

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 WINTER SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | VANCOUVER



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

This Winter we're bringing the heart- and soul-warming flavours of the season home to you with an irresistible collection of exclusive chef-curated dining experiences 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, and sommeliers.

This is a hands-on experience, so prepare to roll up your sleeves as chef helps you finish the dishes. Then relax and enjoy a dinner that is as intimately interactive as it is indulgently delicious.

How Visa Infinite Dining Series @ Home works:

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

On Event Day: Dishes and pairings are prepared at the restaurant, packaged into complete Visa Infinite Dining Series @ Home dinner and brunch packs, and delivered to your doorstep or picked up from the restaurant at your convenience. The Visa Infinite Dining Series @ Home dinner or brunch pack 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 wine-tasting notes;
 - Preparation instructions (some final assembly and reheating / cooking is required.)
- 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, and/or bartender while you enjoy canapés and sip your cocktails.
 - Wine-tasting notes are included with your home dinner or brunch pack, and a sommelier will join the party to discuss the wine selection.
 - Visa Infinite Dining Series @ Home experiences are designed to be interactive, so you can engage with the featured chef, bartender, and/or sommelier during the livestream by sending in your questions, which will be moderated by the emcee.

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

Toronto

Alo

Feb 20 6:30PM - \$250 per couple

Canoe

Feb 27 6:30PM - \$225 per couple

Mildred's Temple Kitchen

Mar 14 11:00AM - \$135 per couple

Bymark

Mar 27 6:30PM - \$215 per couple

Montreal

Le St-Urbain

Feb 26 6:30PM - \$190 per couple

Joe Beef

Mar 6 6:30PM - \$225 per couple

Marconi

Mar 19 6:30PM - \$185 per couple

Ottawa

Beckta

Mar 26 6:30PM - \$195 per couple

Calgary

Cassis Bistro

Feb 19 6:30PM - \$175 per couple

Foreign Concept/JIN BAR

Mar 13 6:30PM - \$175 per couple

Vancouver

St. Lawrence

Feb 27 6:30PM - \$185 per couple

Vij's Restaurant

Mar 4 6:30PM - \$175 per couple

Osteria Savio Volpe

Mar 26 6:30PM - \$175 per couple

AnnaLena

Apr 8 6:30PM - \$175 per couple

Visa Infinite® Dining Series @ Home

ALO, TORONTO

Saturday Feb 20 | alorestaurant.com

\$250 per couple*

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

Click here to book your tickets.



Elegance, indulgence, the essence of Alo.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

It would be easy to recognize Alo as Canada's top restaurant—as the *World's 50 Best* has done for the past two years and *Canada's 100 Best* has for the past four—and leave it at that. But that wouldn't pay proper homage to the elegance of the ingredients, the deftness of the kitchen, or the unparalleled dining experience created by Chef Patrick Kriss and his team. This special evening kicks off with a pair of classically inspired Woodford Reserve bourbon cocktails introduced by whiskey specialist Michael Fortier, followed by the best of Chef Kriss' modern French cuisine and wine personally chosen by celebrated Sommelier Christopher Sealy. Indulge in the glorious tastes this exceptional, multiple-award-winning team will prepare just for you, and join them in intimate conversation via livestream.

ABOUT ALO

At a time when the tasting menu was all but over, Alo's Chef-Owner Patrick Kriss resurrected it with luxuriously lingering feasts of exquisite ingredients prepared with cutting-edge technique. After his career took him to Daniel in New York and La Maison Troisgros in France, Chef Kriss opened Alo in 2015, earning the No. 2 spot on *enRoute's* list of best new restaurants. Two years later, he opened its casual sister restaurant Aloette, then Alobar in 2018 and, in 2019, the private event space Salon. In 2017, Chef Kriss was named Outstanding Chef by *Canada's 100 Best Restaurants*, which currently has Alo in the top spot and also features Aloette and Alobar. For the past two years, Alo has also been the only Canadian entry on the *World's 50 Best Restaurants* list and is a member of Relais & Châteaux.

TASTY FACT

Pommes soufflées are a deceptively simple classic of French cuisine: twice-fried potatoes that puff up into crisp pillows. At Alo, they are topped with crème fraîche and caviar for an even more indulgent treat.

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.

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Visa Infinite® Dining Series @ Home

CANOE RESTAURANT, TORONTO

Saturday Feb 27 | canoerestaurant.com

\$225 per couple*

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

Click here to book your tickets.



Savour Canoe's haute Canadiana at home.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

No need to paddle your way to downtown Toronto: the fine cuisine of Canoe Restaurant is docking right at your door. Two of the most revered chefs from Oliver & Bonacini Hospitality—John Horne and Ron Mckinlay—will join forces to find the finest ingredients from coast to coast to coast, then transform them into the purest expression of Canadian cuisine. Expect a menu driven by Canada's larder as our chefs use foragers and growers to curate a menu that highlights what our country has to offer from land and sea. Celebrated food writer Tara O'Brady will host the livestream, joined by whiskey specialist Michael Fortier who will present two rounds of cocktails featuring Woodford Reserve bourbon: a classic Manhattan and a second drink created by the Canoe bar team.

ABOUT CANOE RESTAURANT

Perched high up on the 54th floor of TD Centre, Canoe is the flagship of Oliver & Bonacini's portfolio of bespoke restaurants. Leading this multi-course dining experience will be District Executive Chef John Horne, who oversees the culinary direction of Canoe, Auberge du Pommier, Maison Selby, and other restaurants; and Ron Mckinlay, Canoe's Chef de Cuisine since 2017, who brings discipline and finesse to a kitchen that defines what Canadian cooking is—and all it can be.

TASTY FACT

The canoe, a narrow birch bark vessel propelled by one or two paddlers, was used by Indigenous peoples for thousands of years and adopted by European settlers to hunt, fish, trade, and explore all across "the land of the silver birch."

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Visa Infinite® Dining Series @ Home

MILDRED'S TEMPLE KITCHEN, TORONTO

Sunday Mar 14 | mildreds.ca

\$135 per couple*

(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. Poached eggs and tender lox on a buttery croissant. Tortillas stuffed with *refritos* and topped with eggs. 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 CO₂. 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

BYMARK, TORONTO

Saturday Mar 27 | mcewangroup.ca/bymark

\$215 per couple*

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

Click here to book your tickets.



The exquisite comfort of Bymark.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Celebrity Chef Mark McEwan is well known for bringing distinction to humble dishes such as a lobster grilled cheese, burgers showered with truffles, or a Caesar salad topped with Hickory Sticks, making his cuisine as accessible as it is elevated. This special multi-course dinner includes several of Chef McEwan's best-loved dishes, with Chef himself playing host via livestream and his Executive Chef, Brooke McDougall, popping by to prepare a course. Expect a lively evening of culinary banter featuring the dishes diners love the best and have missed the most, served with fine wine and two cocktails made with Woodford Reserve bourbon. Whiskey specialist Michael Fortier will appear to explain how the bourbon creates "A Spectacle for the Senses."

ABOUT MARK MCEWAN

Mark McEwan is among Canada's most creative and ground-breaking chefs. He was the youngest Executive Chef ever to wield a whisk at Toronto's upscale Sutton Place Hotel, and has since helmed some of the city's most notable restaurants: North 44, Bymark (*enRoute's* Best New Restaurant 2003), ONE, and Fabbrica Restaurants (Don Mills, TD Centre, and Thornbury). In addition, he has opened three McEwan Fine Food Stores in the Toronto area, has launched an online grocery delivery and catering platform, and has produced two best-selling cookbooks. Outside Toronto, he is probably best known as head judge on television's long-running *Top Chef Canada* and as host of the Food Network's *The Heat*.

TASTY FACT

When is a burger worth \$40? When it's the Bymark burger, a gourmet sensation featuring eight ounces of grass-fed PEI beef, perfectly cooked to order and lavished with creamy Brie de Meaux, shaved truffle, and grilled porcini mushrooms.

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Visa Infinite® Dining Series @ Home

LE ST-URBAIN, MONTREAL

Friday Feb 26 | lesturbain.com

\$190 per couple*

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

Click here to book your tickets.



A regal treat from Chef Marc-André Royal.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Le St-Urbain is that understated neighbourhood restaurant that punches well above its weight, thanks to the prodigious talents of Chef Marc-André Royal. He brings to his kitchen the advanced culinary skills he honed at renowned restaurants like Montreal's L'Express and Whistler's Araxi, and now he delivers his elevated comfort food to you. Expect a multi-course dinner of sustainable, seasonal fare made from exceptional ingredients, in dishes like roasted bone marrow with truffles or seared scallops with beurre blanc. Served alongside these delicacies will be an exciting bottle of private-import European wine chosen by Sommelier (and co-owner) Chantal Gervais for its food friendliness, as well as two craft cocktails made with Woodford Reserve bourbon. Whiskey specialist Sarah Desmoulins will also be on hand to explain how best to enjoy the much-loved bourbon with food.

ABOUT LE ST-URBAIN

Not only does Marc-André Royal own and manage the popular Montreal wine bar Le St-Urbain, opened in 2008, but he also owns and oversees three locations of La Bête à Pain, a concept that includes a restaurant, meals to go, catering, a bakery, and a pastry shop, in Montreal and Laval. Mentored by top chefs such as Pascal Aussignac at London's Michelin-starred Le Club Gascon and Thomas Keller at New York's Per Se, he is a passionate advocate of local and sustainable ingredients, and works as a team with his wife and operations manager Annick Dufresne, and with Sommelier (and co-owner) Chantal Gervais, who oversees the wine program.

TASTY FACT

Le St-Urbain is the first restaurant in Quebec recommended by Ocean Wise, a national program that makes it easy for consumers to make sustainable seafood choices, ensuring the health of our oceans for generations to come.

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Visa Infinite® Dining Series @ Home

JOE BEEF, MONTREAL

Saturday Mar 6 | joebeef.ca

\$225 per couple*

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

Click here to book your tickets.



Savour Joe Beef's indulgent dishes at home.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

At Joe Beef, Chefs David McMillan and Frédéric Morin are all about indulging the appetite for good things, for richly French cuisine, dynamic natural wine and gregarious hospitality. Things have lightened up a little since the heady early days of endlessly flowing wine and truffles and foie gras on everything, but not *that* much. The Lyonnaise spirit lives on in the nose-to-tail dining and exuberant *joie de vivre* where the past and present meet deliciously on the plate and in the glass. For this multi-course meal, anticipate all that Joe Beef does best. The event starts with whiskey specialist Sarah Desmoulin introducing a pair of Woodford Reserve bourbon craft cocktails, then dives right into sumptuous nibbles and mains like the famous horsemeat tartare or lobster spaghetti, paired, of course, with something lively from the wine cellar. As a special bonus, each couple will receive a copy of the Taste Canada Award-winning *Joe Beef: Surviving the Apocalypse—Another Cookbook of Sorts*.

ABOUT JOE BEEF

It's all about big appetites at Montreal's Joe Beef, where owners David McMillan and Frédéric Morin describe the food as "Bocusian-Lyonnaise *cuisine du marché*." The duo were already veterans of Montreal's dining scene when they and Allison Cunningham opened Joe Beef in 2005. Named for the Rabelaisian tavern keeper Charles "Joe Beef" McKiernan, it is known for rich yet unfussy French food, ever-full wine glasses, and boisterous hospitality. The team has since opened several other establishments, including Liverpool House, Vin Papillon, and McKiernan, and Chefs McMillan and Morin have also produced two best-selling cookbooks. Joe Beef is currently No. 3 on *Canada's 100 Best*.

TASTY FACT

Foie gras *torchon* is the sublime sibling to foie gras *terrine*—both are made from duck or goose liver and little else, but *torchon* is wrapped and cured in a dish towel (or *torchon* in French), then poached. Best served with a glass of Sauternes.

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.

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JOE BEEF

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Visa Infinite® Dining Series @ Home

MARCONI, MONTREAL

Friday Mar 19 | marconimontreal.com

\$185 per couple*

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

Click here to book your tickets.



Warm up winter with Marconi's seasonal fare.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

This lively, vintage-chic Mile-Ex restaurant has redefined what a neighbourhood eatery can be; now you get to bring all the joyful flavours of Marconi home to your own home. Culinary prodigy Mehdi Brunet-Benkritly serves up a multi-course dinner of large and small plates of richly textured dishes like bone-marrow-roasted whelks or sweetbreads with lemony purée. Meanwhile, his partner (in life and in work), Molly Superfine-Rivera, shakes up the classic-inspired cocktails for which she's justly famous—in this case, two drinks based on Woodford Reserve bourbon, introduced by whiskey specialist Sarah Desmoulins—and Sommelier Gaël Gauthier digs into the cellar for exciting natural wines from around the globe. With restaurant critic Lesley Chesterman emceeing the livestream, expect a convivial evening from one of Canada's most talked-about, *enRoute*-magazine-anointed restaurants.

ABOUT MARCONI

Originally from Montreal, Mehdi Brunet-Benkritly was first noticed while he was Chef de Cuisine at the original Toqué! and then at Au Pied de Cochon. From there he moved to New York where he led the kitchens at Fedora and Chez Sardine and met his wife-to-be, bar star Molly Superfine-Rivera, who specializes in thoughtful variations on classic cocktails. When they decided to open a place of their own, they moved back to Montreal and spent a year searching for a neighbourhood location with a sense of history. They found it in a charming old *dépanneur* in trendy Mile-Ex and, in December 2016, opened Marconi to rave reviews, including the No. 9 spot on *enRoute* magazine's 2017 list of Canada's Best New Restaurants.

TASTY FACT

The name is a nod to Guglielmo Marconi, inventor of the radio, who famously had a factory nearby in Montreal's Mile-Ex neighbourhood.

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.

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Marconi

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Visa Infinite® Dining Series @ Home

BECKTA DINING & WINE BAR, OTTAWA

Friday Mar 26 | beckta.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 Beckta.)

Click here to book your tickets.



Beckta's chic Canadian cuisine.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

Stephen Beckta's philosophy of "enlightened hospitality," plus an exceptional kitchen and delightfully deep wine cellar, have made the grand Elgin Street mansion that bears his name an essential fine-dining destination for all of Ottawa's power players—and plenty of couples' date nights, too. Now he's bringing the experience right to your door with his Curated by Beckta dinners. Mind you, these are no ordinary meal kits: the highest quality ingredients (think: Ontario beef striploin, Quebec duck breast, West Coast wild salmon) prepared with precision and paired with a bottle of exceptional wine selected by one of Canada's greatest sommeliers. Guests will connect via livestream with the legendary host as well as whiskey specialist Michael Fortier, who will create "A Spectacle for the Senses" with Woodford Reserve bourbon cocktails.

ABOUT BECKTA DINING & WINE BAR

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 creator of 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 Café 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—indeed, Executive Chef Katie Ardington was formerly chef to Prime Minister Trudeau.

TASTY FACT

Paris-Brest, a popular dessert at Beckta, is a classic French pastry named for a bicycle race (from Paris to Brest in Brittany) and featuring a wheel-shaped choux pastry filled with hazelnut praline cream.

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Visa Infinite® Dining Series @ Home

CASSIS BISTRO, CALGARY

Friday Feb 19 | thecassisbistro.ca

\$175 per couple*

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

Click here to book your tickets.



Turn your home into a French bistro with Cassis.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

One of *Avenue* magazine's 20 Best Restaurants 2019 and 2020, Cassis Bistro is a *très magnifique* destination for all things French and fabulous. In the talented hands of Executive Chef Dominique Moussu and his team, the kitchen produces comforting yet refined classics with nods to local ingredients, such as the Alberta beef cheek à la Bourguignonne, grilled Cornish game hen or heirloom beet salad with goat cheese crostini. Expect a soul-satisfying evening of well-loved dishes old and new, starting with a brightly fizzy French 75 cocktail and paired with food-friendly wine. Chef will appear via livestream to raise a glass to all the things that make bistro dining such a perennial favourite.

ABOUT CASSIS BISTRO

Owner Gilles Brassart grew up in the south of France, surrounded by the fresh, vibrant flavours of Provence. When he moved to his wife Andrea's hometown of Calgary after leading two successful restaurant projects in San Francisco, he wanted to recreate the ambience of his youth, especially after he found a kindred spirit in Executive Chef Dominique Moussu. Chef Moussu hails from Brittany and cooked at top European luxury hotels, including London's Savoy, before relocating to Calgary to become Executive Chef of Teatro and founder of L'Épicerie. Cassis Bistro opened its doors in 2011, followed by Suzette Bistro in 2015. Cassis has consistently been among *Avenue* magazine's Best Restaurants and is revered as a warm, friendly destination for food, wine, and hospitality.

TASTY FACT

Cassis is the French name for blackcurrant, and *crème de cassis* is the dark purple liqueur made from these sweet-tart berries. It is best enjoyed mixed with dry white wine in a Kir or with sparkling wine in a Kir Royale.

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Visa Infinite® Dining Series @ Home

FOREIGN CONCEPT & JIN BAR, CALGARY

Saturday Mar 13 | foreignconcept.ca | jinbar.ca

\$175 per couple*

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

Click here to book your tickets.



Ly & Lee: A spicy chef reunion.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

The spices will be sizzling at this culinary reunion of two of Calgary's greatest chefs. Duncan Ly, Chef-Owner of the acclaimed Foreign Concept, and Jinhee Lee, his protégée and Chef-Owner of the newly opened Korean hot spot JIN BAR, bring their elevated skills as national culinary champions to an elegant feast of flavours from across the Asian continent. Expect exquisite bites of complex tastes and layered textures, such as Chef Lee's signature crispy fried chicken or Chef Ly's beef short rib coconut fried rice, or lemongrass-glazed duck breast. Each meal kit will include a bottle of Quails' Gate Estate Winery Pinot Noir 2019, brimming with lively notes of pepper and berry. The chefs will join in by livestream as guests enjoy signature cocktails and a perfect wine pairing at this unmissable mashup of talent and flavour.

ABOUT CHEFS DUNCAN LY AND JINHEE LEE

Duncan Ly is one of Calgary's most revered chefs. Before becoming Chef-Owner of the pan-Asian Foreign Concept in 2017, he worked in some of Western Canada's greatest dining establishments, including Tofino's Wickaninnish Inn, Vancouver's Diva and, in Calgary, Catch, Hotel Arts, Kensington Riverside Inn and The Vintage Group, and in 2014 won silver at the Canadian Culinary Championships. He also mentored the talented Chef Jinhee Lee. Originally from South Korea, she moved to Canada in 2007 to attend culinary school. She joined Chef Ly at Raw Bar and became Executive Chef at Foreign Concept, won gold at the 2017 Canadian Culinary Championships and finished third on *Top Chef Canada* 2018. In 2020, she opened the casual Korean JIN BAR and was a judge on *Wall of Chefs*.

TASTY FACT

Ginseng, a key ingredient in JIN BAR's signature Jin Jin Mule, is a licorice-flavoured root believed to boost energy, lower blood sugar and cholesterol, and promote relaxation.

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.

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FOREIGN CONCEPT
ALTERNATIVE ASIAN DINING

JIN
BAR

QUAILS' GATE
Okanagan Valley

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Visa Infinite® Dining Series @ Home

ST. LAWRENCE, VANCOUVER

Saturday Feb 27 | stlawrencerestaurant.com

\$185 per couple*

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

Click here to book your tickets.



Sweet treats from St. Lawrence's *de luxe* sugar shack.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

When the maple sap starts flowing in early spring and gets transformed into a sweetly lucrative syrup, Quebecers head to the bush for their annual sugaring-off parties. They gather in a sugar shack—*cabane à sucre*—to feast on homespun dishes like baked beans, country-style sausages, and maple taffy. At Vancouver's award-winning St. Lawrence restaurant, Chef-Owner J-C Poirier celebrates the tradition of his childhood with a *de luxe*, elevated take on the sugar shack. Think delicately spiced venison tourtière, lobster and scallop terrine, *salade gourmande* topped with luscious foie gras and maple vinaigrette, and of course, the classic *tarte au sucre*. The meal starts with a Rémy Martin Cognac-based cocktail and includes a delicious bottle of wine to keep the *joie de vivre* flowing as smoothly as the maple sap.

ABOUT JEAN-CHRISTOPHE POIRIER

At St. Lawrence, Chef-Owner J-C Poirier marries the traditions of classic haute cuisine with his love for *la Belle Province* and all things rich and buttery. Originally from Quebec, where he trained under Normand Laprise at Toqué!, he came to Vancouver in 2004 to work with Rob Feenie at Lumière. After a stint travelling the world, he returned to Vancouver and established some of the city's most respected and acclaimed restaurants in partnership with Kitchen Table Restaurants, such as Pourhouse and Ask for Luigi. Since his departure from Kitchen Table Restaurants in 2017, he opened St. Lawrence, which placed fourth on the *enRoute* list of Canada's Best New Restaurants. In 2019, it swept *Vancouver* magazine's Chef of the Year, Best Restaurant, Best Gastown, and Best French awards, and is currently second on *Canada's 100 Best Restaurants*.

TASTY FACT

In the 17th century, Indigenous people taught European settlers in "New France" how to transform maple sap into sugar. In 2020, Quebec's 11,300 "sugarmakers" produced 175 million pounds of maple syrup, more than three-quarters of the world's supply.

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.

VISA
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ST LAWRENCE 🍀

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Visa Infinite® Dining Series @ Home

VIJ'S RESTAURANT, VANCOUVER

Thursday Mar 4 | vijs.ca

\$175 per couple*

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

Click here to book your tickets.



Vij's flavour-infused favourites.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

It's always a party when the charming and vibrant Vikram Vij is your host, even if he's joining in via livestream. Vancouver's most gregarious celebrity chef directs this multi-course feast, fragrant with the tantalizing aromas of cumin, coriander, ginger, and turmeric. Expect tempting savoury nibbles, deeply complex sauces, and fan-favourite dishes like lamb popsicles and tamarind chicken in Bengali curry, paired with deftly chosen wine and cocktails, to be enjoyed in the comfort of your home. More than 25 years after it first opened, Vij's is still the best modern Indian restaurant in Canada, and this dinner will remind you why.

ABOUT VIKRAM VIJ

Chef, proprietor, sommelier, author, TV personality, and the most genial host in Vancouver, Vikram Vij might just be the city's best-known culinary star. Born and raised in India, he worked in hospitality in Austria before moving to Canada in 1989. After stints at the Banff Springs Hotel and Bishop's, in 1994 he opened Vij's, the first fine-dining Indian restaurant in Vancouver. He and his then-wife and business partner Meeru Dhalwala kept their successful momentum going with a popular line of prepared foods and several award-winning cookbooks. In 2014, he joined the investors on CBC TV's *Dragons' Den*, the same year he opened his solo restaurant, My Shanti, in South Surrey. Meanwhile, the original Vij's has moved from its South Granville location to bigger digs on Cambie—and for the first time, takes reservations.

TASTY FACT

"Curry" is the anglicized form of the Tamil word "kari," meaning "sauce for rice," and refers to a variety of complexly spiced dishes from the Indian subcontinent. A little ironically, there is actually no dish called curry in India.

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.

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Visa Infinite® Dining Series @ Home

OSTERIA SAVIO VOLPE, VANCOUVER

Friday Mar 26 | saviovolpe.com

\$175 per couple*

(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.

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.



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Visa Infinite® Dining Series @ Home

ANNALENA, VANCOUVER

Thursday Apr 8 | annalena.ca

\$175 per couple*

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

Click here to book your tickets.



A gourmet picnic of delightful surprises.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER EXPERIENCE

As the cherry trees begin to blossom, all of Vancouver heads outdoors—and AnnaLena Chef-Owner Michael Robbins thinks you should take a picnic feast with you when you do. He's preparing a sophisticated springtime take on classic picnic fare—butter-milk fried chicken, house-made pickles, BBQ beef ribs, rhubarb pie—to enjoy in a park, on a patio or around your dining table. Tucked into the meal kit will be sparkling wine and cocktails from bar star Katie Ingram, who recently joined the AnnaLena team, as well as the bright pepper-and-berry notes of Quails' Gate Estate Winery Pinot Noir 2019. This multi-course picnic will thrill the palate with intoxicating flavours from a chef famous for his playful sense of texture and flavour.

ABOUT ANNALENA

Michael Robbins, the Executive Chef and co-owner of Vancouver's AnnaLena (named for his two grandmothers), calls his style "modern Canadian cooking, heavily influenced by the Pacific Northwest." He honed his craft in Australia before returning to Vancouver to cook at Glowbal and Sanafir, eventually taking on the Executive Chef role at Oakwood Canadian Bistro. In 2014, he appeared on Season 4 of *Top Chef Canada*, and the following year opened AnnaLena, which earned a Top 10 finish on *enRoute* magazine's list of Canada's Best Restaurants and still ranks on *Canada's 100 Best*. Katie Ingram, *Vancouver* magazine's Bartender of the Year 2020, has recently joined the team, cementing its reputation as a serious cocktail destination.

TASTY FACT

Each Spring in Vancouver, city dwellers are rewarded with one of the world's most cheerful sights: 40,000 cherry trees bursting with pink and white blooms, transforming the city into a springtime wonderland. And what better way to enjoy the flavours of Spring than with a picnic including a Cherry Blossom Collins cocktail, artfully crafted by Vancouver's best bartender of the year.

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.

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AnnaLena

QUAILS' GATE
Okanagan Valley

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