

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 SUMMER SERIES

TORONTO | MONTREAL | CALGARY | VANCOUVER



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

This summer we're bringing delicious experiences home to you with a brand-new 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 experience will be 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 any directions you'll need to prepare your dishes at home.

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);
 - Printed menu and wine-tasting notes;
 - Preparation and/or reheating directions;
- 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 while you enjoy dinner 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

Ascari
Jul 23 6:30PM - \$200 per couple

Montreal

Hoogan et Beaufort
Jul 16 6:30PM - \$190 per couple

Calgary

Teatro Ristorante
Jul 24 6:30PM - \$190 per couple

Vancouver

Boulevard
Jul 30 6:30PM - \$190 per couple

Visa Infinite® Dining Series @ Home

ASCARI, TORONTO

Thu July 23, 2020 | ascari.ca

\$200 per couple (Includes food, cocktails, wine, gratuity and delivery within 10km; taxes extra).

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



A celebration of Ascari's fine Italian fare.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Since opening Ascari in the city's east end, executive chef John Sinopoli has developed a passionate following for his handmade pastas that has only increased with the launch of his second location on King West. Now you can enjoy his way with brawny bucatini, tender tagliatelle and plump little agnolotti in the comfort of your own home, thanks to this celebration of the very best in Italian cuisine. As chef Sinopoli guides you through the meal via live-stream, you can enjoy his generous servings of antipasti, pasta and sumptuous secondi. Adding to the pleasures of the table are craft cocktails and exceptional wine, which will be introduced by a highly respected Italian wine group. Truly a special celebration of *la dolce vita*.

ABOUT ASCARI

Ascari King West is the sprawling '50s-chic sister restaurant to Ascari Leslieville, which is renowned for Executive Chef and co-owner John Sinopoli's handmade pastas, considered among the best in Toronto. (He and his business partner Erik Joyal also own the rock 'n' rolling Hi-Lo Bar and the much-loved east end French brasserie Gare de l'Est.) Chef Sinopoli has previously worked at New York's venerable La Caravelle, Tom Colicchio's James Beard-award-winning flagship Craft, and Toronto's Splendido. At Ascari, named for the Formula 1 racing legend Alberto Ascari, he creates the kind of well-executed yet comforting Italian food Torontonians crave.

TASTY FACT

There are an estimated 350 different pasta shapes (and as many as 1,400 names for them), ranging from long, skinny linguine to the short, plump gnocchi, as well as twisty fusilli, tubular rigatoni and stuffed agnolotti. Most are designed for a specific type of sauce—long ribbons such as tagliatelle are ideal for rich meat sauces, while twists are better with light sauces like pesto, tubes are meant to be baked with cheese and shells should be tossed with cream.

Note: A pre-recorded video will be sent prior to the event to watch at your convenience. The live-stream will run for approximately 15-25 minutes.

*Complimentary delivery is available within a 10km distance of the restaurant. Pick-up from the restaurant on event day is also available.

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ASCARI

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Visa Infinite® Dining Series @ Home

HOOGAN ET BEAUFORT, MONTREAL

Thu July 16, 2020 | hooganetbeaufort.com

\$190 per couple (Includes food, cocktails, wine, gratuity and delivery within 10km; taxes extra).

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



The perfect pairing of chef, sommelier and home from Hoogan et Beaufort.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Montreal's Hoogan et Beaufort is a destination restaurant well worth any journey, but this time the journey will be right to your home. One of the country's most accomplished culinary teams will collaborate on a tasting menu for the ages, that you can enjoy without leaving your dining room. chef Marc-André Jetté, silver medalist at the Canadian Culinary Championships 2020, is revered for his attention to detail and purity of style. That could mean trout with brown butter grenobloise sauce or Prince Edward Island rib steak with creamy Gabrielle fingerling potatoes from Île d'Orléans. Equally exciting is whatever rare bottles sommelier and general manager David Vincent pulls from his deep, adventurous cellar. This talented duo will lead the tasting via live-stream. All you need to do is enjoy.

ABOUT HOOGAN ET BEAUFORT

A star chef who travels in the same constellation as Normand Laprise, Joe Mercuri and François Nadon. A legendary sommelier with a cellar filled with unique finds. A former factory space transformed into an airy and uplifting dining room. Is it any wonder that critics and locals alike adore Hoogan et Beaufort? Chef and co-owner Marc-André Jetté, 2020's Canadian Culinary Championships silver medalist, has more than 20 years of culinary experience under his belt. In 2011, he launched Les 400 Coups, which was named *enRoute's* fourth-best new restaurant in Canada. He opened Hoogan et Beaufort in 2016, the same year *Eater Montreal* named chef Jetté its Chef of the Year. Here they have created a place where haute and comfort coexist in delicious harmony, complemented by an extensive, globe-trotting wine list with an emphasis on natural wines.

TASTY FACT

An "amuse-bouche" or "amuse-gueule" is a complimentary, bite-sized hors d'oeuvre offered by a chef to "amuse the mouth." (Gueule is French slang for mouth.) The tradition dates back to the era of nouvelle cuisine, in the late 1960s and 1970s, when it offered chefs another opportunity to show off their creativity, and has lately made a comeback.

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**HOOGAN
ET
BEAUFORT**

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Visa Infinite® Dining Series @ Home

TEATRO RISTORANTE, CALGARY

Fri July 24, 2020 | teatro.ca

\$190 per couple (Includes food, cocktails, wine, gratuity and delivery within 10km; taxes extra).

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



A masterpiece of fine fare and exquisite wine from Teatro.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

As the corporate executive chef of the Teatro Group, Matthew Batey is used to creating drama on the plate. Now he's bringing all that culinary excitement into your home with a dinner in four acts, and a supporting cast of exquisite wine and cocktails. For more than a quarter century, Teatro Ristorante has wowed diners and critics alike with its luxurious contemporary cuisine: tender hand-made pastas, vegetables so fresh they taste of the sun, the sensual aroma of truffles, prime wood-fired cuts of meat, divinely decadent desserts. Coming to you via live-stream, chef Batey will play host as you savour the best from his award-winning kitchen. And that's not all. The evening begins with artisanal cocktails and continues with a very special bottle of wine from one of the most storied cellars in the city. Now that's worth a standing O.

ABOUT TEATRO RISTORANTE

For more than 25 years, this grand restaurant has welcomed diners into an opulent world of soaring ceilings, artful platings and a dining experience second to none. Teatro is widely considered Calgary's premiere upscale restaurant, revered for both its high-end contemporary Italian cuisine and its famous wine cellar. Leading the talented team here is Matthew Batey, corporate executive chef of the Teatro Group, which includes Cucina, Vendome, Alforno, and E.A.T. Previously the executive winery chef at Mission Hill Family Estate Winery in Kelowna and the silver medalist at the 2016 Canadian Culinary Championships, Chef Batey has one of the finest-tuned palates in Canada.

TASTY FACT

Located in the original vaults of the Dominion Bank built in 1911, Teatro's wine cellar houses more than 10,000 bottles and comprises over 800 labels. There is a strong focus on Bordeaux and Italian reds, which complement the menu's hearty Italian flavours. The restaurant has built its collection by investing in wine futures and cellaring new releases on site.

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Visa Infinite® Dining Series @ Home

BOULEVARD KITCHEN & OYSTER BAR, VANCOUVER

Thu July 30, 2020 | boulevardvancouver.ca

\$190 per couple (Includes food, cocktails, wine, gratuity and delivery within 10km; taxes extra).

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



The finest of the sea, cellar and bar from Boulevard.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

It's rare, these days, that high-flying Alex Chen has time to join guests around the table, so this virtual chef-curated dinner will be an exceptional experience indeed. The multiple-award-winning executive chef – Signature Restaurants of the Sutton Place Hotel will lead an interactive seafood feast paired with local and international treasures from sommelier JP Potters' exceptional cellar. The experience begins with canapés and craft cocktails, then segues smoothly into chef Chen's elegantly artful West Coast fare. Expect meticulously prepared dishes infused with international flavours and just a touch of well-executed whimsy. Seafood is the star here—after all, Boulevard has twice been named Vancouver's best seafood restaurant—and you can expect the very best from Canadian waters, from plump scallops and sweet shrimp to succulent crab, prepared by one of Canada's most award-winning culinary teams.

ABOUT BOULEVARD KITCHEN & OYSTER BAR

For the past two years running, *Vancouver* magazine has named Boulevard its Best Upscale and Best Seafood restaurant; it also crowned Alex Chen the city's Best Chef in 2018 and sommelier JP Potters a member of the city's Premier Crew in 2019. It's safe to say this is a team that knows what it's doing. Chef Chen—now the Sutton Place Hotel's executive chef – Signature Restaurants—has earned an impressive array of accolades, including Iron Chef, Canadian Culinary Championship gold medallist and Top-10 finisher at the Bocuse d'Or, not to mention a regular top-35 appearance on *Canada's 100 Best Restaurants*. Classically trained and restlessly creative, he offers exciting pairing challenges for JP Potters, Boulevard's executive general manager, and his cellar of more than 500 exceptional labels.

TASTY FACT

Chef Alex Chen has rarely met a competitive challenge he could resist, whether it's the Bocuse d'Or or the Canadian Culinary Championships. Perhaps his greatest competitive coup, however, was becoming the first challenger to win an episode of Food Network Canada's inaugural season of *Iron Chef Canada*. In November 2018, he defeated Iron Chef Hugh Acheson with five dishes made in under an hour using a showcase ingredient of tomatoes.

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