live-stream.

ABOUT RIVER CAFÉ

Located on Calgary's scenic Prince's Island, River Café is a romantic, rustic celebration of local and sustainable cuisine. It opened in summer 1991, when owner Sal Howell transformed a park concession stand into a seasonal café; since then it has evolved into one of Calgary's most revered year-round restaurants. Year after year it gathers accolades, most recently being named Canada's most Eco-Friendly Restaurant by *Canada's 100 Best Restaurants*, one of Calgary's 20 Best Restaurants by *Avenue* magazine, and received the 2019 LEAF Award (Leaders in Environmentally Accountable Foodservice) for Greenest Restaurant in Canada, raising the bar for commitment to sustainability. The kitchen is led by newly appointed head chef Ross Bowles, who began his career at River Café before leaving for Copenhagen, where he apprenticed at Amass. He then joined the opening team at Chef Clare Smyth's two-Michelin-starred Core in London, after which he worked at Blue Hill at Stone Barns in upstate New York before his return to Calgary. River Café is also famed for its epic, award-winning wine cellar, which has been overseen by sommelier and cellar manager Bruce Soley since 1999.

TASTY FACT

One of the local ingredients championed by River Café has been the cold-pressed canola oil from Highwood Crossing. Not your typical neutral cooking oil, this has the bright, peppery flavour of a quality extra-virgin olive oil, and is organic, additive-free, low in saturated fats and high in healthy omega-6 to omega-3 essential fatty acids.

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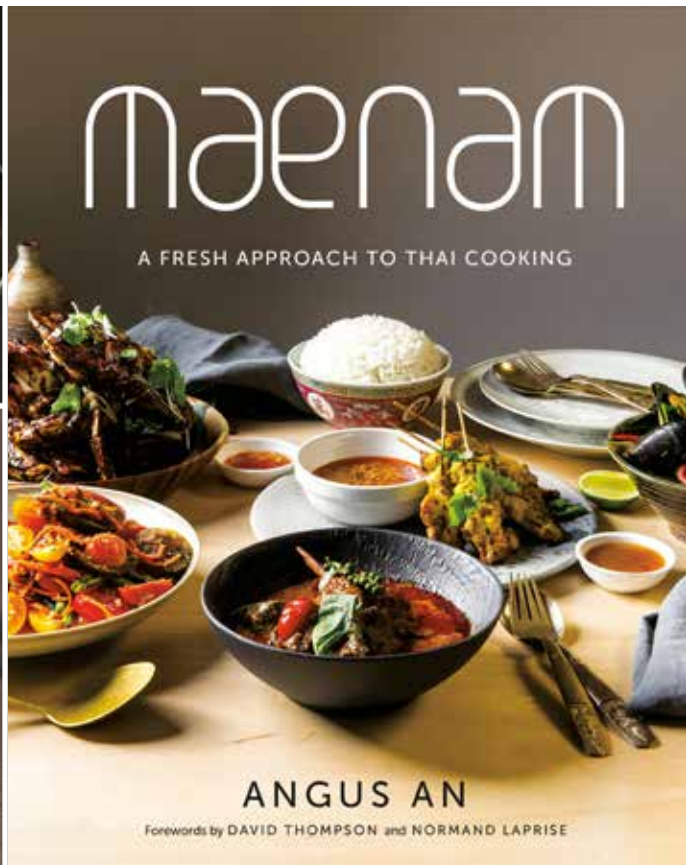
MAENAM, VANCOUVER

Fri September 25 | maenam.ca

\$190 per couple*

(Includes food, cocktails, wine, gratuity, a signed copy of the cookbook and complimentary delivery within 10km; taxes extra. Pick-up is also available on event day from Maenam.)

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



Dine in from the pages of Maenam's cookbook.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Thai cuisine, with its layers of bright, fresh flavours, is as complex as it is irresistible, especially when it comes from the kitchen of a master like Angus An. Now the chef-owner of the multi-award-winning Maenam (*Vancouver* magazine's Restaurant of the Year 2016) is sharing his best tips, secret techniques and signature recipes in his first-ever cookbook, *Maenam: A Fresh Approach to Thai Cooking*. During this virtual dinner, guests will enjoy special dishes from the book—such as crispy-fried oysters, roasted duck salad or Panaeng curry of braised beef rib—along with cocktails and wine specially chosen to complement the meal's sweet-sour-salty-spicy flavour profile. Chef An will answer questions via the live-stream; and, along with the dinner kit, cocktails and wine, each couple will also receive a signed copy of the *Maenam* cookbook.

ABOUT MAENAM

Chef-owner Angus An trained with some of North America's most highly regarded chefs before apprenticing in Michelin-starred restaurants in London. Among them was Nahm, where the Taiwanese-born chef discovered the fragrant complexities of Thai food. In 2006, Chef An returned to Vancouver to open Gastropod and, in 2009, rebranded it a Thai restaurant. It was named *Vancouver* magazine's Best New Restaurant, followed by 10 consecutive awards including Restaurant of the Year in 2016. Maenam has also been ranked among the country's best restaurants by both *Canada's 100 Best* and *Maclean's*. In 2020, Chef An released his first cookbook, *Maenam: A Fresh Approach to Thai Cooking* (Appetite by Random House), which builds on the foundations of modern Thai cuisine with foolproof instructions and more than 100 of Chef An's signature recipes. Adding to the experience is the liquid expertise of Restaurant Manager Tessula Whitford. As part of the Maenam team since 2016, she deftly pairs the robust and complex flavours of the cuisine with wine, beer and cocktails.

TASTY FACT

Pad Thai might be Thailand's most famous dish, but it is actually a relative newcomer, dating back only to the 1930s when the government adapted traditionally Chinese rice noodles to create a new national dish.

Note: Prior to the event, you will receive a link to a pre-recorded video to watch at your convenience. The live-stream will run for approximately 20-30 minutes.

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maenam

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