

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 SUMMER SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | VANCOUVER



WELCOME TO THE VISA INFINITE DINING SERIES @ HOME, SUMMER 2021

This Summer we're bringing you the fresh, vibrant flavours of the season 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 cocktails and premium wine or other alcoholic beverages* that have 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 Q & A event with some of the country's most renowned chefs, bartenders and sommeliers.

This is a hands-on experience, so prepare to roll up your sleeves and watch along the video as chef demonstrates how to finish the dishes at home. 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 kits, and delivered to your doorstep** or picked up from the restaurant at your convenience. The Visa Infinite Dining Series @ Home dinner kit contains:

- A curated four-course meal plus canapés for two guests;
 - One bottle (or more) of wine or other select beverage pairing*;
 - A printed menu and tasting notes;
 - Preparation instructions (some final assembly and reheating / cooking is required.)
- * Note: Some themed events have different drink pairings such as a cocktail kit (including recipe, featured spirit, mix, and garnishes), artisanal beer, sake or additional bottles of wine to accompany the meal.
- ** Note: Delivery is only available within 10 km driving distance of participating restaurants (unless otherwise noted).

- On event day, you'll join the livestream via a private link (subject to change).
- 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 pack, and a sommelier, winemaker, bartender, and/or brew master will join the party to discuss the wine and drink selection.
- Visa Infinite Dining Series @ Home experiences are designed to be interactive, so you can engage with the featured chef, winemaker, 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.

Toronto

Chef Anthony Walsh & Tamarack Farms

Aug 12 6:30PM - \$225 per couple

Pearl Morissette

Aug 20 6:30PM - \$225 per couple

Antler Kitchen & Bar

Aug 26 6:30PM - \$215 per couple

Drake Devonshire

Sep 16 6:30PM - \$215 per couple

Montreal

Maison Publique

Sep 10 6:30PM - \$200 per couple

Restaurant Mastard

Sep 23 6:30PM - \$190 per couple

Ottawa

Beckta | Play | Gezellig

Sep 17 6:30PM - \$200 per couple

Calgary

Charcut | Charbar | Chix Eggshop

Sep 4 6:30PM - \$195 per couple

Deane House

Sep 24 6:30PM - \$195 per couple

Vancouver

Hawksworth

Aug 19 6:30PM - \$250 per couple

Pidgin

Aug 26 6:30PM - \$185 per couple

Boulevard

Sep 23 6:30PM - \$200 per couple

La Quercia

Sep 30 6:30PM - \$185 per couple

Visa Infinite® Dining Series @ Home

CHEF ANTHONY WALSH & TAMARACK FARMS, TORONTO

Thursday Aug 12 | oliverbonacini.com

\$225 per couple[†]

(Includes food, two bottles of wine, gratuity, and complimentary delivery within 10km of Yonge & Bloor; taxes extra. Pick-up will also be available on event day. Details to come.)

Click here to book your tickets.



Foraged finds, open flame cooking with Chef Anthony Walsh at Tamarack Farms.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

We've all been craving the healing power of natural places, and it seems that Chef Anthony Walsh has found it in the magnificent fields, gardens and barns at Tamarack Farms. Now the iconic Canadian chef is bringing his foraged finds to you as he cooks over open flame at this legendary farm. Chef Walsh has long been one of the greatest supporters of Canadian cuisine, of the pristine ingredients and fresh flavours that only come from here. For this extraordinary at home experience, he demonstrates how to prepare a feast that truly celebrates the land and all the delicious things it can produce in true harmony with nature. Wine pairings by Tawse Winery winemaker Paul Pender and Cloudsley Cellars winemaker Adam Lowy will accompany the spectacular summer fare.

ABOUT ANTHONY WALSH

One of Canada's most highly revered and respected chefs, Anthony Walsh is the Corporate Executive Chef of Oliver & Bonacini Hospitality. Over the course of his career, Chef Walsh has won critical acclaim by national and international media and has received numerous awards, including gold medals from Taste of Canada, Black Box, Salon Culinaire and the Ontario Hospitality Institute. In 2016, he was named Chef of the Year by *Foodservice & Hospitality Magazine* as well as one of *Toronto Life's* Most Influential People.

ABOUT TAMARACK FARMS

Tamarack Farms is a 390-acre working farm in Northumberland County working to achieve regenerative farming certification by A Greener World and is World Animal Welfare Approved, and certified non-GMO. This program requires owners Nancy and Richard Self to demonstrate how they are regenerating the soil, air, and water, how their farming practices are benefitting the community, and how they are creating a sustainable farm business. The farm produces certified organic traditional maple syrup and has an heirloom garden focused on unusual and flavourful vegetables, herbs, and edible flowers that are sought after by chefs in Toronto, Niagara, and Prince Edward County.

TASTY FACT

The tamarack (*Larix laricina*) is a species of larch tree native to Canada. It grows from the Yukon east to Newfoundland and as far south as West Virginia. Its Algonquin name *akemantak* means "wood used for snowshoes."

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 (subject to change). 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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OLIVER & BONACINI
RESTAURANTS



TAWSE
WINERY



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Visa Infinite® Dining Series @ Home

PEARL MORISSETTE, TORONTO

Friday Aug 20 | pearlmorissette.com

\$225 per couple[†]

(Includes food, two bottles of wine, gratuity, complimentary delivery within 15 km of Yonge & Bloor, taxes extra. Due to the nature of this event with Pearl Morissette being located in Niagara, pick up is not available. Please note, delivery will take place in the late afternoon on event day.)

Click here to book your tickets.



Pearl Morissette in the city: a micro-seasonal farm-to-table vineyard experience.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Be one of the first to sample the tantalizing fare from RPM Bakehouse, the newest member of the Pearl Morissette family located in Jordan. Since opening in 2017, Restaurant Pearl Morissette has been revered by critics, and its new project promises to bring even more micro-seasonal excitement to plate and palate. For this “Wine Country in the City” at home experience, expect the unique ingredients of Niagara to showcase fresh flavours that can only be enjoyed right now and from this place where country casual meets Michelin-level fine dining. Co-Executive Chefs Daniel Hadida and Eric Robertson, along with Chief Forager and Gardener Deirdre Fraser, will present this once-in-a-lifetime collaborative meal, while your emcee introduces the Pearl Morissette wines that accompany the meal kit. This dinner will be a collaboration between Restaurant Pearl Morissette and RPM Bakehouse.

ABOUT PEARL MORISSETTE

At Pearl Morissette, winemaker François Morissette makes low-intervention, terroir-expressive wines “so conventional they are unconventional.” That same approach applies to the cuisine, thanks to Chefs Daniel Hadida (formerly of Michelin-starred Septime in Paris) and Eric Robertson (formerly of Michelin-starred In De Wulf in Belgium), both Ontario raised but with cutting edge experience gleaned abroad. They are joined by “plant wizard” Deirdre Fraser, the Restaurant’s master gardener and forager. Together this trio concocts omakase-style tasting menus that meander through the foods, flowers, herbs and, of course, wines of the Niagara region. Restaurant Pearl Morissette was named Canada’s Best New Restaurant 2018 by *enRoute*, and is still one of *Canada’s 100 Best*.

TASTY FACT

In 2019, winemaking was the dominant use for Ontario grapes. Ninety-eight percent of production was used for wine products and two percent for juice, jams and other grape products. Currently there are 17,000 acres of vineyards in Ontario.

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Visa Infinite® Dining Series @ Home

ANTLER KITCHEN & BAR, TORONTO

Thursday Aug 26 | antlerkitchenbar.com | quailsgate.com

\$215 per couple[†]

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

Click here to book your tickets.



Summer flavours from the Okanagan soar to new heights with The Hunter Chef and Quails' Gate.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Few chefs have done more to define the bright, fresh cuisine of the Okanagan Valley than Quails' Gate Winery's Roger Sleiman. And few chefs have done more to elevate wild game cooking than Michael Hunter of Toronto's Antler Kitchen & Bar. Now the two chefs come together in a rare and exciting collaborative "Wine Country in the City" at home food and wine experience. Expect a multi-course meal of smoke-kissed summer dishes paired with premium wines that are unavailable in the Ontario market. A Quails' Gate Sommelier, aided by wine educator DJ Kearney, will take you on a journey through the wines and the beautiful region that produced them. Truly a summer event not to miss.

ABOUT MICHAEL HUNTER

Chef and co-owner of Toronto's Antler Kitchen & Bar, Michael Hunter has brought his love of the great outdoors into the kitchen. He grew up around food and restaurants, and discovered a passion for hunting and cooking wild game in his late teens. After working for some of Canada's top chefs, in 2015 he and his business partner Jody opened Antler, a restaurant known for its game meats and foraged ingredients. It immediately earned accolades from publications including *Toronto Life*, *enRoute* and *Eater*. In 2020, he released his first cookbook, *The Hunter Chef*.

ABOUT ROGER SLEIMAN

Roger Sleiman is one of the pioneers of the Okanagan Valley's vibrant food scene. He was until recently Executive Chef of the multi-award-winning Old Vines Restaurant, a post he'd held since 2006, where he worked closely with local producers to define terroir-driven cuisine based on seasonal ingredients. Now as Culinary Director of Quails' Gate Estate Winery, he is exploring exciting new ways to evolve wine country cuisine.

TASTY FACT

One of the most decadent ways to enjoy the light, gamey flavour of quail is as *cailles en sarcophage*, stuffed with foie gras and tucked into a "sarcophagus" of puff pastry, a dish made famous in the 1987 movie *Babette's Feast*.

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Visa Infinite® Dining Series @ Home

DRAKE DEVONSHIRE, TORONTO

Thursday Sep 16 | thedrake.ca/drakedevonshire

\$215 per couple[†]

(Includes food, two bottles of wine, cocktails, gratuity, and complimentary delivery within 10km of Yonge & Bloor; taxes extra. Pick-up will also be available on event day. Details to come.)

Click here to book your tickets.



A tantalizing taste of the Drake Devonshire and County wines in the city.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Drake Devonshire Inn, Restaurant + Bar in Prince Edward County has changed many things for wine country. It's given people a place to stay, play and taste all the region's incredible food and wine. Now it comes to you with this "Wine Country in the City" dinner at home prepared by the Inn's Executive Chef Amanda Ray. She brings a global palate and classical French technique to local ingredients—she's famous for her lobster rolls for instance, but also has a deft way with poutine. Wine pairings by Closson Chase winemaker Keith Tyres and Rosehall Run winemaker Dan Sullivan will accompany this bounty from the county, along with a lively El Tequileño tequila cocktail. Pickup and delivery information for this dinner will be confirmed prior to the event.

ABOUT AMANDA RAY

Amanda Ray is the recently appointed Executive Chef of the Drake Devonshire in beautiful Prince Edward County. She began her career with Oliver & Bonacini Hospitality, working at Auberge du Pommier with chef Jason Bangerter (currently Executive Chef at Langdon Hall) and at Canoe with Corporate Executive Chef Anthony Walsh. She was Chef de Cuisine and Executive Chef of Biff's Bistro and won the top prize at Gold Medal Plates 2016 before leaving Toronto for Montreal, where she was Chef de Cuisine of Le Mount Stephen Hotel & Events. Now she's bringing her passion for fine food and fresh ingredients to wine country.

TASTY FACT

Prince Edward County is most famous for exceptional wines made from Pinot Noir, a black grape that thrives in its cool, sunny climate. Expect flavours of raspberry and cherry, with vibrant, food-friendly acidity.

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DRAKE
DEVONSHIRE
PRINCE EDWARD
COUNTY



CLOSSON CHASE

RR
ROSEHALL RUN
20 Years of County Passion

TEQUILA
ELTEQUILEÑO

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Visa Infinite® Dining Series @ Home

MAISON PUBLIQUE, MONTREAL

Friday Sep 10 | maisonpublique.com

\$200 per couple[†]

(Includes food, alcoholic beverages, gratuity, and complimentary delivery within 10km; taxes extra. Pick-up is also available on event day from Maison Publique.)

Click here to book your tickets.



A taste of the Laurentians from Chef Derek Dammann's home to yours.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

One of Canada's celebrated chefs invites you into his Laurentians home for a multi-course meal cooked over live fire. Derek Dammann, chef-owner of Montreal's legendary gastro-pub Maison Publique and protégé of famed UK chef Jamie Oliver, will demonstrate how to forge a classic Quebecois feast from the wild. That may include freshly caught rainbow trout cooked on cutcha sticks, or famous Lac Brome duck en brochette or local organic lamb slowly roasted over glowing coals. Expect the best seasonal ingredients and Chef Dammann's famous hospitality, along with your host, *Montreal Gazette* food critic Joanna Fox. Paired with this feast will be a bottle of wine and cocktail made with gins created for Martin Picard from Au Pied de Cochon for a true expression of local flavour.

ABOUT DEREK DAMMANN

Derek Dammann was born in Campbell River, B.C., studied culinary arts in Nanaimo and began his career at one of Canada's great Italian restaurants, Zambri's, in Victoria. From there he made his way to the UK to work with Jamie Oliver in developing the concept behind the restaurant 15 and later became corporate chef of Sweet Candy, Oliver's private production company. Upon returning to Canada, Chef Dammann settled in Montreal to open DNA, one of the most exciting nose-to-tail dining establishments in North America. He partnered with Jamie Oliver again to open Maison Publique, a hugely popular and highly regarded gastro-pub, recognized as one of *Canada's 100 Best*. He also partnered with the team from Joe Beef to open McKiernan Luncheonette, Rotisserie and Catering.

TASTY FACT

The Laurentian Mountains are a range in southern Quebec, north of the St. Lawrence River and Ottawa River, rising to a highest point of 1,166 metres at Mont Raoul Blanchard. The Laurentians region, a vast natural territory, offers outdoor aficionados an unrivalled selection of parks to enjoy their favorite adventure activities.

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Visa Infinite® Dining Series @ Home

RESTAURANT MASTARD, MONTREAL

Thursday Sep 23 | facebook.com/restaurantMastard

\$190 per couple[†]

(Includes food, alcoholic beverages, gratuity, and complimentary delivery within 10km; taxes extra. Pick-up is also available on event day from Restaurant Mastard.)

Click here to book your tickets.



Wild foods and whimsical plates at Mastard.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Even before Simon Mathys became Head Chef at Manitoba back in 2017, he was in love with the wild-grown ingredients of Quebec. Now at the helm of his own restaurant for the first time, one of Quebec's most exciting chefs can indulge his flair for dramatic presentation and passion for all things fished, farmed and foraged across the province. Mastard is both one of the most highly anticipated new restaurants in the country and a welcoming neighbourhood hangout. For this dinner at home, it will be transported to your dining room, with former *Montreal Gazette* restaurant critic Lesley Chesterman as your host. Expect to discover bold flavours in unexpectedly beautiful combinations that could only come from Quebec, served with dynamic natural wines.

ABOUT SIMON MATHYS

Simon Mathys is Montreal's master of hyper-local cuisine, as deft with seal meat as he is with boreal botanicals like alder and rosehips. A graduate of the École Hôtelière de Laval, Chef Mathys has cooked in kitchens in France and Quebec, including Daniel Vézina's Laurie-Raphaël, Bar & Boeuf, Racines and Bistro Accords. In 2017, he became head chef at the uber-hip Manitoba, a role he held for four years. Now he has opened his own restaurant, the cosy and highly anticipated Mastard, where he takes a more accessible approach to the visionary cuisine he produced at Manitoba, a visually sumptuous taste of all Quebec's land and water can produce.

TASTY FACT

What is a "mastard"? Chef-owner Simon Mathys explains: "In the dictionary, it means 'tall and beefy.' I found it funny, so I decided to call my restaurant that."

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Visa Infinite® Dining Series @ Home

BECKTA / PLAY / GEZELLIG, OTTAWA

Friday Sep 17 | beckta.com | leclosjordanne.com

\$200 per couple[†]

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

Click here to book your tickets.



Beckta trifecta with renowned winemaker Thomas Bachelder & Le Clos Jordanne.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Is there anyone in Ottawa who knows wine better, or loves it more, than restaurateur and sommelier Stephen Beckta? For this special “Wine Country in the City” dinner, he joins celebrated Niagara winemaker Thomas Bachelder to bring guests a taste of Ontario goodness with a Burgundian accent. At Le Clos Jordanne and his own namesake winery, Bachelder is known for low-intervention, terroir-driven Pinot Noirs and Chardonnays. Meanwhile, Beckta is not only the city’s most gracious host, but proprietor of three of its favourite restaurants. Here he brings together the elegance of Beckta Dining & Wine Bar, the liveliness of Play and conviviality of Gezellig for an exceptional wine lovers’ feast.

ABOUT STEPHEN BECKTA

Stephen Beckta is proprietor of Ottawa’s high-flying Beckta Dining & Wine Bar and its sister restaurants Play and Gezellig (Dutch for “convivial”), as well as the Curated by Beckta meal kits. He began his career at Algonquin College, graduating with honours from the Sommelier program in 1997. After a stint as Wine Director for Ottawa’s Ritz group of restaurants, he headed to New York and Cafe Boulud, where he picked up two *Wine Spectator* Awards of Excellence. In 2003, he opened Beckta, which in 2015 relocated to the 145-year-old Grant House, where he entertains everyone from rock stars to politicians.

ABOUT THOMAS BACHELDER

Thomas Bachelder is an internationally recognized vigneron, the winemaker at Niagara’s Le Clos Jordanne and owner of Bachelder. He developed his passion for Pinot Noir and Chardonnay while studying in Beaune, Burgundy; Le Clos Jordanne was originally a joint venture between Vincor Canada (now Arterra Wines Canada) and the Famille Boisset of Burgundy. Bachelder specializes in producing ultra-premium wines expressive of the unique terroir of the Jordan Bench.

TASTY FACT

In wine, wild fermentation—also known as natural fermentation—occurs when yeasts that are native to the environment turn sugar into alcohol and grape juice into wine. Wild ferments are complex, dynamic and unique to the place wine is created; they can also be highly unpredictable.

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Visa Infinite® Dining Series @ Home

CHARCUT / CHARBAR / CHIX EGGSHOP, CALGARY

Saturday Sep 4 | charcut.com | charbar.ca | chixeggshop.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 Charbar.)

Click here to book your tickets.



A grill master's feast with Charcut and Charbar.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Where there's smoke, there's sure to be the team from CHARCUT Roast House and Charbar. Chefs John Jackson and Connie DeSousa join forces for this multi-course dinner of flame-kissed Alberta beef and more. This dinner at home will feature provisions from their butcher shop as well as breakfast for the morning after from their newest restaurant, Chix Eggshop. This will be an exceptional way to celebrate the Labour Day long weekend, led by two of Canada's top experts in live fire cooking—Chef DeSousa is currently a judge on Food Network's *Fire Masters*—and will feature scenes from the giant asado-style grill in Chef Jackson's backyard. Expect to learn plenty of grilling tips, while enjoying Woodford Reserve bourbon cocktails and BBQ-friendly wine.

ABOUT CHARCUT ROAST HOUSE, CHARBAR AND CHIX EGGSHOP

After cooking at elevated restaurants in Europe, New York and San Francisco, Chefs Connie DeSousa and John Jackson returned to their Calgary hometown in 2009 to open CHARCUT Roast House where they take a new approach to carnivorous dining. It was an instant hit with diners and critics alike. In 2015, they followed its success with Charbar in the revitalized Simmons Building. Charbar focuses on Argentinian grilled foods, with Italian and Spanish influences. Since then they have added a butcher shop and a new breakfast eatery called Chix Eggshop to their growing stable of casual fine dining restaurants. Meanwhile, Chef DeSousa has wowed fans with her skills on *Top Chef Canada*.

TASTY FACT

In Argentina, *asado* is not just about grilled meat, it is the leisurely social event built around the grill. It typically features empanadas, salads, and multiple courses of slow-cooked meat, always including beef, usually served with chimichurri sauce.

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Visa Infinite® Dining Series @ Home

DEANE HOUSE, CALGARY

Friday Sep 24 | deanehouse.com | poplargoive.ca

\$195 per couple[†]

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

Click here to book your tickets.



Sun-soaked Okanagan flavours at Deane House.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

At historic Deane House, fresh flavours bloom in the gardens right outside the door and find their way to every plate Chef Jason Barton-Browne serves. At Poplar Grove Winery's new restaurant, Chef Rob Ratcliffe has the bounty of the Naramata Bench to feed his culinary imagination. Now these two chefs come together to bring wine country to your door. Expect a celebration of bright, seasonal flavours, of fresh fruits and wild herbs, of savoury brassicas and summery proteins. All of this will be paired with wines from Poplar Grove, known for their bold flavour and delicate balance, and prepared by the Deane House team, which earned kudos throughout the last year for delivering some of Calgary's best takeout.

ABOUT DEANE HOUSE

This charming Inglewood house was built in 1906 for Captain Richard Burton Deane, the last serving North West Mounted Police Superintendent in Calgary. More recently, it was a cozy brunch restaurant for many years. Then it underwent a major redesign in 2015 under the thoughtful care of Sal Howell, founder of the iconic River Café and long-time champion of seasonal, local, and sustainable food. The property is famous for its lush gardens, a source of inspiration for Executive Chef Jason Barton-Browne, the former Chef de Cuisine at Teatro Ristorante. Deane House is consistently recognized as one of Calgary's best restaurants.

ABOUT POPLAR GROVE WINERY

One of the original wineries on the Okanagan Valley's Naramata Bench, Poplar Grove was founded in 1993 and purchased by Tony and Barb Holler in 2007. It has since become a passion project for the whole family—their sons Chris, Andrew, Matthew, and Eric oversee the estate's more than 140 acres of vineyards. The winery recently rebranded its restaurant, with chef Rob Ratcliffe bringing a refined approach to local ingredients.

TASTY FACT

Founded in 1993 by the Holler family, Poplar Grove Winery is one of the original five wineries on the Naramata Bench and is widely recognized for crafting award-winning Merlot, Pinot Gris and Cabernet Franc as well as multiple varietals and exceptional blends.

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 (subject to change). 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® Dining Series @ Home

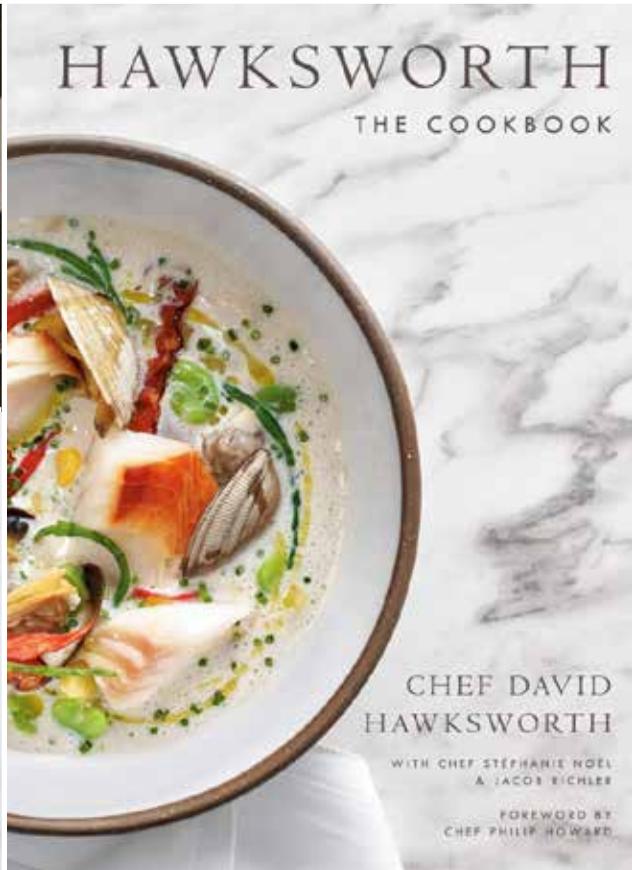
HAWKSWORTH RESTAURANT, VANCOUVER

Thursday Aug 19 | hawksworthrestaurant.com

\$250 per couple[†]

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

Click here to book your tickets.



The flavourful elegance of Hawksworth.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Vancouver's best fine-dining restaurant is celebrating its 10th birthday this year, and to mark the occasion, Chef David Hawksworth has released his first cookbook. He joins you at home via Zoom to share some of his favourite recipes from the book and his storied career, which has taken him from Michelin-starred restaurants in Europe to a second-place spot on *Canada's 100 Best*. Throughout this multi-course meal, expect the refined flavours, elegant preparation, and fresh, seasonal ingredients Chef Hawksworth is famous for. Guests will also enjoy a luxurious bottle of wine from CheckMate Artisanal Winery, along with Woodford Reserve bourbon cocktails and a copy of *Hawksworth: The Cookbook* to keep. This will be an unforgettable evening spent with one of Canada's greatest culinary legends.

ABOUT DAVID HAWKSWORTH

David Hawksworth is one of Canada's most recognized and respected chefs. Born and raised in Vancouver, he spent a decade working in Michelin-starred restaurants in Europe before returning to his hometown in 2000. He opened Hawksworth Restaurant in 2011, and it was immediately recognized as one of *enRoute* magazine's top three Best New Restaurants in Canada. Since then, Hawksworth has dominated the *Vancouver Magazine* Restaurant Awards—winning Best Upscale Dining for six consecutive years—and *Canada's 100 Best*. Chef Hawksworth is a mentor to countless up-and-coming chefs through the Hawksworth Young Chef Scholarship Foundation, and donates his time to a number of charitable causes. In 2015 he began a culinary partnership with Air Canada, and in 2020, published *Hawksworth: The Cookbook*.

TASTY FACT

CheckMate Artisanal Winery is one of the most exclusive in the Okanagan Valley. A daring initiative with the goal to make produce new world Chardonnay and Merlot with old world elegance—wines that are truly "next world". CheckMate is home to some of the oldest Chardonnay vines in Canada, and has been awarded three consecutive 100-point scores for its Chardonnay, the first time a Canadian table wine has ever achieved a perfect score.

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Visa Infinite® Dining Series @ Home

PIDGIN, VANCOUVER

Thursday Aug 26 | pidginvancouver.com

\$185 per couple[†]

(Includes food, cocktails, wine, gratuity, and complimentary delivery in partnership with FromTo, is available within 20km; taxes extra. Pick-up is also available on event day from Pidgin.)

Click here to book your tickets.



A cheffy feast from Pidgin.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

The bright, complex flavours of gochujang, miso, chilies and rice wine flicker through the dishes at PiDGiN, some of the most exciting in all Vancouver. Credit a relentlessly creative culinary team, led by Executive Chef Wesley Young and Sous Chef Kym Nguyen, that has kept this Gastown hotspot at the forefront of “must visit” dining destinations. These days, part of the attention is the result of Chef Nguyen’s star turn on *Top Chef Canada*, where as runner-up, they earned a nation’s loyal following. Then again, there’s also the sophisticated French-Asian cuisine, the creative cocktails and a wine list of unusual depth. All that comes into play for this very special at home dinner, which promises to delight and entertain the palate.

ABOUT PIDGIN

At PiDGiN, east meets west and classic meets visionary in a delicious fusion of French and Asian traditions. Owner Brandon Grossutti is not just proprietor of the restaurant that placed fifth on *enRoute’s* Best New Restaurants 2013, he is also the founder of FromTo, a food delivery service designed to keep money in the hands of the people making and delivering your food. Executive Chef Wesley Young has a pedigree that includes top London restaurants and revered Vancouver ones including C and Wildebeest. And Sous Chef Kym Nguyen is a ground-breaking figure in Canada’s culinary scene, the first non-binary chef to appear on *Top Chef Canada*, a Season 9 finalist and winner of the series’ Takeout Wars challenge.

TASTY FACT

PiDGiN Sous Chef Kym Nguyen originally studied architecture and design and brings that visual sense to cuisine. “The way I cook and the way I plate my food is really artistic, and I get that from my background,” Nguyen says.

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Visa Infinite® Dining Series @ Home

BOULEVARD KITCHEN & OYSTER BAR, VANCOUVER

Thursday Sep 23 | boulevardvancouver.ca | quailsgate.com

\$200 per couple[†]

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

Click here to book your tickets.



Savour the sun as Boulevard welcomes Quails' Gate.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Two of Canada's most award-winning chefs come together for this exciting Wine Country in the City chef collaboration. Alex Chen of Boulevard Kitchen & Oyster Bar welcomes Roger Sleiman of Kelowna's Quails' Gate Winery for what promises to be an extraordinary feast of summer flavours. Expect beautifully prepared dishes, delicious morsels, lush orchard fruits, and sun-soaked produce to find their way into this Okanagan-inspired meal. And of course, all of this finely crafted bounty will be served with bright, complex wines from one of the valley's most consistently well-made cellars.

ABOUT BOULEVARD KITCHEN & OYSTER BAR

Boulevard is, quite simply, one of Vancouver's very finest dining destinations. Year after year, it sweeps the *Vancouver Magazine* awards—including a 2020 nod as Restaurant of the Year, with Chef Alex Chen named Best Chef in 2018—and maintains a regular top-35 appearance on *Canada's 100 Best*. In addition, 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 2018 (which Boulevard's Executive Chef Roger Ma also won in 2020), and Top-10 finisher at the Bocuse d'Or. Classically trained and restlessly creative, the culinary team offers exciting pairing challenges for JP Potters, Boulevard's Executive General Manager and Wine Director, and his cellar of more than 500 exceptional labels.

ABOUT ROGER SLEIMAN

Roger Sleiman is revered in the Okanagan Valley as one of the pioneers of its vibrant food scene. He was until recently Executive Chef of the multi-award-winning Old Vines Restaurant, a post he'd held since 2006, where he worked closely with local producers to define terroir-driven cuisine based on seasonal ingredients. Now as Culinary Director of Quails' Gate Estate Winery, he is exploring exciting new ways to evolve wine country cuisine.

TASTY FACT

Spot prawns get all the attention, but BC has another tasty shrimp to try: the sidestripe, a seasonal favourite on the Boulevard menu. Smaller and firmer-fleshed than the spot prawn but bigger than humpback shrimp, sidestripe shrimp have a sweet flavour and tender texture, and are excellent for grilling.

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VISA
Infinite®

BOULEVARD
kitchen & oyster bar

QUAILS' GATE
Okanagan Valley

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Visa Infinite® Dining Series @ Home

LA QUERCIA, VANCOUVER

Thursday Sep 30 | laquercia.ca | tinhorn.com

\$185 per couple[†]

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

Click here to book your tickets.



Pasta and passion: La Quercia meets Miradoro.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

At Vancouver's La Quercia, Chef Adam Pegg lovingly handcrafts pasta using ancient techniques. At the Okanagan Valley's Miradoro Restaurant at Tinhorn Creek, Chef Jeff Van Geest brings a similar Mediterranean-influenced mindset to the fresh ingredients farmers and foragers bring to his kitchen door. Now these two culinary talents join forces in a "Wine Country in the City" collaboration you will not want to miss. Their fresh, summery, painstakingly crafted dishes will be paired with the flavourful wines of Tinhorn Creek Winery. Even if you can't make it to the Golden Mile Bench this summer, you can taste all its lush flavours at home, in the glass and on the plate.

ABOUT LA QUERCIA

Since 2008, La Quercia has offered Italian fare that is not just classic in its execution, but in the seasonal slow food philosophy behind it. Indeed, Chef Adam Pegg was Canada's first chef to be awarded the title of Master of Italian Gastronomy by Italy's Slow Food University. While in Italy, he worked with some of that country's finest chefs. All that study and hard work shows in the lovingly handcrafted pastas and other dishes that have won La Quercia numerous awards, including two recent golds from the *Vancouver Magazine* awards and its current number 33 spot on *Canada's 100 Best*.

ABOUT TINHORN CREEK WINERY AND MIRADORO RESTAURANT

Started in 1993 and located on the Okanagan Valley's Golden Mile Bench, Tinhorn Creek Winery is dedicated to growing quality grapes, making expressive wines and taking care of the land. At its multi-award-winning restaurant, Miradoro, Chef Jeff Van Geest emphasizes seasonal, locally-sourced ingredients in a rustic-meets-elegant Mediterranean-inspired menu.

TASTY FACT

The most traditional way to roll pasta is not with a machine, but by using a long wooden rolling pin called a "mattarello"—just the way *nonna* used to.

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