

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 | HALIFAX | CALGARY | EDMONTON | 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 livestream 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 that includes 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.)
- On event night, you'll join the livestream via a private link.
 - 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 livestream 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

Richmond Station
Oct 22 6:30PM - \$200 per couple

Noce
Oct 24 6:30PM - \$225 per couple

DaiLo
Nov 5 6:30PM - \$225 per couple

Montreal

Hélicoptère
Nov 7 6:30PM - \$195 per couple

Halifax

Julep
Oct 30 6:30PM - \$190 per couple

Calgary

Lulu Bar & Bridgette Bar
Oct 30 6:30PM - \$190 per couple

Edmonton

RGE RD
Nov 6 6:30PM - \$190 per couple

Vancouver

Published on Main
Oct 29 6:30PM - \$190 per couple
Nov 19 6:30PM - \$190 per couple

Visa Infinite® Dining Series @ Home

RICHMOND STATION, TORONTO

Thursday Oct 22 | 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 livestreamed appearance by the 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 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.

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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Visa Infinite® Dining Series @ Home

NOCE, TORONTO

Saturday Oct 24 | nocerestaurant.ca

\$225 per couple*

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

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



A sumptuous taste of Piedmont from Noce.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Piedmont, birthplace of the international Slow Food movement, is famous for producing some of Italy's most revered classics of food and wine. It's known for silky, egg-based pastas and hearty meat dishes such as bollito misto or wine-braised beef. Its forests produce the legendary white truffles of Alba, its rolling hills the pedigreed red wines of Barolo and Barbaresco. For this virtual dinner experience, let Toronto's luxurious Noce bring the region to you. Executive chef and co-owner Eron Novalski will source the finest ingredients to create a dinner of sumptuous simplicity, all paired with glorious wine from the region and elegant cocktails. Expect deftly updated Italian classics with all the deep, rich, soul-satisfying flavours of the season.

ABOUT NOCE

As the co-proprietors of Noce on Queen Street West (and more recently, the glamorous Aria at Maple Leaf Square), Guido Saldini and Elena Morelli have established Toronto's highest standard for top-notch, authentic Italian cuisine. For nearly a quarter century, they have emphasized quality ingredients, revived wood-fired cooking and filled an epic cellar with extraordinary wines. Leading the kitchen at Noce is the esteemed executive chef Eron Novalski, who, upon graduating with honours from Le Manoir Culinary Institute in Paris, began his career at the historic Michelin-starred Tour d'Argent, one of the world's most famous restaurants. After cooking at top restaurants throughout France and Italy, he returned to his Toronto hometown to work at Senses, occasionally staging in New York, where he also participated in James Beard events. At Noce, he spares no effort or expense in sourcing the highest quality ingredients to create dishes of elegant simplicity.

TASTY FACT

"Super-Tuscan" is a term that doesn't just mean super-delicious wines from Tuscany. It refers to high-quality wines made with non-indigenous grapes such as Merlot and Syrah or using blends not allowed under the strict Tuscan wine rules, which would have labelled even the highest quality wines as low-rent Vino de Tavola. The first Super-Tuscan was Sassicaia; others include Ornellaia and Tignanello.

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Visa Infinite® Dining Series @ Home

DAILO, TORONTO

Thursday Nov 5 | dailoto.com

\$225 per couple*

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

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



DaiLo and Maenam unite for a pan-Asian flavour fest.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Prepare your palate for the bright, complex flavours of modern Thai and contemporary Cantonese cuisine. Chef-owner Nick Liu welcomes Angus An, chef-owner of Vancouver's celebrated Maenam, to his modern Chinese bistro DaiLo for a multi-course dinner experience to savour at home. It is in part a celebration of Chef An's new cookbook, *Maenam: A Fresh Approach to Thai Cooking*, and will feature dishes from its pages, such as the roasted duck salad or Panaeng curry of braised beef rib. Expect plenty of helpful instructions via livestream from Chefs Liu and An, who will be joined by emcee Tara O'Brady, author of *Seven Spoons*. Along with the dinner kit, craft cocktails and premium wine, each couple will also receive a signed copy of the *Maenam* cookbook.

ABOUT NICK LIU AND ANGUS AN

Born in Markham, Ont., Nick Liu grew up savouring the global tastes of his Chinese-Indian-Hakka family before training in classic French cuisine and going on to cook at some of Toronto's greatest restaurants. In 2014, he opened DaiLo, which was named number four on *enRoute* magazine's list of Best New Restaurants. Meanwhile, the Taiwanese-born Angus An trained with some of the most highly regarded chefs in North America and London before returning to his Vancouver hometown in 2006 to open Gastropod. In 2009, he rebranded it as the Thai restaurant Maenam, which was named *Vancouver* magazine's Best New Restaurant, and has scooped up awards every year after that, including 2016's Restaurant of the Year. In 2020, Chef An released his first cookbook, *Maenam: A Fresh Approach to Thai Cooking* (Appetite by Random House).

TASTY FACT

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

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VISA
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DAILO

maenam

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Visa Infinite® Dining Series @ Home

HÉLICOPTÈRE, MONTREAL

Saturday Nov 7 | helicopteremtl.com

\$195 per couple*

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

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



Chic creativity takes flight at Hélicoptère.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

One of Montreal's favourite newcomers, Hélicoptère is known for beautiful presentation and inventive flavour combinations. 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. Executive chef David Ollu knows how to tantalize the palate without tipping over into the banal or ridiculous. The Bouillon Bilk alum manages to hit the sweet spot between chic and cosy, with beautiful small plates of original dishes. Now you can enjoy his creative fare at home, paired with sommelier Youri Bussières-Fournel's inventive cocktails and exciting natural wines. They will share tips by livestream, joined by emcee Lesley Chesterman, the long-time *Montreal Gazette* restaurant critic.

ABOUT HÉLICOPTÈRE

The name Hélicoptère was inspired by the seeds that fall from the maple tree in autumn and, to the owners of the restaurant, represented everything that is quintessentially Quebec. The trio met while working at Montreal's elegant temple to haute cuisine, Bouillon Bilk. David Ollu is the executive chef and Hélicoptère is the first independent restaurant for the graduate of the Quebec Institute of Tourism and Hospitality. His business partners are pastry chef Mélodie Perez-Mousseau and sommelier Youri Bussières-Fournel. In 2018, they opened the 40-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 "*leche de tigre*" served alongside the scallops at Hélicoptère is a spicy, citrus-based marinade used to cure fish in classic Peruvian ceviche. The name literally means "tiger's milk."

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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HÉLICOPTÈRE

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Visa Infinite® Dining Series @ Home

JULEP, HALIFAX

Friday Oct 30 | julepbarrington.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 Julep.)

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



Beignets and bourbon from Julep.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Acadian. Cajun. All that really separates them is a southern accent and a few ingredients, and not even that at chef Lawry Deneau's cocktail-forward Halifax hot spot Julep. He brings Southern U.S. flair to Nova Scotia ingredients for a cuisine that is joyfully satisfying: duck confit poutine, lobster beignets, fried chicken with Carolina slaw, pork paillards with bacon-braised greens. Just as impressive is the well-edited wine list and selection of elevated craft cocktails such as the Campari-tinted "Aperitif" Julep or rum-based "Somewhere on the Isle." For this dinner experience, let Chef Deneau join your party via live-stream as you raise a glass (or two) and share in the delicious fun.

ABOUT JULEP

The all-grown up downtown sister to the North End's tiny Unchained Kitchen, Julep can best be described as "Nova Scotia food with a Southern accent." Its Louisiana-Creole-Acadian flavours can be credited to chef Lawry Deneau, who spent a formative part of his career in Louisiana. Upon returning to Halifax, he became an executive chef in the Bertossi Group (Il Mercato, La Frasca, The Bicycle Thief) until his friend Ryan Wolfe wooed him over to Unchained Kitchen, located inside Chain Yard Cider. In 2019, the duo, joined by Bryan Tanaka, opened the cocktail-forward Julep in the historic St. Paul's Building and created an instant dining destination.

TASTY FACT

In the late 1700s, long before it became the official cocktail of the Kentucky Derby (1938), the julep was a medicinal rum- or brandy-based drink from Virginia, designed to settle the stomach. Today it comprises bourbon, sugar, muddled mint and crushed ice, ideally served in a silver cup.

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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JULEP
KITCHEN  COCKTAILS

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Visa Infinite® Dining Series @ Home

LULU BAR & BRIDGETTE BAR, CALGARY

Friday Oct 30 | lulubar.ca | bridgettebar.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 Bridgette Bar)

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



A retro-cool collab from Lulu and Bridgette Bar.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

They're Calgary's coolest sisters. Concorde Group's innovative, multiple-award-winning Bridgette Bar is all about made-by-hand Mediterranean favourites; meanwhile, younger sibling Lulu Bar serves up the well-crafted tropical cocktails, pan-Pacific flavours and funky Hawaiian vintage vibe that have made it *Avenue* magazine's Best New Restaurant of 2020. Now all that flavourful deliciousness comes together as Chefs JP Pedhirney and Joseph Sokoloff collaborate on a flavourful feast to enjoy from the comfort of your home. Think elevated bar snacks, brightly punchy cocktails and mains that burst with the fresh flavours of turmeric, basil, chilies, limes and just a hint of wood-fired smoke. The chefs will be on hand (virtually) to walk you through this bright, sun-soaked taste experience from two of *Canada's 100 Best Restaurants*.

ABOUT CHEFS JP PEDHIRNEY AND JOSEPH SOKOLOFF

As the senior culinary director of Calgary's Concorde Group, JP Pedhirney oversees both Lulu Bar and Bridgette Bar. He began his career at River Café before heading to Chicago, where he discovered a flair for inventive cuisine at the critically acclaimed Blackbird Restaurant. Back in Calgary, he cooked at Muse and Rouge before joining Concorde Group as executive chef of Bridgette Bar. Joining him is Lulu Bar chef de cuisine Joseph Sokoloff, who honed his culinary skills at Vancouver's West, Kelowna's Quails' Gate Estate Winery, and Calgary's Muse and Bridgette Bar. Now he brings his love of the pan-Asian flavours he discovered as a child living in Vietnam and Indonesia to the retro-cool Lulu Bar, named Calgary's Best New Restaurant by *Avenue* magazine.

TASTY FACT

Why do Hawaiians love Spam? Thank Second World War food security. Hawaiians worried about supplies being cut off stockpiled the canned pork product, and developed a taste for it. Even today, the island state consumes seven million cans of it a year.

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VISA
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lulu

bridgette
BAR

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Visa Infinite® Dining Series @ Home

RGE RD, EDMONTON

Friday Nov 6 | rgerd.ca

\$190 per couple*

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

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



Fresh from the farm, via RGE RD.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Since 2013, chef Blair Lebsack and partner Caitlin Fulton have invited guests to “eat off the beaten path,” sourcing ingredients and provisions from farms and small-scale producers across Western Canada. On any given day, the menu at RGE RD boasts wild game, sustainable seafood, seasonal vegetables and local grains alongside wines from the Okanagan and local craft beers. The ever-changing nightly special, fondly referred to as “Questionable Bits,” is influenced by Chef Blair’s whole animal program, utilizing every nook and cranny from nose to tail. For this dinner at home, you can expect signature dishes from one of Edmonton’s top restaurants, like their Grizzly Gouda perogies, or birchwood roasted duck breast, along with sumptuous cocktails, wine and a livestreamed appearance by Chef Lebsack himself.

ABOUT RGE RD

Driven by a passion for Alberta’s terroir and abundance of quality produce, chef Blair Lebsack’s philosophy around using local, healthful and ethical food was the foundation of his dream to build an urban gathering place where the farm dictates the menu. At the heart of Edmonton’s RGE RD (short for “Range Road,” the abbreviation for Western Canada’s north-south survey roads) you’ll find a wood-burning oven that consumes birch and maple at 700°F during service six days a week. It debuted at Number 4 on *enRoute’s* list of Best New Restaurants, and was named Edmonton’s top new eatery by both *Avenue* and *Where* magazines. It continues to be one of the city’s best restaurants, recognized by both *Canada’s 100 Best Restaurants* in 2019 and *Western Living’s* 40 Foodies under 40.

TASTY FACT

Hailing from Central and Eastern Europe, perogies—or, in Ukrainian, *varenyky*—are boiled and sometimes pan-fried dumplings of unleavened dough filled with cheese, meat, mushrooms or fruit. They are best enjoyed slathered in sour cream and fried onions.

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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RGE RD
— EAT OFF THE BEATEN PATH —

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Visa Infinite® Dining Series @ Home

PUBLISHED ON MAIN, VANCOUVER

Thursday Oct 29 & Thursday Nov 19 | publishedonmain.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 Published.)

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



Wild wines, clever cocktails, artful food from Published.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

After much anticipation, Published on Main flung open its doors at the tail end of 2019, inviting diners into a lively world of contemporary West Coast cuisine with a focus on locally farmed and foraged fare. Behind all the excitement is Michelin-trained executive chef Gus Stieffenhofer-Brandson, who developed his passion for foraging while staging at the famed Noma restaurant in Copenhagen. He will prepare a multi-course meal for you to enjoy at home—featuring dishes like bison tartare, wild mushroom blanquette, or roast duck with sourdough spätzle—and talk you through the assembly via livestream. Have fun shaking up the craft cocktail pairings, dive into the premium wine selection, and savour Vancouver's most exciting dining experience at your own table.

ABOUT PUBLISHED ON MAIN

Gus Stieffenhofer-Brandson, the executive chef of Published on Main, began his career in his hometown of Winnipeg before heading to Germany to stage at Michelin-star restaurants. After a stint as sous-chef at Vancouver's Pear Tree Restaurant, he spent a summer at Copenhagen's famed Noma, opened the short-lived Perch, cooked at an elite heli-ski lodge and spent a year as sous-chef at Hawksworth Restaurant. In December 2019, he opened the highly anticipated Published on Main, where he brings his passion for foraged and local ingredients to the table. He is joined by general manager Alex Thornley, who previously opened Salt Tasting Room, Tableau Bar Bistro and Como Taperia, and has filled his wine list with low-intervention vintages. Meanwhile, bar manager Nicole Cote uses her *Tales of the Cocktail* training to create a witty, fine-tuned cocktail list.

TASTY FACT

The mountains around Vancouver are rich with wild fungi, including chanterelles, porcini, chicken of the woods, and lobster, oyster and pine mushrooms (matsutake).

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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PUBLISHED
ON MAIN

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