

# 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.

## 2021 SPRING SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | EDMONTON | VANCOUVER



### WELCOME TO THE VISA INFINITE DINING SERIES @ HOME, SPRING 2021

This Spring we're bringing you the fresh, vibrant flavours of this season of renewal with an irresistible collection of exclusive chef-curated meals from the country's very best restaurants.

The 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, sommeliers, and brew masters.

This is a hands-on experience, so prepare to roll up your sleeves as the chef helps you finish the dishes. Then relax and enjoy a feast 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 demonstration to show you how to mix your drinks, and a presentation of the pairings.

**On Event Day:** Dishes and pairings are prepared at the restaurant, packaged into complete Visa Infinite Dining Series @ Home dinner and/or brunch kits, and delivered to your doorstep\*\* or picked up from the restaurant at your convenience. The Visa Infinite Dining Series @ Home dinner or brunch kit contains:

- A curated four-course meal plus canapés for two guests;
- A cocktail kit\*, including recipe, featured spirit, mix, and garnishes;
- One bottle of wine\*;
- A printed menu and tasting notes;
- Preparation instructions (some final assembly and reheating / cooking is required.)

\* Note: Some themed events may have different drink pairings such as beer or sake to accompany the meal.

\*\*Note: Delivery is only available within 10 km of participating restaurants.

- On event day, you'll join the livestream via a private link.
- An emcee leads the experience, engaging in discussion with the featured chef, sommelier, bartender, and/or brew master while you enjoy canapés and sip your drinks.
- Tasting notes are included with your home dinner or brunch pack, and a sommelier, bartender, and/or brew master will join the party to discuss the wine or drink selection.
- Visa Infinite Dining Series @ Home experiences are designed to be interactive, so you can engage with the featured chef, bartender, sommelier, and/or brew master 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](http://visainfinite.ca).

## Toronto

- DOVA  
May 14 6:30PM - \$195 per couple
- Dreyfus  
May 15 6:30PM - \$200 per couple
- Auberge du Pommier  
May 28 6:30PM - \$225 per couple
- Mildred's Temple Kitchen  
May 30 11:00AM - \$135 per couple
- Enigma Fine Dining  
Jun 11 6:30PM - \$225 per couple

## Montreal

- Mon Lapin  
May 15 6:30PM - \$200 per couple
- Nora Gray  
Jun 4 6:30PM - \$190 per couple
- Taverne on the Square  
Jun 17 6:30PM - \$200 per couple

## Ottawa

- Play Food & Wine  
Jun 18 6:30PM - \$190 per couple

## Calgary

- Major Tom  
Jun 3 6:30PM - \$185 per couple
- Shokunin, Nupo and Eight  
Jun 19 6:30PM - \$225 per couple

## Edmonton

- RGE RD  
May 21 6:30PM - \$190 per couple
- Biera  
Jun 17 6:30PM - \$175 per couple

## Vancouver

- L'Abattoir  
May 13 6:30PM - \$195 per couple
- Osteria Savio Volpe  
May 28 6:30PM - \$175 per couple
- Café Medina  
Jun 12 6:30PM - \$175 per couple
- Fable Kitchen  
Jun 25 6:30PM - \$175 per couple

# Visa Infinite® Dining Series @ Home

## DOVA, TORONTO

Friday May 14 | [dovarestaurant.com](http://dovarestaurant.com)

**\$195 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



## Sunshine and lemons: DOVA's fine Sicilian fare.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Fresh fish, sweet and briny. Plump tomatoes, ripe with sunshine. The fragrance of fresh herbs and citrus fruits; the perfume of exotic spices from the East. Sicilian cuisine is unlike anything else on the planet, influenced as it is by the land, the sea, and the Italian, Greek, Spanish, French, and Arab cultures that have landed on the island's shores. All of that and more is on the plate at DOVA, the newest restaurant from Chef Roberto Marotta, who earlier introduced Toronto to Sicily at ARDO. This multicourse at home dinner begins with Mediterranean-inspired, artisanal cocktails and an introduction from your host, writer Tara O'Brady, then whisks you on a flavour journey to this magical island on the edge of the Tyrrhenian Sea.

### ABOUT DOVA

Chef Roberto Marotta opened his first restaurant in his native Milazzo, a port town on Sicily's northeast coast, where he learned to love the fresh flavours of sea and land from his mother. It was there he met his wife-to-be, Jacqueline Nicosia, a Canadian with deep family roots in Sicily. They returned to Toronto to raise their family, and Chef Marotta brought his Sicilian flair to some of the city's most famous Italian restaurants. The couple opened their first restaurant, ARDO, in 2016, and named it for their son Leonardo. After their daughter Vivienne was born, they launched Vivi Imports to bring fine Sicilian foodstuffs to Canada. Now they have added DOVA to the family, an exquisite and new expression of Sicilian traditions.

### TASTY FACT

The cuisine of Sicily is influenced by the many cultures that have landed on its shores: Italian, Greek, Spanish, French, and above all Arab, which can be tasted in sweet-savoury flavour combinations and the use of raisins, saffron, nutmeg, clove, cinnamon, and pepper.

**Note:** Prior to the event, you will receive a link to a pre-recorded video to watch at your convenience. The livestream will run for approximately 20-30 minutes. Please note that the food described above is a representation of the restaurant's style of cuisine; actual dishes in the meal kit may differ based on seasonality and availability.

**VISA**  
Infinite®

— DOVA —

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# Visa Infinite® Dining Series @ Home

## DREYFUS, TORONTO

Saturday May 15 | [dreyfustoronto.com](https://dreyfustoronto.com)

**\$200 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



From the pages to the plate:  
two chefs, two cities, one menu, one night.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Consider it the ultimate recognition. Exceptional chefs, good friends, and graduates of the Joe Beef–Liverpool House group of restaurants, Jessica Noël and Zach Kolomeir were nominated by Joe Beef’s David McMillan to be included among the 100 ultra-talented, hand-selected emerging chefs featured in *Today’s Special*, a new cookbook from Phaidon. Joining forces for this unique event, the dynamic duo will create an exciting menu to be enjoyed simultaneously in Toronto and Montreal. Expect fresh ingredients and delightful flavours combined with joyful bounty. The evening will begin with hand-crafted cocktails and a livestream introduction to both chefs in their respective kitchens—Kolomeir at Dreyfus in Toronto and Noël at Mon Lapin in Montreal—followed by a selection of unforgettable dishes from the pages of the cookbook. Each dinner kit will include a signed copy of *Today’s Special* and guests will have the opportunity to interact with both restaurants’ teams during the event. This is a virtual dinner collaboration you won’t want to miss.

### ABOUT ZACH KOLOMEIR

Those who love Joe Beef’s 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* 2019 Best New Restaurants list and currently ranked No. 15 on *Canada’s 100 Best Restaurants*.

### TASTY FACT

At Dreyfus, the irresistible “croque cubano” sandwiches are a slider-sized collision of two classic handhelds: the croque monsieur, all gooey ham, cheese, and bechamel on toasted white bread; and the Cubano, which features Cuban bread stuffed with ham, roasted pork, Swiss cheese, pickles, mustard, and sometimes salami, then pressed and grilled.

**Note:** Prior to the event, you will receive a link to a pre-recorded video to watch at your convenience. The livestream will run for approximately 20-30 minutes. Please note that the food described above is a representation of the restaurant’s style of cuisine; actual dishes in the meal kit may differ based on seasonality and availability.

**VISA**  
Infinite®

DREYFUS

PHAIDON

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# Visa Infinite® Dining Series @ Home

## AUBERGE DU POMMIER, TORONTO

Friday May 28 | [aubergedupommier.com](http://aubergedupommier.com)

**\$225 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



## French flair, spring flavours at Auberge du Pommier.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Spring at Auberge du Pommier means all the bright, fresh flavours of the season, translated by Chef de Cuisine Tim Schulte into the contemporary French cuisine for which the restaurant is so famous. This refined rural retreat is perhaps the most beloved of the partnership of Peter Oliver and Michael Bonacini, and this special meal will deliver its best to you. Dinner begins with delicious cocktails and a livestream hosted by writer Tara O'Brady. O&B's District Executive Chef John Horne will join Chef Schulte in what promises to be an exquisite taste of spring, paired with fine wines and gracious hospitality. Expect a delicious reminder of just why Auberge du Pommier is routinely ranked among *Canada's Top 100 Restaurants*.

### ABOUT AUBERGE DU POMMIER

Since 1987, Auberge du Pommier has been one of North York's finest restaurants, and the original jewel in the Oliver & Bonacini crown. The modern French cuisine is served in a charmingly rustic setting constructed around the remains of two 1860s woodcutters' cottages. Chef de Cuisine Tim Schulte is newly arrived after an impressive career that took him from his home country of Germany, where he worked with celebrity chef Tim Mälzer at Bullerei, to Sydney, Australia, and Vancouver's acclaimed Bauhaus, which secured a coveted spot on Diners Club's World's 50 Best Restaurants list. Joining him is John Horne, O&B's District Executive Chef since 2015, who oversees the culinary direction at Auberge and other restaurants. Both chefs are known for their reverence for fine, fresh, local ingredients.

### TASTY FACT

*Rillettes* is perhaps the most rustic—and flavoursome—of pâtés. This classic of French cuisine is a preservation method similar to confit, in which seasoned pork, duck, goose, or rabbit meat is slow-cooked, shredded, packed into jars, and covered with a silky layer of fat.

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**VISA**  
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AUBERGE  
du  
POMMIER

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# Visa Infinite® Dining Series @ Home

## MILDRED'S TEMPLE KITCHEN, TORONTO

Sunday May 30 | mildreds.ca

**\$135 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



Begin the day with pancakes and bubbles.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Fluffy mile-high blueberry pancakes. A hearty, cheesy caramelized onion and tomato tart. Fresh-baked scones topped with cream. The only thing that could make brunch any better is sparkling wine—and Donna Dooher has that covered, too, at this “Brunch & Bubbles” virtual event. Expect lashings of fizz and hearty favourites from the legendary chef who has been helping Toronto wake up deliciously for more than two decades. Food writer Tara O’Brady will help guide guests through this sparkling eye-opener, which will include a French 75 sparkling wine cocktail, a bottle of bubbles, a copy of Chef Dooher’s award-winning cookbook, *Out to Brunch*, and everything you’ll need to recreate her famous pancakes. Mildred’s Temple Kitchen has long beckoned diners to brunch in the heart of Liberty Village—now it’s coming home to you.

### ABOUT DONNA DOOHER AND MILDRED'S TEMPLE KITCHEN

Donna Dooher is a Toronto restaurant legend. She and her restaurateur husband Kevin Gallagher moved to the city in the 1980s from Ottawa, where she was chef at the Ritz. She first opened a catering company, then the beloved restaurant Mildred Pierce, followed by Mildred’s Temple Kitchen, which introduced “b’lunch” to Liberty Village in 2008. She has also hosted a hit Food Network Canada show, written two best-selling cookbooks, presided over Restaurants Canada for two years, and chaired Taste Canada since 2016.

### TASTY FACT

All fizz may be festive, but not all bubbles are created equal. Champagne and some other sparkling wines, such as Spanish cava, are made according to the traditional method—a secondary fermentation in the bottle that unleashes lively bubbles of CO<sub>2</sub>. Meanwhile, the closed tank or Charmat method forms softer bubbles and preserves delicate aromatic notes, as in prosecco.

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# Visa Infinite® Dining Series @ Home

## ENIGMA FINE DINING, TORONTO

Friday Jun 11 | [enigmafinedining.com](http://enigmafinedining.com)

**\$225 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



## A tasting menu that travels the world.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Located in the heart of Toronto's historic Yorkville neighbourhood, Enigma Fine Dining is the showcase for the talents of well-travelled Executive Chef Quinton Bennett whose career has taken him from South Africa to the UK, Copenhagen, Vancouver, and now Toronto. At Enigma, he takes diners on a journey through tasting menus that combine European techniques with local ingredients and a hint of Asian flavours, as in the yuzu gel that dots his tuna tartare or the pickled shimeji mushrooms that accompany the duck leg kromeski. For this at home meal, the evening begins with elegant cocktails and a livestream hosted by food writer Tara O'Brady, then meanders through some of the most exciting dishes Enigma has to offer, paired, of course, with exceptional wine.

### ABOUT QUINTON BENNETT

The Executive Chef of Enigma Fine Dining has travelled the world to cook fine food. Originally from South Africa, where he studied cookery, he hightailed it to London at an early age. He cooked at illustrious British restaurants including the Michelin-starred Northcote Leisure Group, and staged at the famous Noma in Copenhagen before landing in Vancouver with an executive chef role at the Hawksworth Restaurant Group. Since late 2019 he has been Executive Chef at Enigma Fine Dining in Toronto, where he relies on his deep roots in fundamental cooking techniques to treat ingredients with respect and integrity.

### TASTY FACT

Yuzu is a citrus plant cultivated mainly in Japan, Korea, and China. It is believed to be a cross between a tangerine and a lemon-scented fruit called *ichang papeda*, and has a very intense, almost floral fragrance with a very pronounced tartness. Yuzu is not meant to be eaten as is, but its juice is excellent in sauces, dressings, desserts, and cocktails.

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# Visa Infinite® Dining Series @ Home

## MON LAPIN, MONTREAL

Saturday May 15 | [vinmonlapin.com](http://vinmonlapin.com)

**\$200 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



From the pages to the plate:  
two chefs, two cities, one menu, one night.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Consider it the ultimate recognition. Exceptional chefs, good friends, and graduates of the Joe Beef–Liverpool House group of restaurants, Jessica Noël and Zach Kolomeir were nominated by Joe Beef’s David McMillan to be included among the 100 ultra-talented, hand-selected emerging chefs featured in *Today’s Special*, a new cookbook from Phaidon. Joining forces for this unique event, the dynamic duo will create an exciting menu to be enjoyed simultaneously in Toronto and Montreal. Expect fresh ingredients and delightful flavours combined with joyful bounty. The evening will begin with hand-crafted cocktails and a livestream introduction to both chefs in their respective kitchens—Kolomeir at Dreyfus in Toronto and Noël at Mon Lapin in Montreal—followed by a selection of unforgettable dishes inspired from the pages of the cookbook. Each dinner kit will include a signed copy of *Today’s Special* and guests will have the opportunity to interact with both restaurants’ teams during the event. This is a virtual dinner collaboration you won’t want to miss.

### ABOUT JESSICA NOËL

Jessica Noël started cooking at the age of 26 and quickly staged in Montreal, New York, and Europe. Her greatest influence came from working at Blue Hill at Stone Barns, where she fell in love with the idea of letting the freshest ingredients shine. She returned to Montreal in 2017 when Executive Chef Marc-Olivier Frappier offered her the role of Chef de Cuisine at Mon Lapin. Since then, she’s been serving seasonal small plates showcasing Quebec produce, paired with natural wines chosen by one of the country’s most revered restaurant sommeliers, Vanya Filipovic. Mon Lapin was named No. 2 on *enRoute* magazine’s 2018 Best New Restaurant list and is currently No. 23 on *Canada’s 100 Best*.

### TASTY FACT

Mon Lapin’s “*salade rose*” features pink-coloured leaves of radicchio and endive, tossed with praline vinaigrette, and showered with shavings of foie gras. Consider it a bouquet of bitter and umami deliciousness.

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**VISA**  
Infinite®

VIN  
MON LAPIN

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# Visa Infinite® Dining Series @ Home

## NORA GRAY, MONTREAL

Friday Jun 4 | [noragray.com](http://noragray.com)

**\$190 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



Big, bold, bright flavours of the season.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

The spirit of Chef Emma Cardarelli's nonna lives on at Nora Gray. Rooted in *la cucina povera*, the hearty Italian cooking showcases fresh, simple ingredients elevated by refined technique. Chef Cardarelli and Sommelier Ryan Gray bring their sense of flavour and hospitality from the Joe Beef-Liverpool House school of restaurants, and it shows. Spanning Italy's diverse regions, dishes incorporate the chef's own seasonal twists such as *vitello tonnato* made with veal tongue instead of loin or *'nduja* adding heat to the *linguine alle vongole*, while the wine program is lush with organic and natural wines. For this at home experience, the evening begins with creative cocktails and an introduction by *Montreal Gazette* food critic Joanna Fox, then continues along a deep, rich journey through Italy's distinctive flavours.

### ABOUT EMMA CARDARELLI

While she inherited her love of cooking from her North Italian family, Emma Cardarelli was born and raised in Montreal, where she also fine-tuned her culinary skills. She spent close to a year at The Greenhouse, a Michelin-starred restaurant in London, before returning to her hometown and opening Nora Gray in 2011 with Sommelier and Co-owner Ryan Gray. The restaurant's name is a blend of Chef Cardarelli's nonna's first name, Eleanora, and Ryan's last name. In its inaugural year, Nora Gray made *enRoute's* list of Top 10 best new restaurants in Canada—as did Cardarelli and Gray's sister restaurant, Elena, when it opened in 2018—and a decade later, both are still counted among *Canada's 100 Best Restaurants*.

### TASTY FACT

*Trippa alla romana* may be among the least likely dishes to become a trendsetting crowd pleaser, yet here we are. Once popular only among Rome's poorest inhabitants, it's now a staple of that city's cuisine. It's made with tripe (the lining of a pig, sheep, or cow stomach), slowly braised with tomatoes and wine until it is irresistibly tender.

**Note:** Prior to the event, you will receive a link to a pre-recorded video to watch at your convenience. The livestream will run for approximately 20-30 minutes. Please note that the food described above is a representation of the restaurant's style of cuisine; actual dishes in the meal kit may differ based on seasonality and availability.

**VISA**  
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*nora gray*

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# Visa Infinite® Dining Series @ Home

## TAVERNE ON THE SQUARE, MONTREAL

Thursday Jun 17 | [tavernonthesquare.ca](http://tavernonthesquare.ca)

**\$200 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



Italian market fare, “Taverne” style.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Consider this a reunion of beloved Montreal traditions: Chef-Owner Stephen Leslie’s warm hospitality, the insights of legendary restaurant critic Lesley Chesterman, and the fine food and wine for which Taverne on the Square is so justly revered. The Taverne, a Westmount institution that recently underwent a stylish makeover, is known for its classic yet contemporary Italian market plates and carefully chosen international wines from a cellar of depth and character. This Visa Infinite Dining Series at home event begins with two hand-crafted cocktails made with Woodford Reserve bourbon, then eases into the Taverne’s signature style of handmade pastas and seasonally inspired mains, paired with wine selected by top sommelier Jonathan Cercone. Whiskey specialist Sarah Desmoulins will also be on hand to explain how best to enjoy the much-loved bourbon with food. Taverne is considered one of Montreal’s most “go-to” restaurants; this luxuriously comforting evening will remind you why.

### ABOUT TAVERNE ON THE SQUARE

Stephen Leslie, the Chef-Owner of Montreal’s popular Taverne on the Square, learned to cook as a child to help his mother after his father passed. It wasn’t until he was in his 20s that he entered restaurants professionally. In 1991, he studied culinary arts in Vancouver while working nights at Umberto Menghi’s legendary Il Giardino. Upon returning to Montreal, Chef Leslie opened Monkland Tavern in 1995, followed by Taverne on the Square, where he dishes comforting food and hospitality to a crowd that keeps coming back for more. He is joined by Sommelier Jonathan Cercone, who has been in charge of Taverne’s mainly organic and small-producer-focused wine program since 2012, and who, in 2016, became a partner in the restaurant.

### TASTY FACT

The meatball is a humble dish with a lineage dating back more than 2,000 years to ancient China, Rome, and Persia. Today almost every culture has some variation on the ground-meat-treat, including Italian *polpette*, Middle Eastern *kofte*, and Latin American *albondingas*.

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# Visa Infinite® Dining Series @ Home

## PLAY FOOD & WINE BAR, OTTAWA

Friday Jun 18 | [playfood.ca](http://playfood.ca)

**\$190 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



## Small plates and big flavours from Play.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Aren't we ready to play a little? Stephen Beckta thinks so. This spring, Ottawa's consummate host is offering a selection of tempting tastes from his popular small-plates restaurant, Play Food & Wine, for guests to enjoy at home. That means wine-friendly dishes like cheese, charcuterie, tender ricotta gnocchi, prawns with red Thai curry, and toothsome duck breast with farro, all of it prepared with French flair by Chef Emeric Beccaris. Expect fresh spring flavours and exceptional ingredients like Ontario beef striploin and Quebec duck. This being Beckta, you can also expect exciting wine pairings to showcase a menu that is as joyful as it is delicious.

### ABOUT PLAY FOOD & WINE

Stephen Beckta is proprietor of Play Food & Wine, which, along with the high-flying Beckta and Gezellig comprise three of Ottawa's most beloved restaurants. His passion is wine and his superpower is hospitality; he was Wine Director for Ottawa's Ritz group of restaurants and worked at both Cafe Boulud and Eleven Madison Park in New York before opening Beckta in 2003. That was followed by Play in 2009 and Gezellig in 2012. In 2015, he relocated Beckta to the 145-year-old Grant House, where he entertains everyone from rock stars to politicians. At Play, the French-born Emeric Beccaris (formerly of Toronto's Buca and Four Seasons Hotel) prepares well-crafted small plates, while head sommelier Connor Gallagher serves treasures from a deep cellar.

### TASTY FACT

One of the best-loved players in any small-plates menu is burrata, the rich, creamy Italian cheese that partners so well with sweet tomatoes, salty prosciutto, and bitter greens. Typically handmade from buffalo milk, it features a buttery, cream centre encased in soft mozzarella.

**Note:** Prior to the event, you will receive a link to a pre-recorded video to watch at your convenience. The livestream will run for approximately 20-30 minutes. Please note that the food described above is a representation of the restaurant's style of cuisine; actual dishes in the meal kit may differ based on seasonality and availability.

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**play**  
FOOD & WINE

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# Visa Infinite® Dining Series @ Home

## MAJOR TOM, CALGARY

Thursday Jun 3 | [majortombar.ca](http://majortombar.ca)

**\$185 per couple<sup>†</sup>**

(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 your tickets.**



## An out of this world experience from Major Tom.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

It's hard to imagine floating weightless in space when we have barely left our homes these past few months. But Concorde Group's newest restaurant, Major Tom, is ready to launch, calling Calgarians to its panoramic location 40 storeys above Stephen Avenue. Meanwhile, you can be one of the first to bring home the finely crafted fare of Major Tom, led by Garrett Martin, one of the group's Culinary Directors and one of Calgary's most promising young chefs. With a resume that features many acclaimed local and international dining destinations, he carries a deep understanding of classical and modern cuisine. Chef Martin's offerings are vibrant and eclectic with light-hearted sophistication. This Visa Infinite Dining Series at home dinner will also feature hand-crafted Woodford Reserve bourbon cocktails as well as a bottle of fine wine to pair with your meal.

### ABOUT MAJOR TOM

Calgary's most anticipated new restaurant is the latest from Concorde Group, the province's largest hospitality company. Major Tom floats far above the world on the 40th floor of Stephen Avenue Place, in a panoramic dining room designed by Frank Architecture and Interiors and helmed by young Chef Garrett Martin. Chef Martin, who is the Culinary Director at Concorde Entertainment Group, has cooked his way through some of Calgary's most illustrious kitchens, including Catch, Muse, Model Milk, and Pigeonhole, where he was head chef when it was named *enRoute's* Best New Restaurant, as well as Bridgette Bar. He was a finalist in both the 2017 Hawksworth Young Chef Scholarship and the 2019 S. Pellegrino Young Chef Competition. Garret previously worked at Lummi Island's Willows Inn, as well as the Michelin-starred Bouchon in California and Daniel Berlin Krog in Sweden. Now at Major Tom, he combines neighbouring produce with innovative elegance and charisma.

### TASTY FACT

Chef Garrett Martin brings a sense of playfulness to classic French cuisine like the "Crunchy Mister's Sandwiches" popup he started, inspired by the traditional ham-and-cheese sandwich called the "croque monsieur."

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# Visa Infinite® Dining Series @ Home

## SHOKUNIN/NUPO/EIGHT, CALGARY

**Saturday Jun 19** | shokuninyyc.ca | nupo.ca | eightcdn.ca

**\$225 per couple<sup>†</sup>**

(Includes food, cocktails, sake, gratuity, and complimentary delivery within 10km; taxes extra.  
Pick-up available on event day from NUPO/EIGHT located in the lobby of the Alt Hotel East Village.)

**Click here to book your tickets.**



An inspired trifecta of exquisite tastes from a masterful chef.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Whether it's a savoury chicken yakitori skewer or umami-rich 7-day-dry-aged sablefish nigiri, anything Chef Darren MacLean turns his hand to is both deftly prepared and deeply delicious. It's that prodigious skill that has seen his Calgary izakaya voted one of Canada's Top 50 restaurants the last four years running, and landed Chef MacLean himself in the finale of a prestigious global culinary competition, Netflix's *The Final Table*. Now he's bringing all that talent to an extraordinary meal that features tastes from all three of his restaurants. That means vegetable-forward dishes such as fermented tomatoes dressed with gochujang vinegar and sophisticated sushi from Nupo, inclusive interpretations of Canadian cuisine from the tasting menu at EIGHT, meat grilled over authentic binchotan charcoals from Shokunin, and fine sips to pair with them. An exceptional, once-in-a-lifetime at home experience from a global chef at the top of his game.

### ABOUT DARREN MACLEAN

Chef and restaurateur Darren MacLean's passion for the exquisite detail of Japanese food has propelled his Calgary izakaya, Shokunin, into *Canada's 100 Best Restaurants* list for the past three years (it's currently number 14). A demanding perfectionist and outspoken environmentalist, in 2019 he was the only Canadian to appear on the Netflix global cooking competition show, *The Final Table*, overcoming 20 of the world's best chefs to compete in the finale. Much of Chef MacLean's expertise comes from a 2015 trip to Japan, where he cooked alongside some of that nation's most famous chefs. Upon returning home, he opened Shokunin in 2016, then in 2020, Nupo, which features plant-forward Japanese cuisine with the first dry aging chamber for fish in Alberta. In February 2020, the high-concept Canadiana-driven restaurant EIGHT also opened. Unique in its inclusive exploration of our country's cuisine, the menu features local and Canadian ingredients that draw their flavours from our nation's multicultural mosaic.

### TASTY FACT

At Shokunin, Chef Darren MacLean dry ages larger fish such as hiramasa (yellowtail). As with beef, dry aging fish breaks down fibres and gives the flesh deeper, sweeter flavour and wonderfully dense texture.

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**SHOKUNIN**

**n u p o**  **E I G H T**

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# Visa Infinite® Dining Series @ Home

**RGE RD, EDMONTON**

**Friday May 21** | rgerd.ca

**\$190 per couple<sup>†</sup>**

(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 your tickets.**



## 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.

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**RGE RD**  
— EAT OFF THE BEATEN PATH —

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# Visa Infinite® Dining Series @ Home

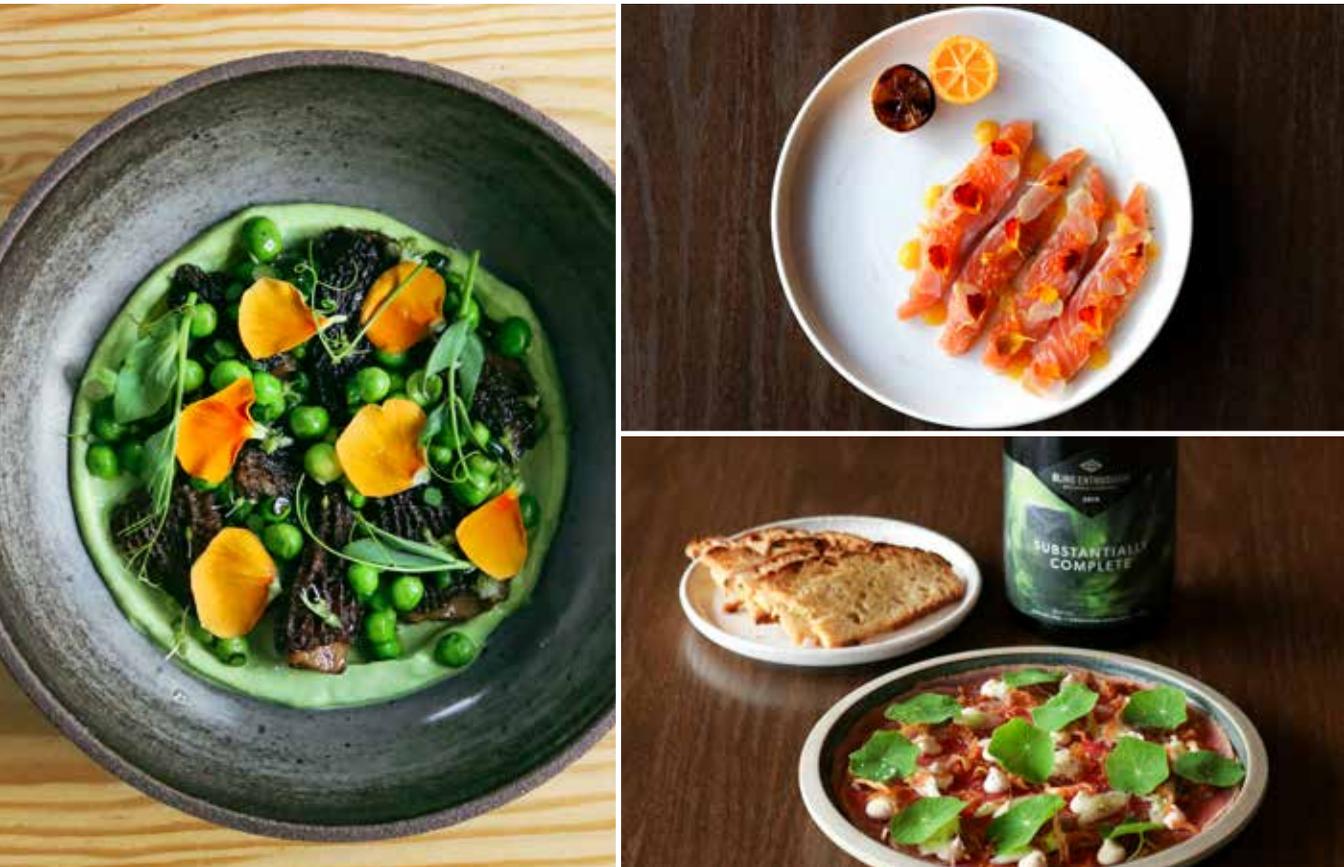
## BIERA & BLIND ENTHUSIASM BEER, EDMONTON

Thursday Jun 17 | [biera.ca](http://biera.ca)

**\$175 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



## Biera's bold take on beer-friendly cuisine.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Think beer and the food that goes with it, and what comes to mind is often simple and hearty fare. Edmonton's Biera decided to take things in a different direction: dishes here are complex, exciting, and sophisticated. This culinary loftiness is the result of Chef Christine Sandford's elevated European bistro fare like fresh cheese dumplings, artisan sourdough delights, and succulent wood-fire cooked meats such as bone-in beef short rib or Berkshire pork. Biera's cuisine pairs beautifully with Blind Enthusiasm's two unique styles of beer. Head Brewer Rob Monk concocts well balanced, unfiltered, and naturally matured beers at the Market location while Head Brewer Doug Checknita uses barrel fermentation to create complex, acidic beers at the Monolith brewery. Together, the three epicureans will deliver an unparalleled beer-centric experience for this special Visa Infinite Dining Series evening at home.

### ABOUT BIERA AND BLIND ENTHUSIASM

Biera is an award-winning neighbourhood restaurant where Chef Christine Sandford creates contemporary dishes inspired by European bistro fare. Alongside is a market and the Blind Enthusiasm brewery, where Head Brewers Rob Monk and Doug Checknita craft delicately balanced beers designed to complement the food. Chef Sandford brings with her more than 15 years of experience cooking at restaurants including Edmonton's Culina Mill Creek and De Superette in Belgium. Meanwhile, Monk was previously Head Brewer at Yukon Brewing and Spinnakers in Victoria and Head Brewer Doug Checknita worked for Brasserie Cantillon in Brussels and Le Trou du Diable in Quebec. Together, these three stir up the kind of culinary magic that keeps Biera on the *Canada's Top 100* list.

### TASTY FACT

Biera is one of the few Canadian restaurants to offer cheeses from Neal's Yard Dairy. These exceptional cheeses from the UK and Ireland are not only delicious, they are part of an activist movement to preserve and improve the state of quality British cheese and champion the cheesemakers behind the labels.

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**BIERA**

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# Visa Infinite® Dining Series @ Home

## L'ABATTOIR, VANCOUVER

Thursday May 13 | [labattoir.ca](http://labattoir.ca)

**\$195 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



## Le Vieux Pin meets L'Abattoir in a celebration of flavour.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

It's one of the most exclusive partnerships in BC: the French-inspired, West Coast-flavoured cuisine of L'Abattoir meets the Rhône-influenced wines of Le Vieux Pin in an unprecedented collaboration. GM and Sommelier Nick Bertoia worked closely with winemaker Severine Pinte to craft Le Vieux Pin 2019 Syrah Cuvée L'Abattoir, only available at the restaurant. And you will be among the first to try it at this special at home dinner. The meal will also feature all the fine fare Chef-Owner Lee Cooper has been famous for since L'Abattoir opened in 2010—dishes such as baked oysters lavished in whipped garlic butter, classic steak Diane, or duck breast glazed with quince vinegar. This will truly be an exceptional experience from one of Vancouver's best-loved restaurants.

### ABOUT L'ABATTOIR

L'Abattoir's Chef-Owner Lee Cooper 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. Since opening, L'Abattoir has retained a year-after-year top-50 spot on *Canada's 100 Best Restaurants* and Chef Cooper's exclusive "restaurant-within-a-restaurant" concept, No. 1 Gaoler's Mews, has become one of the hottest tickets in town. Adding to the excellence of the kitchen is an exceptional dessert program led by Pastry Chef Oliver Bernardino, top-notch cocktails from Head Bartender Dave Bulters and a wine list that has been recognized at the platinum level since 2018 at the Vancouver International Wine Festival, led by GM and Wine Director Nick Bertoia.

### TASTY FACT

Oysters are among the most treasured seafoods from B.C.'s clean, cold waters. Almost all are farmed and come from the same seed. The vast differences between, for instance, the delicate freshness of a kushii oyster and the meaty brininess of a Fanny Bay is entirely the result of "meroir," the unique environment they grow in.

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L'ABATTOIR  
RESTAURANT

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# Visa Infinite® Dining Series @ Home

## OSTERIA SAVIO VOLPE, VANCOUVER

Friday May 28 | [saviovolpe.com](http://saviovolpe.com)

**\$175 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



## Living *la dolce vita* with Savio Volpe.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

The best Italian food is driven by its ingredients—fresh seafood, aromatic herbs, sweet tomatoes, dry-aged meats—and that is just what has kept Savio Volpe firmly on *Canada's 100 Best* list. Led by Culinary Director Phil Scarfone, 2019's *Top Chef Canada* runner-up, and Head Chef Edie Steensma, the kitchen produces toothsome fresh daily pastas like the squash and ricotta cappelletti ("little hats") bathed in sage butter, and spaghetti with duck ragu. Beautiful vegetables sourced from local farms flood into the front doors of the restaurant during the growing and harvest seasons, and wild mushrooms personally foraged by Phil also grace the menu when picking conditions are at their prime. Meanwhile, roasted chicken, bone-in proteins, and fish emerge subtly scented with smoke from the wood fire grill. For this multi-course meal, expect all that "the wise fox" does best, paired with wine from an impeccably selected Italian-heavy list.

### ABOUT OSTERIA SAVIO VOLPE

This sophisticated take on the rustic Italian "osteria" opened in 2015 to offer fresh, handmade pastas and wood-fire grilled specialties to the Fraserhood residents. It instantly became a destination for all of Vancouver and beyond, with diners drawn to its sleek décor and hearty, locally sourced fare. Leading the kitchen is Culinary Director Phil Scarfone. Originally from Ontario, he was previously Head Chef at Nightingale and Sous-Chef at Hawksworth, worked at db Bistro Moderne and the Fairmont Banff Springs, among others, and staged at The Fat Duck and Alinea. He describes his ingredient-driven food as "intricate in its simplicity."

### TASTY FACT

Pasta is typically made from flour, water, and sometimes eggs, and falls into two broad categories: fresh and dried. Within those are some 310 different shapes known by more than 1,300 different names in Italy, from agnolotti to ziti.

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# Visa Infinite® Dining Series @ Home

## CAFÉ MEDINA, VANCOUVER

Saturday Jun 12 | [medinacafe.com](https://www.medinacafe.com)

**\$175 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



Two in one:  
all the spices of Medina for dinner and brunch.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Enjoy two extraordinary dining experiences from one of Vancouver's most beloved restaurants. For years, guests have happily lined up for Café Medina's famous Mediterranean-influenced brunch; since 2020, the restaurant has also been offering an "After Dark" menu Thursdays through Saturdays, featuring such flavourful dishes as harissa prawns, duck confit with cassoulet, and kofta with couscous. Now you can bring all of those vibrant flavours home to enjoy for dinner on Saturday evening and for brunch on Sunday morning. Each kit will include some of Medina's most popular dishes—such as the famous Liège-style waffles with dipping sauces—along with a bottle of wine and two cocktails. (Be sure to save one for Sunday morning.) This is the experience that will make all your friends jealous.

### ABOUT CAFÉ MEDINA

The owner of Café Medina, Robbie Kane, subscribes to a philosophy of "enlightened hospitality," a concept originally developed while partnered with Chambar from 2008 to 2014. Kane subsequently became independent and moved the café from its original Beatty Street location to the Library District. Medina has been a cult-favourite brunch destination since day one with guests lining up for the short rib fricassee, orzo paella, and spicy Moroccan lamb "boulettes." The menu also features an exceptional wine, beer, cocktail, and coffee program.

### TASTY FACT

A tajine or tagine is the name of both a North African earthenware cooking pot with a cone-shaped lid, and the dish that is cooked in it. A tagine is typically a slow-cooked savoury stew of meat, poultry, fish and/or vegetables, flavoured with dried fruits, nuts, and spices including ginger, cumin, turmeric, cinnamon, saffron, paprika, and chili.

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*Medina*

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# Visa Infinite® Dining Series @ Home

## FABLE KITCHEN & PLUVIO RESTAURANT + ROOMS, VANCOUVER

Friday Jun 25 | [fablekitchen.ca](http://fablekitchen.ca) | [pluvio.ca](http://pluvio.ca)

**\$175 per couple<sup>†</sup>**

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

**Click here to book your tickets.**



Farm to table and sea to plate with Fable and Pluvio restaurant + rooms.

### ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Trevor Bird and Warren Barr are two talented, nationally recognized chefs with a similar love for B.C.'s pristine ingredients—and despite the last year's restrictions, a common track record of finding deliciously creative ways to feed the public. At Vancouver's Fable Kitchen, Chef-Owner Bird has been leading virtual cooking demonstrations that also include an integrated meal kit delivery. He's been donating a portion of the proceeds to the Backpack Buddies and, so far, has raised over sixty thousand dollars for this charity working to end child hunger. Meanwhile, at the award-winning Pluvio restaurant + rooms in Ucluelet, Chef-Owner Barr has been offering "drive-through" fried chicken and cozy pasta nights. Now the two are collaborating on this special meal to celebrate the best that spring has to offer on the West Coast. The evening starts with Woodford Reserve Bourbon cocktails, then takes a creative journey through fresh local flavours from farm and ocean, perfectly paired with the bright palate of Little Engine wines.

### ABOUT TREVOR BIRD AND WARREN BARR

After beginning his career at Ottawa's National Arts Centre, MARKET by Jean-Georges, and Daniel Boulud's Lumière, Chef Trevor Bird burst onto the national culinary scene when he placed runner-up in *Top Chef Canada* Season 2. He was a return contender on the Food Network's hit show for *Top Chef Canada: All-Stars* Season 5. Chef Bird has cooked all over the globe and in 2012, opened Fable Kitchen where he continues to showcase British Columbia's regional bounty. He was named *Georgia Straight's* Chef of the Year in 2018. For this event, he welcomes Chef Warren Barr, Co-Owner with his wife Lily Verney-Downey of Pluvio restaurant + rooms in Ucluelet on Vancouver Island. After five years as Chef at PEI's Inn at Bay Fortune, Barr moved back to the West Coast in 2011 to join the team at the Wickaninnish Inn in Tofino. Chef Barr enjoyed an eight-year tenure with the Relais & Châteaux property, spending the last six as Executive Chef before leaving in 2019 to open his dream restaurant, Pluvio restaurant + rooms, with his partner Lily. Pluvio is short for "pluviophile" which means "lover of rain" in Latin, and perfectly expresses the couple's feelings about living on the West Coast. The restaurant was No. 4 on *enRoute's* 2019 Best New Restaurants list. Barr and Verney-Downey have also been included in *Western Living's* top 10 Foodies of the Year for 2021.

### TASTY FACT

Among the most exotic and treasured seafoods on the West Coast are the giant bivalves known as geoduck, the crustaceans called gooseneck barnacles, and sea cucumbers, which, like starfish and sea urchins, are part of a larger animal group called echinoderms.

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