



# Visa Infinite Dining Series

## Visa Infinite Dining Prix Fixe Series

Explore a world of fine flavours and special dining experiences for Visa Infinite® and Visa Infinite Privilege® cardholders.

### 2024 SPRING SERIES

TORONTO | MONTREAL | HALIFAX | CALGARY | EDMONTON | VANCOUVER



### WELCOME TO THE VISA INFINITE DINING SERIES, SPRING 2024

Spring is the season of rebirth, hope, optimism, and bright, fresh flavours. Warmer days mean tender greens, tangy berries, and succulent seafood arriving in markets; they also mean a lighter touch in the kitchen. It's an exciting time to explore inventive new flavours—and that's just what's being served by some of the country's best restaurants in this irresistible collection of exclusive chef-curated experiences. Each Visa Infinite Dining Series experience features a multi-course brunch or dinner at some of the country's most highly sought-after tables, many featuring visiting chefs and exciting wine pairings.

This spring welcomes some exciting new restaurants in beautiful locations, whether it's the Art Deco splendour of Le 9e in Montreal or the mid-century glam of Daphne in Toronto or the jewel-box charm of Peacock Wine Bar in Halifax. It sees the return of some of our favourite chefs, including Derek Damman and Stuart Cameron, and the continued evolution of young talents like Chef Rafael Covarrubias at Oakville's Hexagon, who welcomes Chef Gus Stieffenhofer-Brandson of Vancouver's Published on Main for an unmissable chef collaboration. Meanwhile, the gold, silver and bronze medallists from the Canadian Culinary Championships gather for a feast at Calgary's Hawthorn Dining Room, and in Vancouver, Botanist Chef Hector Laguna joins forces with Steven Molnar of Toronto's Michelin-starred Quetzal for a celebration of spring.

From coast to coast there is no end to delicious things, from the elevated Champagne brunch at Tableau Bar Bistro with Maxime's and Homer St in Vancouver to the fire-kissed meal at Braven in Edmonton with Major Tom and Canoe. And the classic French fare at Toronto's Auberge du Pommier, and the superb three-chef collaboration at Shokunin in Calgary, all with fine wine and beautifully crafted cocktails served alongside.

In addition to these extraordinary dining experiences, this spring we are once again offering prix fixe menus curated by some of your favourite restaurants. With their value-driven pricing, these set menus allow you to discover exciting new restaurants or revisit more of the restaurants you love best, while allowing their chefs to flex their culinary skills.

Spring is the season of exciting new flavours, best enjoyed with good company. We hope you enjoy these exclusive experiences cooked up just for you.

Visit [visainfinite.ca](https://visainfinite.ca) for details.

## Visa Infinite Dining Series

### Toronto

Auberge du Pommier

Jun 7 6:30PM - \$275 per person

Daphne

Jun 12 6:30PM - \$225 per person

Hexagon

Jun 20 6:30PM - \$250 per person

Mott 32

Jun 26 6:30PM - \$265 per person

### Montreal

Jatoba

May 15 6:30PM - \$225 per person

Le Club Chasse et Pêche

May 23 6:30PM - \$225 per person

LE 9<sup>E</sup>

Jun 13 6:30PM - \$200 per person

### Calgary

Hawthorn Dining Room

May 15 6:30PM - \$200 per person

Shokunin

Jun 27 & 28 6:30PM - \$250 per person

### Edmonton

Braven

Jun 22 6:30PM - \$225 per person

### Vancouver

Botanist

May 29 6:30PM - \$275 per person

Mott 32

Jun 19 6:30PM - \$265 per person

Tableau Bar Bistro

Jun 23 11:00AM - \$130 per person

## Visa Infinite Prix Fixe Series

### Toronto

Bar Chica

June 10, 11, 12, 17  
(Various Times) \$80/person

### Halifax

Peacock

May 7, 8, 14, 15  
(Various Times) \$75/person

### Calgary

Lonely Mouth

Jun 10, 11, 12, 13  
(Various Times) \$65/person

### Edmonton

Rge Rd

Jun 10, 11, 12, 13  
(Various Times) \$75/person

### Vancouver

Boulevard

Jun 23, 24, 25, 26  
(Various Times) \$85/person

## Visa Infinite Wine Country

### Picton

The Royal

Sep 7 5:30PM - \$285 per person

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# Visa Infinite® Dining Series

## AUBERGE DU POMMIER, TORONTO

4150 Yonge St, North York

Friday Jun 7 | 6:30PM\*

\$275 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Auberge du Pommier hosts Quebec City's La Tanière for an epic collaboration.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

At the iconic Auberge du Pommier, enjoy all the deliciously romantic delights of springtime in Paris without crossing the Atlantic. Toronto's favourite classic French restaurant is celebrating a new Executive Chef—Solomon Mason, formerly of Aloette and Alo—and welcoming Chef François-Emmanuel Nicol of Relais & Châteaux's La Tanière in Quebec City, along with Oliver & Bonacini Corporate Executive Chef John Horne. This talented trio will collaborate on a gorgeous spring menu, paired with fine wines, Laurent-Perrier Champagne, and Rémy Martin 300th anniversary cognac. Savour the best of spring in one of the city's prettiest settings, where country charm mingles with contemporary sophistication and style.

### 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. Its modern French cuisine is served in a charmingly rustic setting constructed around the remains of two 1860s woodcutters' cottages. The kitchen is currently in the confident hands of Executive Chef Solomon Mason, who previously worked at some of North America's most renowned restaurants: Alinea, Per Se, The French Laundry, and Toronto's acclaimed Alo and Aloette, where, as Executive Chef, he helped it earn nods from Michelin, *enRoute*, and *Canada's 100 Best*. Joining him is John Horne, O&B's Corporate Executive Chef, who oversees the culinary direction at Auberge and other restaurants.

### ABOUT FRANÇOIS-EMMANUEL NICOL

François-Emmanuel Nicol's experimental and sensorial approach to the menu at Quebec City's La Tanière is devoted to promoting Quebec and Canadian terroirs, where he cooks exclusively with local, seasonal ingredients. Nicol won the Bourse Grand Chef Relais & Châteaux in 2016, then refined his skills at the Quay restaurant in Australia, Arzak in Spain, and Mirazur in the south of France. Upon his return to Quebec, he became sous-chef at the Légende restaurant before opening La Tanière with Co-Owner Roxan Bourdelais, one of few restaurants to receive the five Diamonds CAA/AAA designation in Canada.

**Note:** This event may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Events run approximately 3-4 hours and venues are not suitable for young children. Please note that the food described above is a representation of the restaurant's style of cuisine; actual dishes on the menu may differ based on seasonality and availability.



AUBERGE du POMMIER



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# Visa Infinite® Prix Fixe Series

## BAR CHICA

### Toronto

75 Portland St, Toronto

### Prix Fixe Dinner Menu

Monday June 10

Tuesday June 11

Wednesday June 12

Monday June 17

**\$80<sup>†</sup> per person**

(Includes menu as noted, gratuity & ticketing fees; taxes extra. Reservations required.)

**Click here to book.**



## Small bites and big flavour at Bar Chica.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Executive Chef Ted Corrado at Bar Chica. Preview the tasting menu below, choose your reservation from the list of dates and times available, and pre-pay for your table in advance for an evening that is as effortlessly simple as it is delicious.

Your reservation includes:

- A welcome drink
- A delicious amuse bouche, followed by the tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

### ABOUT BAR CHICA

Bar Chica may well be Toronto’s best-kept secret — and this value-driven menu may well be the best way to discover it. Led by Executive Chef Ted Corrado, the Michelin-recommended Bar Chica is the playful little sister to his traditional Spanish restaurant Patria and a tasty homage to Barcelona’s hidden tapas bars. Tapas, pintxos, and other savoury snacks range from the classics (croquetas, tortilla, patatas bravas) to inventive and indulgent bites bursting with flavour. Each dish in this chic haven is a culinary journey made even more deliciously adventuresome with a Herradura tequila cocktail.

### PRIX FIXE TASTING MENU

Welcome Cocktail
Herradura Blanco Tequila, Maraschino, Crème De Violets, Cucumber Juice, Pineapple Juice, Jasmine Syrup
Cold Smoked Spanish Mackerel
Brown Butter Sherry Dressing, Dill, Horseradish Onion
Crispy Zucchini Flowers
Sobresada, Ricotta, Garlic Aioli, Paprika
Lobster Fideo
Chanterelles, Saffron Aioli
—or—
Iberico Secreto
Romesco Verde, Ontario Black Walnuts
Patatas Bravas
Duck Fat Potato Pave, Parsley, Tomato, Black Garlic, Quail Egg
Classic Flan
\$80/person

**Note: This is a prix fixe menu with no substitutions.** Additional menu items or drinks may be ordered and paid for separately. Reservations are booked for two-hour blocks. Venues are not suitable for young children. Please note that the food in the image above is a representation of the restaurant’s style of cuisine, not a representation of this prix fixe menu. While this is a set menu, some ingredients may differ based on seasonality and availability. Any changes will be communicated at least seven days prior to the reservation.



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# Visa Infinite® Dining Series

## DAPHNE, TORONTO

67 Richmond St W, Toronto

Wednesday Jun 12 | 6:30PM+

\$225 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Hollywood glamour and luxurious cuisine at the new Daphne.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

The newest restaurant from INK Entertainment Group is all elegant, tasteful, utterly luxurious mid-century glamour. Designed by Studio Paolo Ferrari, Daphne might just be the most stunning restaurant to open in Toronto in years. But it's not just a pretty face—it's also got serious culinary chops thanks to the team led by INK Entertainment's Corporate Executive Chefs, Stuart Cameron and Tim Schulte. These two dynamic chefs bring deep expertise in global cuisine to a crowd-pleasing American menu. Think luxe cuts of meat grilled over a live wood fire, tuna "rib-eye" steaks plated over truffle ponzu, and a double-stuffed potato topped with black truffle. Little wonder Daphne is currently one of Toronto's hottest dining reservations.

### ABOUT DAPHNE

Over the past decade or so, Charles Khabouth and Danny Soberano, the duo at the helm of INK Entertainment, have taken Torontonians on culinary journeys from Lebanon (Amal) to Spain (Patria) to Italy (Sofia). Now they have Daphne, a modern American restaurant in a massive, 3,900-square-foot, mid-century-modern-inspired space with an additional 2,000-square-foot patio. On the culinary side of things for INK is Corporate Executive Chef Stuart Cameron. Originally from Melbourne, Cameron has over 30 years of experience and has overseen the culinary programs at restaurants such as Patria and Byblos.

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# Visa Infinite® Dining Series

## HEXAGON, OAKVILLE

210 Lakeshore Rd E, Oakville

Thursday Jun 20 | 6:30PM+

\$250 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## A spectacular collaboration at Hexagon with Vancouver’s Michelin-starred Published.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Across Canada, only a small handful of chefs ever become household names. Among them are Rafael Covarrubias, Executive Chef of Hexagon in Oakville and top-three finisher worldwide in the prestigious 2021 San Pellegrino Young Chef Awards, and Gus Stieffenhofer-Brandson, Executive Chef of the Michelin-starred Published on Main, the first-ever Vancouver restaurant to be named best in the country by *Canada’s 100 Best*. These two young talents bring precision, creativity, and ambition to the table in equal measure. When they join forces at the modern French Hexagon, cardholders can expect an unforgettable chef collaboration that begins with Herradura cocktails and continues with the kind of culinary experience you will be telling people about for years to come.

### ABOUT RAFAEL COVARRUBIAS

Born in Mexico, trained in Calgary, and now based in Oakville, Ontario, Rafael Covarrubias is one of Canada’s most exciting and talented young chefs. In 2017, he joined the opening team at the modern French Hexagon; two years later, now as Executive Chef, he propelled it onto *Canada’s 100 Best Restaurants* list, where it currently sits at No. 34. That same year, at only 25, Chef Covarrubias won the North America San Pellegrino Young Chef Competition in NYC; in May 2021, he placed third in the global final.

### ABOUT GUS STIEFFENHOFER-BRANDSON

The Executive Chef of Published on Main began his career in his hometown of Winnipeg before heading to Europe and staging at Michelin-starred restaurants, including Copenhagen’s famed Noma. In December 2019, he opened Published on Main, where he celebrates his passion for Nordic-style, foraged, and fermented foods. In 2022, Published earned its first star in the inaugural Michelin Guide to Vancouver and was named the country’s best restaurant by *Canada’s 100 Best*, the first in Vancouver ever to take the top spot.

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# Visa Infinite® Dining Series

## MOTT 32, TORONTO

190 University Ave, Toronto

Wednesday Jun 26 | 6:30PM+

\$265 per person<sup>†</sup> (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Experience opulence and luxurious cuisine at the highly anticipated Mott 32.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Be among the very first to experience the highly anticipated Mott 32 Toronto opening. The newest destination for the fine dining culinary brand from Hong Kong. Think: 42-day applewood-roasted Peking duck, gleaming bronze, or barbecue Iberico pork with yellow mountain honey, or mouth-watering dim sum like the luxurious lobster har gow or siu mai rich with soft poached quails egg and fragrant black truffle. But Mott 32 Toronto Head Chef Kin Min Yeung has even more delicious ideas in mind, as he welcomes Mott 32 Vancouver Head Chef, Hong Wei He. Together they will introduce Torontonians to the opulent delights of their culinary program. Paired with these luxurious and refined dishes will be exceptional wines and an absolutely stunning setting at the Shangri-La Hotel.

### ABOUT MOTT 32

Mott 32 is one of the world's most awarded Chinese restaurant brands, a fine-dining destination with nine locations in Asia, the Middle East and North America, including one in Vancouver and another soon to open in Toronto. Its first Michelin-starred location is in Hong Kong, named for New York's 32 Mott Street, where one of the city's first Chinese convenience stores opened in 1891. Each location is housed in an architecturally intriguing setting, such as the Arthur Erickson-designed Paradox Hotel in Vancouver. Indeed, the brand is almost as famed for its opulent design as its luxurious pan-Chinese cuisine (mainly from Canton, Shanghai and Beijing). Leading the sophisticated global culinary program is Mott 32 Group's Executive Chef, the culinary superstar Lee Man Sing.

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# Visa Infinite® Dining Series

## JATOBA, MONTREAL

1184 Rue du Square-Phillips, Montréal

Wednesday May 15 | 6:30PM\*

\$225 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Lavish Japanese-inspired dining at chic Jatoba.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Tucked away in a century-old building in the heart of Montreal’s business district, Jatoba has been the place to go for top-notch sushi and other fine Asian-inspired fare since A5 Hospitality opened it in 2014. A decade later, it is still one of the city’s most sought-after reservations, and for that you can credit the buoyant and highly skilled Executive Chef Olivier Vigneault. In his hands, dishes are never basic, but always luxurious, beautifully presented, and often with a clever little twist of creativity—think bluefin toro maki, lobster tempura or king salmon, kampachi tartare and puffed rice embraced in a soybean wrapper. At this special dinner, cardholders will experience all he does best along with Herradura tequila cocktails and Champagne.

### ABOUT JATOBA

Jatoba is part of A5 Hospitality, Montreal’s leading restaurant owners and operators. Opened in 2014, the restaurant is located in the former Phillips Lounge, which has been chicly updated by La Chambre Design. The menu features elevated and creative sushi, dumplings, and other Japanese-inspired dishes from Executive Chef Olivier Vigneault. Originally from Quebec City, he trained in French cuisine before falling in love with the foods and flavours of Asia, especially Japan. After completing internships at a Michelin-starred restaurant in France, he became co-owner of the now-closed Yuzu Sushi in Quebec City, then worked at Marabout, Miso, Kaizen, and Park Restaurant before joining Jatoba.

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# Visa Infinite® Dining Series

## LE CLUB CHASSE ET PÊCHE, MONTREAL

423 Rue Saint-Claude, Montréal

Thursday May 23 | 6:30PM\*

\$225 per person† (Includes multi-course meal, cocktail and wine pairings, cookbook & gratuity; taxes extra.)

Click here to book your tickets.



## On the hunt for the perfect evening at Le Club Chasse et Pêche.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Step into Old Montreal’s Le Club Chasse et Pêche and enter a gracious place of attentive service, romantic ambience, and exquisite food and wine. As the name—which means “the hunting and fishing club”—suggests, the menu is heavy on game meats and seafood. Traditional, yes, but under the direction of Executive Chef Claude Pelletier and Chef de Cuisine Olivier Larocque, Le Club infuses everything with a touch of imagination that elevates it well beyond the ordinary. Shavings of frozen foie gras top suckling pig risotto, for instance, while fregola, labneh, and zippy espelette accompany tender char from Gaspé. Adding to the refined experience is a 700-label-strong wine cellar of mainly French selections. This dinner experience, served with Woodford Reserve cocktails, will highlight the very best of Québécois fine dining, as only Le Club can do it.

### ABOUT LE CLUB CHASSE ET PÊCHE

Ever since 2004, when it opened in an old stone building in Montreal’s Old Port, Le Club Chasse et Pêche has been revered for its refined traditional cuisine, local ingredients, and a swanky air of discretion that has made it a favourite with visiting celebs like Anthony Bourdain and Bono. Although he rarely seeks the spotlight, Executive Chef Claude Pelletier is recognized by those in the know as one of Montreal’s finest chefs and is a co-owner in the business with the charming maître d’ extraordinaire Hubert Marsolais. (The duo first met when they worked together at Cube in 2001.) Chef Pelletier has earned more than his fair share of accolades, including four stars from the *Montreal Gazette*, a top 50 nod from *Canada’s 100 Best*, and another from *Maclean’s*, being named among Montreal’s best restaurants by *Food & Wine*.

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# Visa Infinite® Dining Series

## LE 9<sup>E</sup>, MONTREAL

1500 Blvd Robert-Bourassa, Montréal

Thursday Jun 13 | 6:30PM\*

\$200 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## A revival of elegance and history after two decades at the legendary Le 9<sup>e</sup>.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

The 9th floor of Montreal’s Eaton Centre is one of the most legendary spaces in Montreal, a gorgeous Art Deco masterpiece designed by the French architect Jacques Carlu for Lady Eaton back in 1931. Shuttered in 1999 when the department store chain disappeared, it is about to experience a magnificent rebirth—and Visa cardholders will be among the first to experience its beautifully preserved and restored historic décor. More than that, Le 9<sup>e</sup> sees the comeback of two of Montreal’s favourite chefs: the talented Executive Chef Liam Hopkins and Culinary Director Derek Dammann. This powerhouse duo, alongside Andrew Whibly from Montreal’s Cloakroom who leads the cocktail program, will combine forces to create an unforgettable event in an absolute stunner of a room, that will feature fine wines, Rémy Martin cocktails.

### ABOUT LIAM HOPKINS

Born and raised in Montreal, Le 9<sup>e</sup>’s Executive Chef Liam Hopkins worked with Antonio Park before opening his own, critically acclaimed restaurant Hopkins in Montreal’s Notre-Dame-de-Grâce district in 2017. After it closed in 2020, he worked at hotspots McKiernan and Bistro La Franquette, and now takes on the glorious rebirth of this Art Deco landmark.

### ABOUT DEREK DAMMANN

Le 9<sup>e</sup>’s Culinary Director Derek Dammann began his career on Vancouver Island, then hopped across the pond to the UK where he worked closely with celebrity Chef Jamie Oliver, eventually becoming Corporate Chef of Sweet Candy, Oliver’s private production company. Upon returning to Canada, Chef Dammann settled in Montreal, where he partnered with Jamie Oliver again to open the revered, multi-award-winning gastro-pub Maison Publique in 2012. It closed in 2023 and now, after years of discussion, Chef Dammann has taken on the role of Culinary Director for the legendary and gorgeously refurbished 9th floor of the Eaton Centre.

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# Visa Infinite® Prix Fixe Series

## PEACOCK

### Halifax

134 – 1715 Lower Water St.

### Prix Fixe Dinner Menu

Tuesday May 7

Wednesday May 8

Tuesday May 14

Wednesday May 15

**\$75<sup>†</sup> per person**

(Includes menu as noted, gratuity & ticketing fees; taxes extra. Reservations required.)

**Click here to book.**



## Explore delicious culinary treasures at the refined Peacock Wine Bar.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu created by Chefs Moira Murray and Bill Osborne at Peacock Wine Bar. Preview the tasting menu below, choose your reservation from the list of dates and times available, and pre-pay for your table in advance for an evening that is as effortlessly simple as it is delightful.

Your reservation includes:

- A welcome drink
- An amuse bouche, followed by the tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

### ABOUT PEACOCK WINE BAR

If you’ve been waiting for a reason to try Halifax’s luxe but welcoming new wine bar—named the country’s No. 9 Best New Restaurant by *Canada’s 100 Best*—consider this prix fixe menu your invitation. Peacock Wine Bar is a sophisticated sanctuary of gleaming gem stones and gold accents, where guests can sip fine wines and savour globally inspired, locally sourced share plates. The kitchen led by Michelin-trained Chef Moira Murray and Bill Osborne, the District Executive Chef at Freehand Hospitality, is a source of culinary treasures from delicate handmade pastas to locally sourced seafood, every bite made fresh in-house.

### PRIX FIXE TASTING MENU

Lightfoot & Wolfville 2021 Brut Rosé

Stracciatella, Black Currants, Chamomile, Grilled Bread

—or—

Venison Carpaccio, Lingonberry, Spruce, Pine Nuts

—

Ribeye, Spring Greens Béarnaise, Asparagus

—or—

Pappardelle, Black Garlic, Sea Truffle, Market Mushrooms

—

Eton Mess, Rhubarb, Meringue, Basil, Fresh Cream

**\$75/person**

**Note: This is a prix fixe menu with no substitutions.** Additional menu items or drinks may be ordered and paid for separately. Reservations are booked for two-hour blocks. Venues are not suitable for young children. Please note that the food in the image above is a representation of the restaurant’s style of cuisine, not a representation of this prix fixe menu. While this is a set menu, some ingredients may differ based on seasonality and availability. Any changes will be communicated at least seven days prior to the reservation.



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# Visa Infinite® Dining Series

## HAWTHORN DINING ROOM & BAR, CALGARY

Fairmont Palliser, 133 9th Ave SW, Calgary

Wednesday May 15 | 6:30PM\*

\$200 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Canada’s culinary champions gather at Hawthorn.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

On February 3, 2024, Chefs Jasper Cruickshank (Wild Blue Restaurant + Bar, Whistler), Rupert Garcia (Hawthorn Dining Room & Bar, Calgary), and JP Dublado (Red Deer Resort and Casino) won gold, silver, and bronze respectively at the Canadian Culinary Championships in Ottawa. Now they’re coming together again, this time not as competitors, but for an unforgettable culinary collaboration. Chef Garcia is hosting his fellow medalists at the Hawthorn Dining Room, along with Hawthorn’s Pastry Chef Arin Hiebert, at one of Calgary’s most storied spaces, where past and present come together deliciously. Expect the freshest spring flavours and perhaps a winning dish or two from some of the country’s most exciting culinary talents, as well as fine wines and cocktails.

### ABOUT RUPERT GARCIA AND HAWTHORN DINING ROOM AND BAR

Silver Medalist Rupert Garcia is the Chef de Cuisine at Hawthorn Dining Room & Bar at Fairmont Palliser in Calgary. Originally from the Philippines and a graduate of SAIT, he previously worked at other prestigious Calgary restaurants and staged at Michelin-starred restaurants in New York and San Francisco. He has placed in numerous other competitions, including a second-place finish at the Chaîne des Rôtisseurs in 2014 and a first representing SAIT at CCFCC. His silver medal dish: steelhead trout, cranberry apple fluid gel, and pickled radish.

### ABOUT JASPER CRUICKSHANK AND WILD BLUE

Gold medalist Jasper Cruickshank is the Chef de Cuisine of Wild Blue Restaurant + Bar in Whistler, BC, which opened in March 2022 and was named No. 4 Best New Restaurant by *Canada’s 100 Best* (and No. 66 overall). Previously, he was Sous Chef at Boulevard Kitchen & Oyster Bar in Vancouver and cooked at Bentley Restaurant and Bar in Sydney, Australia. His gold medal dish: side stripe shrimp terrine, tartlet of Dungeness crab, and geoduck clam sauce.

### ABOUT JP DUBLADO AND RED DEER RESORT AND CASINO

Bronze medalist JP Dublado is the Executive Chef of Red Deer Resort and Casino in Red Deer. Also of Filipino descent and a graduate of SAIT, he previously worked at Calgary’s River Café and one day hopes to open his own restaurant, where he would combine Filipino flavours with local ingredients. His bronze medal dish: BC sablefish with Hokkaido scallops and sweet corn.

**Note:** This event may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Events run approximately 3-4 hours and venues are not suitable for young children. Please note that the food described above is a representation of the restaurant’s style of cuisine; actual dishes on the menu may differ based on seasonality and availability.



HAWTHORN



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# Visa Infinite® Prix Fixe Series

## LONELY MOUTH Calgary

528 17 Ave SW, Calgary

**Prix Fixe Dinner Menu**  
**Monday June 10**  
**Tuesday June 11**  
**Wednesday June 12**  
**Thursday June 13**

**\$65<sup>†</sup> per person**

(Includes menu as noted, gratuity & ticketing fees; taxes extra. Reservations required.)

**Click here to book.**



## Make your mouth happy with the lively flavours of Lonely Mouth.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Lonely Mouth Bar Executive Chef Tomo Mitsuno and Concorde Group Senior Culinary Director Sterling Cummings. Preview the tasting menu below, choose your reservation from the list of dates and times available, and pre-pay for your table in advance for an evening that is as effortlessly simple as it is delicious.

Your reservation includes:

- A welcome drink
- A delicious amuse bouche, followed by the tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

### ABOUT LONELY MOUTH

The name of this trendy hotspot from Calgary’s Concorde Group (Major Tom, Bridgette Bar) comes from the Japanese word *kuchisabishii*, which means, “When you’re not hungry, but you eat because your mouth is lonely.” Your mouth won’t be lonely here for long. Gorgeously decked out in richly textured décor and recognized at No. 77 by *Canada’s 100 Best*, Lonely Mouth is all about modern Japanese food — salty snacks, house-made udon noodles, fresh tempura and hand rolls — and drinks, notably a finely curated sake list and creative cocktails. This value-driven menu showcases all its fine and inspiring craftsmanship.

### PRIX FIXE TASTING MENU

Welcome Cocktail  
Lemon Chuhai  
Sochu, Super Lemon, World’s Most Carbonated Soda

Hokkaido Scallop—Yuzu, Caviar, Shiso

A5 Wagyu Beef Hand Roll—Daikon, Ponzu  
Tamago Tofu—Snow Pea, Rayu

Choice of:  
Miso Yuan Halibut—Mussels, Kombu, Buttermilk, Asparagus

Morel Mushroom Udon—Negi Onion, Onsen Egg

Amazake Rice Pudding—Sour Cherry, Umeshu

\$65/person

**Note: This is a prix fixe menu with no substitutions.** Additional menu items or drinks may be ordered and paid for separately. Reservations are booked for two hour blocks. Venues are not suitable for young children. Please note that the food in the image above is a representation of the restaurant’s style of cuisine, not a representation of this prix fixe menu. While this is a set menu, some ingredients may differ based on seasonality and availability. Any changes will be communicated at least seven days prior to the reservation.



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# Visa Infinite® Dining Series

## SHOKUNIN, CALGARY

2016 4th St SW, Calgary

**Thursday Jun 27 & Friday Jun 28 | 6:30PM\***

**\$250 per person†** (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

**Click here to book your tickets.**



## A trio of Canada's top culinary talents dish global flavours at Shokunin.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

If you've dreamed of having one of Canada's best chefs cook just for you, imagine how thrilling it will be to have three of them in the kitchen. Darren MacLean, the exacting Executive Chef of Calgary's acclaimed Shokunin and runner-up in the global culinary competition *The Final Table*, welcomes two of Canada's best rising stars: Rafael Covarrubias, Executive Chef of Ontario's Hexagon (No. 34 on *Canada's 100 Best*) and Massimo Piedimonte, Chef of Montreal's Cabaret L'enfer (No. 39 on *Canada's 100 Best*). Each brings his own set of flavours—Japanese, Italian, French, Mexican—to what is sure to be an extraordinary and unforgettable table.

### ABOUT DARREN MACLEAN AND SHOKUNIN

Chef Darren MacLean is the founder and Chef-Owner of Shokunin in Calgary, as well as the plant-forward sushi restaurant NUPO and the elegant, high-concept EIGHT, ranked No. 37 in 2023 on *Canada's 100 Best* list. A unapologetic perfectionist, in 2018 he was the only Canadian to appear on the Netflix global cooking competition, *The Final Table*, overcoming 20 of the world's best chefs to compete in the finale. MacLean is inspired by Canada's multi-cultural and ethnic mosaic, and believes this forms the foundation of what defines Canada's national food culture.

### ABOUT RAFAEL COVARRUBIAS AND HEXAGON

In 2017, Rafael Covarrubias joined the opening team at Hexagon in Oakville, Ontario, where he is currently Executive Chef. Two years later, Hexagon earned a spot on the list of *Canada's 100 Best Restaurants* (it is now No. 34), which also named Covarrubias "One to Watch." That same year, at only 25, he won the North America San Pellegrino Young Chef Competition and, in 2021, placed third in the global final.

### ABOUT MASSIMO PIEDIMONTE AND CABARET L'ENFER

Massimo Piedimonte's talents come from years of experience at renowned establishments like Lemouso, Daniel Boulud, and Noma. He was recognized as a rising star by *Canada's 100 Best* and his first restaurant, Cabaret l'Enfer in Montreal, was ranked second on *Canada's Best New Restaurants* list. Piedimonte is known for blending his Italian roots and French culinary expertise with a focus on fermentation.

**Note: This dinner experience will run for two nights**, and may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Events run approximately 3-4 hours and venues are not suitable for young children. Please note that the food described above is a representation of the restaurant's style of cuisine; actual dishes on the menu may differ based on seasonality and availability.

**VISA**  
Infinite®

  
**SHOKUNIN**

CABARET L'ENFER

hexagon

# Visa Infinite® Prix Fixe Series

RGE RD

Edmonton

10643 123 St NW, Edmonton

Prix Fixe Dinner Menu

Monday June 10

Tuesday June 11

Wednesday June 12

Thursday June 13

\$75<sup>†</sup> per person

(Includes menu as noted, gratuity & ticketing fees; taxes extra. Reservations required.)

Click here to book.



## Celebrate authentic tip-to-tail flavours with this prix fixe menu at RGE RD.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef-Owner Blair Lebsack of RGE RD. Preview the tasting menu below, choose your reservation from the list of dates and times available, and pre-pay for your table in advance for an evening that is as effortlessly simple as it is delicious.

Your reservation includes:

- A welcome drink
- A delicious amuse bouche, followed by the tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

### ABOUT RGE RD

Since opening in 2013, RGE RD has been among Edmonton’s consistently finest restaurants, recognized by *Canada’s 100 Best*, *enRoute*, and *Avenue* magazines. Chef Blair Lebsack and his partner Caitlin Fulton offer the most authentically Albertan culinary experience in the province. Inspired by fields, forests, mountains, and oceans, Lebsack explores the flavours of Canada from coast-to-coast from a sustainable, ethical, tip-to-tail dining perspective, while Caitlin curates the bar menu and runs the front of house. The menu is dictated by the seasons, with ingredients and provisions from local farms and small-scale producers transformed in the wood-burning oven. Discover a taste of what RGE RD does best with this value-driven prix fixe menu.

### PRIX FIXE TASTING MENU

Welcome Sparkling Wine

—

Amuse Bouche

Chef’s Daily Creation

—

Choice of:

Hunter’s Stew

Grilled Bison, Elk Crepinette, Potato Gnocchi, Roasted Tomatoes, Spring Onion, Mushrooms

— or —

Mushroom & Farro

Grilled Asparagus, Washed Rind Cheese, Brown Butter Wafer

—

Choice of:

Heritage Pork

Loin + Bacon Wrapped Confit, Wilted Spring Greens, Charred Radish, Compressed Apples

— or —

Steelhead Trout

Wild Rice & Fennel, Spring Vegetables, Beurre Blanc

—

Haskap & Mascarpone Tart

Burnt Honey Caramel, Brown Butter Sable

\$75/person

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# Visa Infinite® Dining Series

## BRAVEN, EDMONTON

10344 102 St NW, Edmonton

Saturday Jun 22 | 6:30PM\*

\$225 per person† (Includes canapés, multi-course meal, cocktail & wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Braven x Major Tom x Canoe: a bold yet refined dinner collaboration.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Consider it a collaboration of the titans, when Edmonton’s Braven, the glamorous modern steakhouse operated by hospitality giants Oliver & Bonacini, welcomes Major Tom, the high-flying restaurant from the Concorde Entertainment Group in Calgary, and Canoe, well-known for its own sky-high location in downtown Toronto. Braven Executive Chef Jason Greene, who will be joined by O&B’s District Executive Chef John Horne, has carved out a niche of carnivorous fine dining, specializing in luxely proportioned butcher’s cuts cooked over open fire. Major Tom’s culinary team—including Chefs Blair Clemis, Garrett Rotel, and Josh Morin—are known for their deft way with prime cuts of beef and clever updates on mid-century classics. Expect fine wines, richly flavourful meats and fresh spring flavours, served with a side of drama from the open wood-fired grill.

### ABOUT BRAVEN, CANOE AND CHEFS JASON GREENE AND JOHN HORNE

Located in the JW Marriott Hotel in Edmonton’s new ICE District, Braven is the western cousin to Oliver & Bonacini Group’s famed Canoe, Toronto’s celebration of all things Canadiana. Led by Executive Chef Jason Greene (with input from O&B Corporate Executive Chef Anthony Walsh), Braven is a new breed of steakhouse, merging classic sensibilities with modern style. At the heart of this rich, exuberant space is an open wood-fired grill where Chef Greene, familiar to Edmontonians from his time at Madison’s Grill and The Westin, always brings the fire. Joining him is Toronto’s John Horne, who since 2015 has been District Executive Chef of Oliver & Bonacini Restaurants, overseeing the culinary direction at Canoe (where dishes are reflective of the country’s diverse landscape) and other restaurants including, Auberge du Pommier, Jump, and Liberty Commons at Big Rock Brewery.

### ABOUT MAJOR TOM

Since it opened 40 floors above the world in 2021, Major Tom has been Calgary’s most in-demand dining experience, named best new restaurant by *Canada’s 100 Best* and is currently No. 13 on the list, thanks to their culinary dream-team including Chefs Blair Clemis, Garrett Rotel, and Josh Morin. At Major Tom they are influenced by the great dishes of the past, specifically those from the old-world era of Manhattan-style dining, crafted with local ingredients.

**Note:** This event may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Events run approximately 3-4 hours and venues are not suitable for young children. Please note that the food described above is a representation of the restaurant’s style of cuisine; actual dishes on the menu may differ based on seasonality and availability.



BRAVEN

MAJOR  
TOM

c a n o e

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# Visa Infinite® Dining Series

## BOTANIST, VANCOUVER

Fairmont Pacific Rim, 1038 Canada Pl, Vancouver

Wednesday May 29 | 6:30PM\*

\$275 per person† (Includes amuse bouche, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Botanist welcomes Michelin-starred Quetzal for an unforgettable collaboration.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

This spring, the bright, sophisticated, Michelin-recommended Botanist is the setting for the chef collaboration you'll be talking about all year. Executive Chef Hector Laguna, who originally hails from Mexico, welcomes Steven Molnar, Executive Chef of Quetzal, the Michelin-starred Toronto restaurant that celebrates the land of the Maya's regional cuisine. Chef Laguna is renowned for his bright, earthy flavours and passion for quality ingredients; Chef Molnar for his meticulous, hands-on attention to every detail from the masa nixtamalized in-house to the live-fire cooking that is his hallmark. Together, these talented chefs will bring the fire to an unforgettable feast of flavours, paired with exceptional wines and Herradura tequila cocktails from Quetzal's bar manager Eder Sanchez, and one of the top award-winning bar teams in the city.

### ABOUT HECTOR LAGUNA AND BOTANIST

The airy, plant-filled Botanist is one of Vancouver's favourite places for refined, globally inspired, locally flavoured cuisine. At its helm is Executive Restaurant Chef Hector Laguna. Originally from Mexico, chef Laguna worked in Miami and Toronto before moving to Vancouver where he was senior Sous Chef at Hawksworth Restaurant before taking on the award-winning Botanist. The restaurant is recommended by the *Michelin Guide* and its celebrated bar team, known for their sophisticated and whimsical concoctions, won the *Michelin Guide's* 2022 Cocktail Award.

### ABOUT STEVEN MOLNAR AND QUETZAL

Toronto-based Quetzal is a Michelin-starred, *Canada's 100 Best*-awarded homage to regional Mexican cuisine, especially the ceviches, masas, and all things cooked over the live fire of the restaurant's 26-foot-long wood-burning grill. Leading the kitchen is Steven Molnar, who trained at the Institut Paul Bocuse in Lyon and worked with chefs such as Charles-Antoine Crête and Normand Laprise in Montreal, and at Nota Bene, Bar Raval, and Bar Isabel in Toronto. Quetzal's bar team led by Eder Sanchez is one of the best, and won the 2023 Michelin Guide Toronto Exceptional Cocktail Award. At Quetzal—named for Mexico's brightly coloured bird—high-end, fire-kissed Mexican fare truly takes flight.

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# Visa Infinite® Dining Series

## MOTT 32, VANCOUVER

1161 W Georgia St, Vancouver

Wednesday Jun 19 | 6:30PM\*

\$265 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Lobster, truffles, Cognac and the finest flavours of China at Mott 32.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Imagine 42-day applewood-roasted Peking duck, gleaming bronze, or barbecue Iberico pork with yellow mountain honey, or mouth-watering dim sum like the luxurious lobster har gow or siu mai rich with pork, soft poached quails egg and fragrant black truffle. Mott 32 Vancouver Head Chef Hong Wei He has even more delicious ideas in mind. Chef He along with Dim Sum Chef Wu Zhen Jun welcome Mott 32 Toronto Head Chef Kin Min Yeung for this extraordinary dinner. Paired with these luxurious and refined tastes will be the exceptional vintages selected by wine director Robert Stelmachuk, *Vancouver* magazine's 2020 Sommelier of the Year, who will also be pouring Rémy Martin's 300th-anniversary cognac.

### ABOUT MOTT 32

Mott 32 is one of the world's most awarded Chinese restaurant brands, a fine-dining destination with nine locations in Asia, the Middle East, and North America, including one in Vancouver and another soon to open in Toronto. Its first Michelin-starred location is in Hong Kong, named for New York's 32 Mott Street, where one of the city's first Chinese convenience stores opened in 1891. Each location is housed in an architecturally intriguing setting, such as the Arthur Erickson-designed Paradox Hotel in Vancouver. Indeed, the brand is almost as famed for its opulent design as its luxurious pan-Chinese cuisine (mainly from Canton, Shanghai and Beijing). Leading the sophisticated global culinary program is Mott 32 Group's Executive Chef, the culinary superstar Lee Man Sing. The Vancouver location, meanwhile, is in the deft hands of Head Chef Hong Wei He with an able assist from Dim Sum Chef Wu Zhen Jun, who have earned the restaurant accolades from *Canada's 100 Best* and the Chinese Restaurant Awards.

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# Visa Infinite® Dining Series

## TABLEAU BAR BISTRO, VANCOUVER

1181 Melville St, Vancouver

Sunday June 23 | 11:00AM+

\$130 per person<sup>†</sup> (Includes canapés, multi-course meal, Champagne & wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## A sparkling brunch in chic French style at Tableau Bar Bistro.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Is there a better way to kick-off the first weekend of summer than with a glass (or three) of Champagne? Only if you add caviar, truffles, and foie gras—and that’s just what’s on the menu at this luxurious French brunch at Tableau Bar Bistro. Wentworth Hospitality Group Executive Chef Bobby Milheron will be joined by chefs from all three of the group’s restaurants (Tableau, Homer St. Café, and Maxine’s) for this elevated Champagne brunch collaboration at Vancouver’s favourite Parisian-style *boîte*. This talented team will transform West Coast ingredients into sumptuous classics of French cuisine, served alongside a bounty of beautiful bubbles.

### ABOUT THE WENTWORTH HOSPITALITY GROUP CHEFS

Vancouver’s Wentworth Hospitality Group comprises the chic, French-flavoured restaurant Tableau Bar Bistro at the Loden Hotel, as well as neighbourhood favourites Homer Street Café & Bar and Maxine’s Café & Bar. The Executive Chef of the group is Bobby Milheron, who is originally from the East Coast and moved west in 2008 to work at Diva at the Met, then Boulevard Kitchen and the much-missed West, where he was Executive Chef before it closed its doors in 2019. He is joined by the talented Chefs de Cuisine from across the group’s restaurants: Tyler Prevette Chef de Cuisine at Tableau Bar Bistro; Clement Barbier Pastry Chef at Tableau Bar Bistro; Hayden Rennie Chef de Cuisine from Maxine’s Café & Bar; Daniel McGee Chef de Cuisine of Folietta; and Aaron Lee of the Wentworth Hospitality Group.

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# Visa Infinite® Prix Fixe Series

## BOULEVARD KITCHEN & OYSTER BAR Vancouver

845 Burrard St., Vancouver

**Prix Fixe Dinner Menu**  
**Sunday June 23**  
**Monday June 24**  
**Tuesday June 25**  
**Wednesday June 26**

**\$85<sup>+</sup> per person**

(Includes menu as noted, gratuity & ticketing fees; taxes extra. Reservations required.)

**Click here to book.**



## The best of West Coast dining at Boulevard.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Boulevard’s Executive Chef Roger Ma. Preview the tasting menu below, choose your reservation from the list of dates and times available, and pre-pay for your table in advance for an evening that is as effortlessly simple as it is delicious.

Your reservation includes:

- A welcome drink
- A delicious amuse bouche, followed by the tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

### ABOUT BOULEVARD KITCHEN & OYSTER BAR

Boulevard’s award-winning team of Chefs Alex Chen (Iron Chef Champion 2019), Roger Ma (Canadian Culinary Champion 2020), and Kenta Takahashi (Canada’s Best Pastry Chef 2023) always deliver on food quality and service, and there’s no better opportunity to experience what this culinary team does best than with this value-driven dinner created by Chef Ma. This multi-award-winning restaurant features the finest seafood and other West Coast ingredients prepared with classical technique and creative flair. Gracious hospitality and an exceptional wine and cocktail program round out an experience that is always among the very best in Vancouver.

### PRIX FIXE TASTING MENU

Welcome Sparkling  
Anna de Codorniu Reserva Cava, Spain

—

Amuse Bouche

—

Chilled Yuzu Custard  
Dungeness Crab, Ikura, Hokkaido Uni, RM Reserve Caviar, Nori Cracker

—

Housemade Cavatelli  
Lamb Sausage, Wild Oregano, Mint, Calabrian Chili Crumb

—

Choice of:  
Slow Cooked Halibut  
Bone Marrow Crust, Fava Beans ‘à la Crème’, Morel Farci

—or—

Thiessen Farm Five-Spice BBQ Quail  
English Peas, Ancient Grain Risotto, Siyun Mui Onion Jam, Foie Gras, Elderflower Jus

—

Jasmin Panna Cotta  
Jasmin Ice Cream, Tropical Fruit Compote, Lychee Jelly

**\$85/person**

**Note: This is a prix fixe menu with no substitutions.** Additional menu items or drinks may be ordered and paid for separately. Reservations are booked for two hour blocks. Venues are not suitable for young children. Please note that the food in the image above is a representation of the restaurant’s style of cuisine, not a representation of this prix fixe menu. While this is a set menu, some ingredients may differ based on seasonality and availability. Any changes will be communicated at least seven days prior to the reservation.



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# Visa Infinite® Wine Country

## THE ROYAL HOTEL, PICTON

247 Main St, Picton

Saturday Sep 7 | 5:30PM+

\$285 per person<sup>†</sup> (Includes canapés, multi-course meal, cocktail & wine pairings & gratuity; hotel room & taxes extra.)

Click here to book your tickets.



## From Italy via NYC: Michelin-starred Rezdora joins The Royal for an epic county collaboration.

### ABOUT THIS VISA INFINITE WINE COUNTRY EXPERIENCE

It's not too soon to start planning for this terrific dine-and-stay event in wine country this summer, when The Royal Hotel's Chef Albert Ponzo welcomes Stefano Secchi, Executive Chef of NYC Italian hotspot Rezdōra, for a feast of fresh-from-the-farm flavours. These are two highly experienced chefs with a passion for fine ingredients, authentic flavours and the pastas, sauces, and other renowned dishes of their shared Sardinian heritage. And with a setting in spectacular wine country, the fine vintages will surely flow under the guidance of Master Sommelier John Szabo. The Royal Hotel has limited occupancy; this event is expected to sell out quickly, so pre-book your room before it's too late. Note: confirmation of room reservation will automatically secure your ticket to this event. Room purchase and ticket purchase are separate transactions. General public ticket sales for the dinner will begin July 2024.

### ABOUT ALBERT PONZO

The Royal Hotel's Executive Chef Albert Ponzo brings more than two decades of award-winning experience and passion to his seasonal and locally inspired food. He traces his love of food back to Sardinia where, as a young boy, he spent countless hours in his nonna Maria's kitchen. Today, he works closely with The Royal's Edwin County Farms, while tending his own family farm.

### ABOUT STEFANO SECCHI

Stefano Secchi is the Executive Chef and partner of Rezdōra, a Michelin-starred osteria in NYC's Flatiron District. One of the city's hottest Italian restaurants earning endless accolades since opening in 2019, Rezdōra known for its cheerful ambience and the light-handed cuisine of Emilia-Romagna. Chef Secchi has dedicated his career to the craft of Italian cooking and honed his talent at Massimo Bottura's three-Michelin-starred Osteria Francescana in Modena, and with Michelin-starred chef Davide Palluda at All'Enoteca. He is best known for simple but flawless pasta based on only the finest of ingredients and for his support of the New York food community through several charitable organizations.

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†Terms & Conditions: Cardholders must book and pay for The Royal Hotel rooms separately. Cardholders will receive a special rate and the hotel room reservation automatically reserves a seat for the dinner. Cardholders must pay for the dinner ticket separately and will be sent a link to purchase the tickets separately. To receive the special hotel room rate, cardholders are required to call The Royal Hotel and inquire about the Visa Infinite Wine Country dinner rate. Limited rooms available. Cardholders will be informed at least seven business days prior to an event of any change, postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. Cardholders must follow all provincial guidelines and cooperate with restaurant policies. In the event that a guest fails to comply with provincial or restaurant policies, the restaurant and/or IDMG reserves the right to, without any refund or compensation, terminate such person's right to attend the event. The offers described herein are only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers, and bartenders and livestream events is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit visainfinite.ca for details. For further Terms & Conditions, visit www.visainfinite.ca/infinite/terms. Please drink responsibly.