



Infinite

Visa Infinite Dining Series

Visa Infinite Dining Series @ Home

Visa Infinite Dining Prix Fixe Series

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

2022 SPRING SERIES

TORONTO | MONTREAL | OTTAWA | HALIFAX | CALGARY | EDMONTON | VANCOUVER



WELCOME TO THE VISA INFINITE DINING SERIES, SPRING 2022

This Spring we're bringing the bright, fresh flavours of the season home to you with an irresistible collection of special chef-curated dining experiences from some of the country's very best restaurants.

Each Visa Infinite Dining Series in-person 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.

From an exclusive garden party amid the fragrant herbs and flowers at Ontario's opulent Langdon Hall to a Michelin-starred chef collaboration at Vancouver's L'Abattoir, from the most decadent superbrunch at Calgary's Pigeonhole to a sizzling Latin flavour experience right across the country at the lively Bar Sofia in Halifax – these are the experiences you'll be telling your friends about all year.

This Spring we have also launched a new series of 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.

Simply choose from a list of dates, times and tables, and make your booking now. Your reservation will include a welcome drink and amuse bouche followed by a three-course meal or tasting-style menu. And because you know the menu in advance and everything is prepaid, you can savour an evening that is effortlessly simple and delicious.

Meanwhile, for those who prefer to dine in, Visa Infinite Dining Series @ Home dinners 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. Join the experience through a private link featuring a pre-recorded video, and by connecting to a live-stream event with some of the country's most renowned chefs, bartenders and sommeliers.

These are hands-on experiences, so prepare to roll up your sleeves and follow the video to finish the dishes at home. Then relax and enjoy a meal that is as intimately interactive as it is indulgently delicious.

Spring is the season of light, rebirth and delicious new things, best savoured with good company. Whether at home or live in-person, or trying a new prix fixe menu, we have a mouthwatering array of experiences ready for you this season.

Intimate. Unique. Delicious. Every Visa Infinite dinner tells a story. What will yours be?

Visit visainfinite.ca for details.

Visa Infinite Dining Series In Person

Toronto

- Gia
May 26 6:30PM - \$200 per person
- Babel
Jun 2 6:30PM - \$225 per person
- Salon by Alo
Jun 25 1 & 6:30PM - \$275 per person
- Langdon Hall
Jul 7 5:00PM - \$275 per person

Montreal

- Mon Lapin
May 11 6:30PM - \$200 per person
- Gia Vin & Grill
May 25 6:30PM - \$195 per person
- Toqué
Jun 22 6:30PM - \$275 per person

Halifax

- Bar Sofia
Jun 9 6:30PM - \$200 per person

Calgary

- Pigeonhole
May 29 11:00AM - \$125 per person
- Lonely Mouth
Jun 9 6:30PM - \$185 per person

Edmonton

- The Butchery by RGE RD
Jun 11 6:30PM - \$185 per person

Vancouver

- L'Abattoir
Jun 24 6:30PM - \$250 per person
- Oca Pastificio
Jun 28 5:30 & 8:30PM - \$165 per person

Visa Infinite Dining Series @ Home

Ottawa

- Beckta
May 12 6:30PM - \$195 per couple

Calgary

- La Mano
Jun 3 6:30PM - \$175 per couple

Visa Infinite Prix Fixe Series

Toronto

- Ascari Enoteca
Jun 7 & 8 / Jun 14 & 15
(Various Times) \$75/person

Calgary

- Calcutta Cricket Club
Jun 14-16 (Various Times) \$55/person

Vancouver

- AnnaLena
May 24-26 (Various Times) \$85/person

Visa Infinite® Dining Series

GIA RESTAURANT, TORONTO

1214 Dundas St W, Toronto

Thursday May 26 | 6:30PM • **In-Person Dinner**

\$200 per person† (Includes food, wine, cocktail, and gratuity; taxes extra.)

Click here to book your tickets.



Plant-based perfection at Gia.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Plant-forward dining is one of today's top culinary trends, and for good reason: it's good for the planet, good for your body and just plain good—no, make that *great*—food. That's especially true at Gia, the stylish and airy new restaurant in the heart of the Ossington / Trinity Bellwoods neighbourhood. Here Chef Matt Ravenscroft produces gorgeously flavourful Italian-inspired dishes like the vegan meatballs many consider the best in the city, or the roasted cauliflower rich with fonduta, or the phyllo-wrapped vegan brie. At this multi-course dinner, enjoy Gia's elevated vegetable-forward dishes paired with biodynamic wines and a welcome cocktail featuring Herradura's quality tequila.

ABOUT GIA RESTAURANT

Elle magazine named it one of Toronto's five best new restaurants. *BlogTO* put it at No. 1 on its list of the city's 50 best vegetarian restaurants. Everyone, it seems, loves Gia, the chic plant-forward restaurant owner Jenny Coburn opened in 2021. About 70 per cent of the menu here is vegan; the rest features butter, cheese and cream. Critics rave about the vegan meatballs in pomodoro sauce, the buttery vegetarian agnolotti stuffed with porcini and other dishes from Culinary Director Matthew Ravenscroft. Pair all that with a dynamic cocktail and sustainable wine program, and you can see why Gia is simply *the* place to be right now.

TASTY FACT

Fonduta is the Italian version of fondue, a rich, cheesy dip or sauce usually made with fontina cheese, as well as butter, milk and egg yolks as thickener. Using vegan cheese, butter and soy milk makes it friendly to those who avoid animal products.

Note: This is an in-person event that will follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.



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Visa Infinite® Dining Series

BABEL, TORONTO

York Mills Shopping Centre, 305 York Mills Rd, North York

Thursday Jun 2 | 6:30PM* **In-Person Dinner**

\$225 per person† (Includes food, wine, cocktail, and gratuity; taxes extra.)

Click here to book your tickets.



A soulful celebration of the Mediterranean's finest flavours.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Lamb, fish, vegetables: they all emerge from the open-flamed hearth, fragrant with smoke and spices, such as mint and harissa and dukkah and cilantro. This is the bright flavourful cuisine of Babel in North York by way of the Mediterranean, inspired by the traditions of Greece, Turkey, Israel, Morocco and Lebanon. Plan for a delicious journey of discovery when Babel's Chef de Cuisine Rosalin Keshishian welcomes O&B District Chef Andrew Piccinin and Israeli Chef Tomer Markowitz, best-known from his days at Parallel, for this lively chef collaboration. From welcoming share plates to generous mains, this will be a feast for the senses, all paired with wine and cocktails.

ABOUT BABEL

A vibrant addition to York Mills Shopping Centre, Babel is a welcoming neighbourhood restaurant serving flavourful Mediterranean fare. This Oliver & Bonacini Hospitality restaurant taps into the bright cuisine of Greece, Turkey, Israel, Morocco and Lebanon with shared platters of flatbreads, salads and dips, as well as meat, fish and vegetables cooked over open flame. Leading the kitchen is Chef de Cuisine Rosalin Keshishian, who is originally from Syria and has worked for O&B since 2017; overseeing culinary direction is O&B District Chef Andrew Piccinin, who is also Executive Chef at Parcheggio Ristorante.

ABOUT TOMER MARKOWITZ

Originally from Tel Aviv, where he began his career, Tomer Markowitz worked in a Michelin-starred restaurant in Nice before moving to Toronto and taking the city by storm with his tempting tahini (sesame butter). That was at the popular Middle Eastern restaurant Parallel. These days, as he waits to open his own restaurant, he is a freelance chef and culinary consultant.

TASTY FACT

Hummus transforms humble chickpeas into something sublime. A dip or spread usually made from chickpeas, tahini, garlic and lemon, it has been enjoyed in Egypt, Greece and across the Middle East for centuries, often drizzled with olive oil and scooped up with pita.

Note: This is an in-person event that will follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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
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babel

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NEW

Visa Infinite® Prix Fixe Series

ASCARI

Toronto

620 King St W, Toronto

Prix Fixe Dinner Menu

Tuesday June 7

Wednesday June 8

Tuesday June 14

Wednesday June 15

\$75⁺ per person

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

Click here to book.



Ascari's set menu is a ticket to Italian flavour.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy delicious prix fixe menus curated by top chefs and restaurant teams at some of Canada's favourite restaurants. Discover exciting new restaurants or revisit your favourites and experience what the restaurant does best in the most accessible way. Preview the menu, choose your reservation from the list of dates and times, and pre-pay for your table in advance to confirm your spot for an evening that is as effortlessly simple as it is delicious.

Your reservation will include:

- A special curated prix fixe menu
- A welcome drink
- A delicious amuse bouche, followed by a three-course meal or tasting-style menu

ABOUT ASCARI KING WEST

Ascari on King is rooted in simple yet modern Italian traditions. It's the mid-century-chic west end sibling to Ascari Enoteca, where Executive Chef John Sinopoli developed a passionate following for his handmade pastas. The restaurant is known for its vibrant room and the chef's way with brawny bucatini, tender tagliatelle and plump little agnolotti, as well as tempting antipasti and sumptuous secondi, all deftly prepared with the finest ingredients. For this prix fixe menu, you will also be enjoying a cocktail made with the citrus-scented Malfy Gin.

PRIX FIXE DINNER MENU

Malfy Gin Bespoke Cocktail

Amuse

Gnoccho Fritto

Traditional Ligurian crisp and light fried dough with traditionally cured lardo and rosemary

Agnolotti

Mascarpone and pea filled fresh pasta fresh Ontario peas, wild mushrooms, mint and porcini butter sauce

Coniglio Primaveraile

Crispy Ontario rabbit leg, spring asparagus, wild leek salsa verde, baby turnips

Crostata di Fragole

Macerated Ontario strawberries, goat's yogurt, aceto Balsamico di Modena, baby basil

\$75/person

Note: This is a prix fixe menu with no substitutions (vegetarians can be accommodated).

Additional menu items or drinks may be ordered and paid for separately. Reservations are booked for two hour blocks and are available in tables of two and four. Venues are not suitable for young children. Due to ever-changing restrictions around in-person dining, please be advised this reservation could be postponed or cancelled. 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.



Visa Infinite® Dining Series

SALON BY ALO, TORONTO

162 Cumberland St, Toronto

Saturday Jun 25 | 1 & 6:30PM • **In-Person Dinner**

\$275 per person† (Includes food, wine, cocktail, and gratuity; taxes extra.)

Click here to book your tickets.



Canada's best: a legendary chef collaboration with Alo's Salon & Langdon Hall.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

The chefs of two of Canada's most celebrated, awarded and revered restaurants meet for a rare, and sure to be legendary, chef collaboration at Salon, Alo's space for private dining in Yorkville. Alo Food Group's Chef/Owner Patrick Kriss and Alo & Salon's Executive Chef Nick Bentley, welcome Chef Jason Bangerter for the launch of his gorgeous new cookbook, *Langdon Hall: A Cookbook*, co-authored by Chris Johns. The event begins with cocktails featuring Tequila Herradura, then meanders through small plates that bring the taste of the famous Langdon Hall Country House home to Toronto. Expect gloriously fresh tastes from these Relais & Chateaux properties that sit atop the list of *Canada's 100 Best Restaurants*. Note that there will be two seatings for this event, and each couple will take home a signed copy of the cookbook.

ABOUT ALO

After a career that took him to Daniel in New York and La Maison Troisgros in France, Chef Patrick Kriss opened Alo in 2015, earning four stars in the *Globe & Mail*. 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*, and every year since then has placed Alo in the top spot, and also featured Aloette and Alobar. For at least two years, Alo was the only Canadian entry on the *World's Best 50 Restaurants* list and is a member of Relais & Châteaux.

ABOUT JASON BANGERTER

Since 2013, Jason Bangerter has been Executive Chef of Ontario's legendary "garden-to-plate" Langdon Hall Country House Hotel and Spa, which consistently ranks at the top of "best of" lists, including *Canada's 100 Best*. He previously spent several years working at Anton Mosimann's restaurants in Europe, where he was inspired by the pioneering chef's concept of "cuisine naturelle." In 2021, he published *Langdon Hall: A Cookbook*, a collection of seasonally inspired recipes with notes on techniques, ingredients, wine pairings and purveyors, and co-authored by Chris Johns.

TASTY FACT

The origin of dégustation (tasting) menus like the ones served at Alo is lost to time—they were perhaps influenced by Japanese kaiseki or ancient Greek feasts for the gods, but almost certainly were introduced to western cuisine by the great chef Georges Auguste Escoffier circa 1900.

Note: This event will have 2 seatings at 1 p.m. and 6:30 p.m. Please note this event will include communal seating. This is an in-person event that will follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes will be communicated at least 7 days prior to the event. Events run approximately 2-3 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.



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Visa Infinite® Dining Series

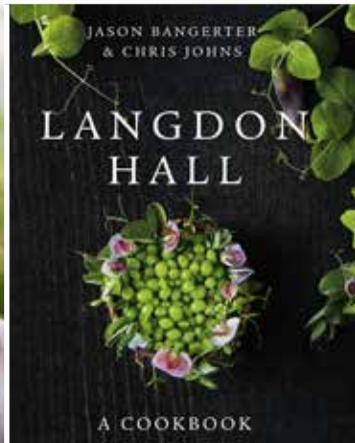
LANGDON HALL, CAMBRIDGE

1 Langdon Dr, Cambridge

Thursday Jul 7 | 5:00PM+ **In-Person Dinner**

\$275 per person† (Includes food, wine, cocktail, and gratuity; taxes extra.)

Click here to book your tickets.



Rare, exclusive, delicious: a chef-driven garden party at Langdon Hall.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Langdon Hall is as famous for its beautiful, bountiful gardens as it is for the elegant 124-year-old country house that sits comfortably atop many of the “best of” restaurant lists. Now those gardens will be the setting for a luxurious party to celebrate the launch of *Langdon Hall: A Cookbook* by Executive Chef Jason Bangerter and writer Chris Johns. This private event, exclusive to Visa cardholders, will begin with Tequila Herradura cocktails in the garden. The reception will be followed by a one-of-a-kind culinary journey led by Head Gardener, Jeremy Gehl and Executive Chef, Jason Bangerter. Enjoy entertainment while dining al fresco, with food stations throughout the Summer House Pavilion and adjoining lawn. Expect the brightest and freshest of seasonal flavours paired meticulously with vintages from one of Ontario’s deepest cellars. Note that each couple will take home a signed copy of the cookbook.

ABOUT LANGDON HALL

Langdon Hall Country House Hotel and Spa, built in 1898 and surrounded by 25 acres of gardens, is Canada’s only five-diamond restaurant, a member of Relais & Châteaux and sits at the top of many “best of” lists, including *Canada’s 100 Best Restaurants*. Since 2013, Jason Bangerter has been Executive Chef of Ontario’s legendary “garden-to-plate” restaurant. He previously spent several years working at Anton Mosimann’s restaurants in Europe, where he was inspired by the pioneering chef’s concept of “*cuisine naturelle*.” In 2021, he published *Langdon Hall: A Cookbook*, a collection of seasonally inspired recipes with notes on techniques, ingredients, wine pairings and purveyors, and co-authored by Chris Johns.

TASTY FACT

Mid-summer is peak season in Ontario for many tree fruits, vegetables, fresh herbs, edible flowers and the first tomatoes of the year. It’s the season of bounty, and flavours best enjoyed as fresh and simply prepared as possible.

Note: This is an in-person event that will follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.



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Visa Infinite® Dining Series

BAR SOFIA, HALIFAX

104 – 1709 Lower Water St., Halifax

Thursday Jun 9 | 6:30PM* **In-Person Dinner**

\$200 per person† (Includes food, wine, cocktail, and gratuity; taxes extra.)

Click here to book your tickets.



Latin flavours, Maritime ingredients, Halifax hospitality at Bar Sofia.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

The Halifax waterfront, already the hottest hangout in the city, just turned the thermometer up to *muy caliente* with the opening of the Latin-inspired Bar Sofia. This is the latest project from Oliver & Bonacini Hospitality's revered Corporate Executive Chef Anthony Walsh, in partnership with Freehand Hospitality. Bar Sofia is a bright, playful celebration of Latin flavours, cocktails and Nova Scotia hospitality. Local ingredients like beef cheeks, lamb, tuna and sardines feature in tacos and escabeche or come served with chimichurri, salsa verde, chilies and other bright, classic Latin flavours. For this dinner, Chef Walsh will join Chef de Cuisine Alistair Gilroy to take your palate on a flavourful multi-course journey through all the traditions of Latin cuisine, with exceptional wine and cocktail pairings.

ABOUT BAR SOFIA

Showcasing the vibrant essence of Latin cooking, Bar Sofia is the newest project from Chef Anthony Walsh, Corporate Executive Chef of Oliver & Bonacini Hospitality. With its fresh Latin energy and vivid artworks, Bar Sofia playfully nods to Chef Walsh's Argentinian family roots. The menu features punchy cocktails and mainly shared plates which combine Latin flavours with local ingredients such as Nova Scotia mackerel, lamb and salmon, Newfoundland tuna, and P.E.I. beef cheeks. Leading the kitchen here is Chef de Cuisine Alistair Gilroy, who brings an expertise in Latin cuisine from travels across Peru and Costa Rica and stints cooking in Michelin-awarded restaurants in Spain.

ABOUT ANTHONY WALSH

Anthony Walsh, the Executive Chef and partner in Halifax's new Bar Sofia, is one of Canada's most highly revered and respected chefs. For more than 20 years, he has worked with Toronto's Oliver & Bonacini Hospitality, most recently as Corporate Executive Chef, overseeing such influential restaurants as the proto-Canadiana Canoe. In 2017, he opened Leña Restaurante in Toronto's Saks Fifth Avenue flagship store, a stylish homage to South American cuisine. Over the course of his career, Chef Walsh has won critical acclaim and numerous awards, and was the first chef to represent Canada at the World Gourmet Summit.

TASTY FACT

What makes Spanish ham so good? Jamón Ibérico is a combination of the type of pig (pata negra), what it eats (acorns), and how it is cured (packed in sea salt and hung to dry in cool mountain air for up to four years). The result is dark red, well-marbled ham with a sweet, nutty flavour.

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Visa Infinite® Dining Series

MON LAPIN, MONTREAL

150 Rue Saint-Zotique Est., Montreal

Wednesday May 11 | 6:30PM* **In-Person Dinner**

\$200 per person† (Includes food, wine, cocktail, and gratuity; taxes extra.)

Click here to book your tickets.



Mon Lapin welcomes globetrotting chef Pam Yung for a spectacular collaboration.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Fresh from a celebrated pizza residency at the legendary Blue Hill at Stone Barns, Chef Pam Yung joins the rock star team at Mon Lapin for an unforgettable chef collaboration. Expect precious vintages from super-sommelier Vanya Filipovic's cellar, as well as all the bright, inventive seasonal dishes we've come to expect from Co-Chefs Marc-Olivier Frappier and Jessica Noël. But it's Chef Yung's star turn that will be the focus of the event. She has cooked at some of the world's most famous Michelin-starred restaurants, and brings serious skill to a natural wine bar that is already revered across the country.

ABOUT MON LAPIN

Mon Lapin opened in March 2018, a cozy natural wine bar in Montreal's Little Italy that features selections by revered sommelier Vanya Filipovic, the former wine director of Joe Beef, founder of Dame-Jeanne Imports and Canada's Best Sommelier 2018. Mon Lapin is also celebrated for the small-plates cuisine of two of Canada's most exciting chefs: Chef-owner Marc-Olivier Frappier, who was previously Executive Chef of Joe Beef and Liverpool House; and Chef de Cuisine Jessica Noël, who earned her chops at Blue Hill at Stone Barns. Mon Lapin was ranked No. 2 on *enRoute's* 2018 Best New Restaurants list, and has appeared on *Canada's 100 Best Restaurants* list since opening.

ABOUT PAMELA YUNG

Chef Pam Yung worked at restaurants including the three-Michelin-starred El Celler de Can Roca in Spain before opening the vegetable-forward chef's counter Semilla in New York in 2014. (It went on to earn its own Michelin star.) More recently, she was chef in residence at Blue Hill at Stone Barns, where she ran a pizza program emphasizing freshly milled whole grain doughs, handmade cheeses and seasonal toppings. Beginning in 2019, Yung ran the wine bar-bakery-restaurant FLOR, and also launched ASAP Pizza in London.

TASTY FACT

Natural wine is impossible to define, but in general it stems from conscientious farming with a focus on giving back to the planet by working with nature instead of against it. In other words, no systemic products such as herbicides, pesticides, and fungicides are used. Biodynamic principles are often applied. Natural flora and fauna are encouraged and celebrated. People are treated fairly and kindly. And the wine is made with little to no additives, to ensure maximum expression of place.

Note: This is an in-person event that will follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.

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MON LAPIN
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Visa Infinite® Dining Series

GIA VIN & GRILL, MONTREAL

1025 Rue Lenoir, Montréal

Wednesday May 25 | 6:30PM • In-Person Dinner

\$195 per person† (Includes food, wine, cocktail, and gratuity; taxes extra.)

[Click here to book your tickets.](#)



Smoke-kissed food and natural wine at Gia Vin & Grill.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

At Gia Vin & Grill, it's all about simple foods made extraordinary with the subtle allure of smoke and char, and the natural wines that pair best with them. Gia is the newest restaurant from Chef Emma Cardarelli and Sommelier Ryan Gray, famous for creating the kind of restaurants that sit atop the *enRoute* and other best-of lists. Italy is their destination of choice, and this time the journey takes them to Tuscany, where the food is hearty and satisfying, and the honest flavour of the ingredients, sourced from small local farms, always shines through. Winemaker Maria Clotilde Borsa of Pacina winery will share her spectacular organic wines, and this special dinner prepared by Executive Chef Janice Tiefenbach, will reveal just why Gia Vin & Grill is one of the hottest ticket in Montreal right now.

ABOUT GIA VIN & GRILL

Gia is the newest restaurant from the Elena family, which is fast becoming one of Montreal's most exciting restaurant groups. It is the Tuscan-inspired creation of Chef Emma Cardarelli and sommelier Ryan Gray, who met while working at Liverpool House, part of the Joe Beef empire. In 2011 they struck out on their own to open the chic, wine-focused Nora Gray, which made *enRoute's* list of Top 10 best new restaurants in Canada and a decade later is still counted among *Canada's 100 Best*. In 2017, they opened the casual Elena, whose elegantly simple pizzas, pastas and salads earned it the third spot on *enRoute's* list, and in 2021, followed with Gia Vin & Grill, a grilled foods-focused restaurant named as a tribute to their muse Giovanna Tiezzi, owner of the natural wine Pacina domain in Tuscany, Italy.

TASTY FACT

Tuscany is known for hearty dishes prepared with an elegant simplicity. The greatest of them is "*bistecca Fiorentina*" a massive porterhouse steak grilled rare over red-hot coals, seasoned with salt and pepper, then drizzled with olive oil and sometimes a squeeze of lemon.

Note: This is an in-person event that will follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.



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For further Terms & Conditions, visit www.visainfinite.ca/infinite/terms. Please drink responsibly.

Visa Infinite® Dining Series

TOQUÉ, MONTREAL

900 Pl. Jean-Paul-Riopelle, Montréal

Wednesday Jun 22 | 6:30PM* **In-Person Dinner**

\$275 per person† (Includes food, wine, cocktail, and gratuity; taxes extra.)

Click here to book your tickets.



One extraordinary night at Toqué with legendary chefs Normand Laprise & Jason Bangerter.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Two of Canada's greatest chefs, each with a reverence for local terroir, join for an exclusive, one-night-only celebration of Canadian cuisine. Normand Laprise, Chef-owner of Montreal's celebrated Toqué restaurant, welcomes his good friend Jason Bangerter, Executive Chef of Langdon Hall Country House, for a multi-course collaboration that will feature all the freshest and brightest tastes of spring. Chef Bangerter will be introducing his cookbook, *Langdon Hall*, and each couple will receive a signed copy. There will be dishes from the book, but more than that, this evening will indulge in the finest fare from two legendary chefs, complete with exceptional wine pairings, and a truly unforgettable taste of the pinnacle of Canadian food.

ABOUT NORMAND LAPRISE

For nearly three decades, Normand Laprise has been one of Quebec's greatest gastronomic leaders. The Chef-owner of Toqué has a passion for fresh, local ingredients that dates back to his youth in Kamouraska and his early years working alongside great chefs in France. In Montreal, he cooked at Citrus before opening Toqué in 1993. Even today, it is consistently in the top 10 on *Canada's 100 Best Restaurants*. In 2009, he was appointed a knight by the Ordre national du Québec and in 2013, won the James Beard Award for his cookbook *Toqué! Les artisans d'une gastronomie Québécoise*, and in 2014, received the Order of Canada.

ABOUT JASON BANGERTER

Since 2013, Jason Bangerter has been Executive Chef of Ontario's legendary "garden-to-plate" Langdon Hall Country House Hotel and Spa, which consistently ranks amongst the top "best of" lists, including *Canada's 100 Best*. He previously spent several years working at Anton Mosimann's restaurants in Europe, where he was inspired by the pioneering chef's concept of "cuisine naturelle." In 2021, he published *Langdon Hall: A Cookbook*, a collection of seasonally inspired recipes.

TASTY FACT

The rich, velvety duck liver known as foie gras is both an important agricultural product in Quebec, where the precious ducks are raised with meticulous care, and an important gastronomic one, whether simply seared or prepared as a terrine, torchon or mousse.

Note: This is an in-person event that follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.



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Visa Infinite® Dining Series @ Home

BECKTA DINING & WINE BAR, OTTAWA

Thursday May 12 | beckta.com

\$195 per couple[†] **Virtual @ Home Dinner**

(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

Back by popular demand, one of our all-time favourite @ Home dinner menus, just for you. 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 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.

Note: This is a virtual @ Home dinner experience and will feature the same @ Home menu as the 2021 event. Prior to the event, you will receive a link to a pre-recorded video to watch at your convenience. The livestream will run for approximately 20-30 minutes. Please note that the food described above is a representation of the restaurant's style of cuisine; actual dishes in the meal kit may differ based on seasonality and availability.



Visa Infinite® Dining Series

PIGEONHOLE, CALGARY

306 17 Ave., SW, Calgary

Sunday May 29 | 11:00AM* **In-Person Brunch**

\$125 per person† (Includes food, wine, cocktails, and gratuity; taxes extra.)

Click here to book your tickets.



Pigeonhole welcomes Aloette for a superbrunch collaboration.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Pigeonhole is a multi-award-winning rustic-chic wine bar known for its creative sharing plates; it shares a haute-meets-humble vibe with Aloette, the casual sibling to Toronto's elevated Alo. So this chef collaboration between the two will definitely be something worth waking up for. Pigeonhole Executive Chef Blair Clemis and Executive Sous Chef Jaden Kanomata will be joined by Concorde Group's Culinary Director of Special Projects Garrett Martin to welcome Aloette's Executive Chef Solomon Mason for a brunch that is nothing short of epic—expect a multi-course feast of creative dishes paired with terrific cocktails and wines. There's no better way to spend a Sunday, and no better crew to spend it with.

ABOUT PIGEONHOLE

Pigeonhole is more than a restaurant. It's an experience, a neighbourhood hangout, a cosmopolitan hideaway, a place to have fun and enjoy good food while you do. Recognized as Canada's Best New Restaurant of 2015 by Air Canada's *enRoute* magazine, Pigeonhole has raked in awards every year since. It is led by Executive Chef Blair Clemis, who also oversees sister restaurant Model Milk and brings modern twists and international influences to Pigeonhole's eclectic menu, with inspiration from Chef Garrett Martin, who also oversees culinary operations for the new sky-high restaurant, Major Tom and other favourites like Sky 360 and Model Milk.

ABOUT ALOETTE

Aloette is the casual, easygoing sibling to Toronto's refined Alo (which regularly sits at the #1 spot on *Canada's 100 Best Restaurants* list; Aloette itself makes an impressive showing). Opened in 2017 along the Spadina Avenue streetcar tracks, it appeared at No. 6 on *enRoute's* list of best new restaurants. Today it's a neighbourhood bistro where haute cuisine meets our craving for burgers and diner-style pie. At the helm is Executive Chef Solomon Mason, who has cooked at some of North America's top restaurants including The French Laundry, Alinea, and Per Se.

TASTY FACT

The brunch staple we know as "French toast" is enjoyed by many names around the world. In France, for instance, it is called *pain perdu* (lost bread). After all, it isn't French at all, but reportedly named for an American innkeeper named French who popularized it around 1724.

Note: This is an in-person event that will follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.



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Visa Infinite® Dining Series @ Home

LA MANO, CALGARY

Friday Jun 3 | pastalamano.com

\$175 per couple[†] **Virtual @ Home Dinner**

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

Click here to book your tickets.



Bring home La Mano's luxurious pasta feast.

ABOUT THIS VISA INFINITE DINING SERIES @ HOME VIRTUAL DINNER

These past two years, many of us took comfort in pasta, and Chef Mike Pigot was no exception. He co-founded the start-up La Mano—the name literally means “handmade pasta”—with business partner Aaron Ellard (of Nights & Weekends) and it's here that Chef Pigot makes the kind of tender noodles and satisfying sauces we crave the most. Sometimes, his chef friends make a cameo appearance, too. And that's just what this exceptional at home dinner will be all about. The evening begins with tempting canapés and a cocktail kit from Pat & Betty's, Chef Pigot's other new restaurant that has already opened to rave reviews. Following that are five luxuriously comforting courses from Chef Pigot and guest chef David Bohati, former Executive Chef of Teatro and the Fairmont Palliser's Hawthorn Dining Room & Bar, paired with a bottle of wine from Pat & Betty's wine list. All the comforts of home, exquisitely done.

ABOUT MIKE PIGOT AND LA MANO

Mike Pigot might just be Calgary's busiest chef. Known for the elevated comfort fare he served up at Craft Beer Market and Home and Away, during the pandemic he pivoted to create Pigot's Burger Club, La Mano (and its monthly Pasta Club), and, more recently, the modern dinette Pat and Betty. He also has several accolades under his belt, including *Best of Calgary Awards* “Best Chef of 2020”, and a win on *Guy's Grocery Games* on Food Network Canada. But it's La Mano and the Pasta Club that have fed our craving for comfort in these challenging times. They offer fresh, hand-crafted pastas and richly flavourful sauces, many created by Chef Pigot, others by guest chefs like David Bohati, a Gold Medal Plates award-winning chef and former Executive Chef of Fairmont Palliser's Hawthorn Dining Room and Bar, and Teatro. La Mano now has a permanent location at First Street Market, so every night can be a handmade pasta night.

TASTY FACT

There are literally hundreds of pasta shapes, many with charmingly evocative names. Among them: orecchiette (little ears), cavatelli (little hollows), cresta di gallo (rooster's crest), mafaldine, also called reginette (little queens), named for Savoy's Princess Mafalda, and agnolotti, named after a chef from Montferrat called Angiolino, who is said to be its inventor.

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

VISA
Infinite®

LA MANO

Visa Infinite® Dining Series

LONELY MOUTH BAR, CALGARY

528 17 Ave SW, Calgary

Thursday Jun 9 | 6:30PM*

In-Person Dinner

\$185 per person† (Includes food, wine, cocktails, sake, and gratuity; taxes extra.)

[Click here to book your tickets.](#)



Sumptuous sake, cool cocktails, and bright flavours at trend-setting Lonely Mouth.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Lonely or not, your mouth will be delighted by this eclectic but refined progression of cocktails, sake and modern Japanese cuisine at the newest restaurant from the Concorde Group. This dinner will showcase the restaurant's Executive Chef Tomohiro Mitsuno, with assists from Concorde Culinary Director - Product Development Sterling Cummings, Executive Pastry Chef Jordan Hartl and Ryusuke Araki, Head Chef at Goro+Gun. They will bring the fun and the flavour to a menu that features modern takes on Japanese favourites like sushi rolls, crispy tempura, grilled meat, and made-from-scratch, artisan-level fresh udon noodles. Expect all the luxe simplicity Japanese food is famous for, in a lively and stylish bar setting, with cocktail and sake pairings.

ABOUT LONELY MOUTH BAR

The name of this trendy new hotspot derives from the Japanese word "*kuchisabishii*," translated as, "When you're not hungry, but you eat because your mouth is lonely". It features a creative cocktail program (including the city's only Suntory highball machine for extra-fizzy whisky sodas) and an extensive sake list curated by sake sommeliers Mai Takahashi (Lonely Mouth), and Concorde Regional Manager Amanda Jansen, who travelled to Japan to earn her advanced sake professional certificate.

Dinner will be led by Concorde Group Culinary Director - Product Development Sterling Cummings—who was Bridgette Bar's Executive Chef when it hit no. 35 on *Canada's Top 100* list, and *Avenue* magazine's top restaurant from 2017 to 2021—along with Le Cordon Bleu-trained Pastry Chef Jordan Hartl, and Japanese-born Executive Chef Tomohiro, who worked at the Michelin-starred Matsumoto before landing in Canada and working at Goro+Gun. They will also be joined by their former colleague Ryusuke Araki, Goro+Gun's Head Chef.

TASTY FACT

Sake is a fermented rice beverage made using a process similar to beer. It comes in several different styles, with complex flavours including fruits, flowers, herbs, spices and savoury notes. It is usually best served chilled. Compared to wine, sake is generally sweeter, has less acidity, and additional amino acids can give it an umami character.

Note: This is an in-person event that follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.



NEW

Visa Infinite® Prix Fixe Series

CALCUTTA CRICKET CLUB

Calgary

340-17 Ave. SW, Calgary

Prix Fixe Dinner Menu

Tuesday Jun 14

Wednesday Jun 15

Thursday Jun 16

\$55+ per person

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

Click here to book.



Prix fixe menu delights at Calcutta Cricket Club.

ABOUT THE VISA INFINITE PRIX FIXE SERIES

Book your reservation and enjoy delicious prix fixe menus curated by top chefs and restaurant teams at some of Canada’s favourite restaurants. Discover exciting new restaurants or revisit your favourites and experience what the restaurant does best in the most accessible way. Preview the menu, choose your reservation from the list of dates and times, and pre-pay for your table in advance to confirm your seats for an evening that is as effortlessly simple as it is delicious.

Your reservation will include:

- A specially curated prix fixe menu
- A welcome drink (cocktail or glass of wine)
- A delicious amuse bouche, followed by a three-course meal or tasting-style menu

ABOUT CALCUTTA CRICKET CLUB

This trendy modern-Indian restaurant channels the lively vibe of Calcutta’s private clubs with its quirky, Wes Anderson-inspired vintage décor, vivid with tropical motifs in bright pink and green. But the real excitement is in the creative cocktails and chef Amit Bangar’s elevated small plates approach to cosmopolitan West Bengal cuisine. Here he brings his classically trained French cooking techniques to create modern dishes influenced by his second generation Indian roots. Savour the crispy puffed spheres known as “dahi puri”, delightful “samosas” stuffed with confit duck leg, for the main course choose from Tandoori lamb fragrant with Malai curry or opt for the vegetarian spiced “gobi”, and cap the night with creamy cardamom-infused “kheer” pudding. Pull up a bamboo chair and enjoy this special, limited edition menu curated just for these three nights.

PRIX FIXE DINNER MENU

Welcome Cocktail: Crushable Gin and Tonic
Beefeater Gin, Mango, Lemon, Chili, Tonic

Amuse Bouche: Dahi Puri
Crisp semolina sphere with fried potato and chickpea, sweet yogurt and tamarind chutney, pineapple, pomegranate and sev

Duck Samosa
Fried filo pastry filled with confit duck leg, potato and spice, green pea chutney

Tandoori Breast of Lamb
Marinated and clay oven-charred lamb belly, Malai curry, ginger, cilantro
served with lachha paratha and basmati rice

—or—

Ghee Roast Gobi
Spiced and charred cauliflower, shahi curry, pickled pearl onion, cashew namkeen
served with lachha paratha and basmati rice

Kheer
Creamy cardamom and coconut rice pudding, citrus rose sugar brûlée

\$55/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 and are available in tables of two and four. Venues are not suitable for young children. Due to ever-changing restrictions around in-person dining, please be advised this reservation could be postponed or cancelled. 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

THE BUTCHERY—BY RGE RD, EDMONTON

12229 - 107 Ave. NW, Edmonton

Saturday Jun 11 | 6:30PM+ **In-Person Dinner**

\$185 per person† (Includes food, wine, cocktails, and gratuity; taxes extra.)

Click here to book your tickets.



Big steaks and big reds at The Butchery by RGE RD.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

At Edmonton's ever-popular, rustic-chic RGE RD, it's all about sustainable, ethical whole-animal dining, and this dinner highlights exactly what the restaurant does best. Co-Owners and partners Blair Lebsack and Caitlin Fulton welcome like-minded chefs Connie DeSousa and John Jackson from Calgary for a special, one-night-only dinner in their award-winning butcher shop next door. Together they will offer a master class in butchery, showcasing local producers and different cuts of meat, in between courses that feature the kind of imaginative, smoke-kissed, farm-to-table cuisine they have become famous for. Big, bold red wines will accompany this exceptional meal from some of Alberta's best-loved and most talented chefs.

ABOUT RGE RD AND THE BUTCHERY

Blair Lebsack and Caitlin Fulton founded RGE RD in 2013, and with Lebsack running the kitchen and Fulton running the front of house, the duo have made RGE RD one of Edmonton's best spots to experience local, and ethical cuisine, and have even expanded it, added a private dining, events and retail space called the Butchery. Their connection to livestock is from birth to block and their commitment to honouring the whole animal in preparation is what the butchery is all about. On the RGE RD menu, the ever-changing nightly special, fondly referred to as "Questionable Bits," is influenced by Chef Blair's whole animal program, utilizing every nook and cranny from nose to tail. RGE RD debuted at Number 4 on *enRoute's* list of Best New Restaurants, was named Edmonton's top new eatery by both *Avenue* and *Where* magazines and still consistently tops the city's best restaurants lists.

ABOUT CONNIE DESOUSA AND JOHN JACKSON

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, a new approach to carnivorous dining. They followed its success with the asado grill-focused Charbar, a butcher shop and a breakfast eatery called Chix Eggshop. Meanwhile, Chef DeSousa has wowed fans with her skills on *Top Chef Canada* and as a judge on Food Network *Canada's Fire Masters*.

TASTY FACT

A "butcher's cut" is a semi-secret cut of meat, something uniquely delicious and interestingly textured that a butcher would save for their own meal. Often this would be something like a hanger steak, sirloin cap or bavette.

Note: This is an in-person event that follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.



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NEW

Visa Infinite® Prix Fixe Series

ANNALENA

Vancouver

1809 W 1st Ave., Vancouver

Prix Fixe Dinner Menu

Tuesday May 24

Wednesday May 25

Thursday May 26

\$85⁺ per person

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

Click here to book.



Savour Spring with a set tasting menu from AnnaLena.

ABOUT THE VISA INFINITE PRIX FIXE SERIES

Book your reservation and enjoy delicious prix fixe menus curated by top chefs and restaurant teams at some of Canada's favourite restaurants. Discover exciting new restaurants or revisit your favourites and experience what the restaurant does best in the most accessible way. Preview the menu, choose your reservation from the list of dates and times, and pre-pay for your table in advance to confirm your seats for an evening that is as effortlessly simple as it is delicious.

Your reservation will include:

- A specially curated prix fixe menu
- A welcome drink (cocktail or glass of wine)
- A delicious amuse bouche, followed by a three-course meal or tasting-style menu

ABOUT ANNALENA

AnnaLena is one of Vancouver's most popular and highly regarded restaurants, with a cheeky modern décor and a steady presence on *Canada's 100 Best* list. Executive Chef and co-owner Michael Robbins opened the restaurant after appearing on Season 4 of *Top Chef Canada*, naming it for his grandmothers, and earning a Top 10 finish on *enRoute's* list of Best New Restaurants. He calls his fresh and flavourful style "modern Canadian cooking, heavily influenced by the Pacific Northwest," but AnnaLena is also justly known for an excellent cocktail and wine program.

PRIX FIXE TASTING MENU

Rhubarb Side Car Woodford Reserve Welcome Cocktail

Amuse Bouche: Kusshi oyster, jalapeno mignonette, shaved foie

Bison & beet tartare, confit shallots, miso cured egg yolk, brioche

Spring green salad, burrata, apple & dill split dressing

Mussels, blue cheese broth, chorizo oil, torn bread

Dry-aged rib eye duo, bordelaise sauce

—or—

Roasted halibut, ikura & chive beurre blanc

Parmesan agnolotti, asparagus, fresh pea, chanterelles

Yuzu & berry tart, citrus caramel, hazelnut crumb, pistachio ice cream, charcoal seared meringue

\$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 and are available in tables of two and four. Venues are not suitable for young children. Due to ever-changing restrictions around in-person dining, please be advised this reservation could be postponed or cancelled. 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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AnnaLena

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Visa Infinite® Dining Series

L'ABATTOIR, VANCOUVER

217 Carrall St., Vancouver

Friday Jun 24 | 6:30PM* **In-Person Dinner**

\$250 per person† (Includes food, wine, cocktails, and gratuity; taxes extra.)

Click here to book your tickets.



A Michelin-starred chef collaboration at L'Abattoir.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

The stars will shine brightly over Vancouver for this unforgettable chef collaboration at L'Abattoir—Michelin stars, that is. Chef-Owner Lee Cooper welcomes his friends Ned Bell, the award-winning seafood Chef and Co-Owner of the Naramata Inn, and Stuart Brioza, the Chef-Owner of San Francisco's Michelin starred State Bird Provisions, for a celebration of haute West Coast flavours. These three talented chefs are passionate supporters of local, seasonal, sustainable food and the people who produce it; they are also among the most exciting culinarians on this coast. Expect an extraordinary multi-course meal paired with well-crafted cocktails and selections from one of Vancouver's most award-winning cellars.

ABOUT LEE COOPER

L'Abattoir's Chef-Owner Lee Cooper grew up on Vancouver Island and sharpened his skills at Michelin-starred restaurants in the US and UK before opening the award-winning Gastown restaurant in 2010. His signature French-via-West-Coast cuisine earned L'Abattoir the No. 3 spot on *enRoute's* list of Canada's best new restaurants, amid other accolades and since opening, L'Abattoir has retained a year-after-year top-50 spot on *Canada's 100 Best Restaurants*. Chef Cooper's recently launched the Gaoler's Menu, which offers dining room guests an alternative to the à la carte menu with an elevated nine-course prix fixe dining experience. Partial proceeds from every Gaoler's Menu goes towards the BC Hospitality Foundation.

ABOUT NED BELL

The Co-Owner and Executive Chef of the Naramata Inn is perhaps best known for his advocacy for sustainable seafood. Ned Bell is the former Executive Chef of Ocean Wise, author of the cookbook *Lure* and founder of Chefs for Oceans. Previously, he was also Culinary Director of the Vancouver Club and Executive Chef of Four Seasons' YEW seafood + bar in Vancouver.

ABOUT STUART BRIOZA

Stuart Brioza is the Chef-Owner of State Bird Provisions, The Progress and The Anchovy Bar in San Francisco, as well as a co-author of *State Bird Provisions: A Cookbook*. A recipient of multiple James Beard Foundation Awards and Michelin stars, Brioza and his restaurants provide a unique environment where people can expect interesting food, distinctive wines and meaningful service. To do this, they remain focused on, support and respect the foundations of their businesses: their staff and purveyors.

TASTY FACT

The menu at State Bird Provisions often features the actual state bird, the California quail. In culinary terms, though, the most famous quail might be the "cailles en sarcophage" in the movie *Babette's Feast*, where it was stuffed with foie gras and baked in a puff pastry "coffin."

Note: This is an in-person event that follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes 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.



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Visa Infinite® Dining Series

OCA PASTIFICIO, VANCOUVER

1260 Commercial Dr, Vancouver

Tuesday Jun 28 | 5:30PM & 8:30PM • **In-Person Dinner**

\$165 per person† (Includes food, wine, cocktails, and gratuity; taxes extra.)

Click here to book your tickets.



Pasta perfected at the elusive and exclusive Oca Pastificio.

ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

With an intimate dining room, no reservations and rave reviews from every critic in town, it's little wonder that Oca Pastificio has become one of Vancouver's most sought-after dining destinations. But just one taste of Chef and co-owner Greg Dilabio's glorious handmade pastas makes it worth any wait. He is a true pasta artisan who has worked and studied with masters of the craft. In his hands, pasta becomes a symphony of tastes and texture, silky, toothsome, deftly matched with sauces made from fresh, local ingredients at the peak of ripeness. It is a revelation. This special Visa Infinite dinner experience guarantees a hard-to-get seat at the table, where you will enjoy antipasti, multiple pasta courses, Italian wines chosen with care, and the hospitality of a chef and talented team in their happiest of places.

ABOUT OCA PASTIFICIO

For nine years, Greg Dilabio worked alongside Adam Pegg, Canada's first Master of Italian Gastronomy, at the renowned La Quercia and L'Ufficio restaurants in Vancouver. He also staged with Chef Pegg's slow-food mentor, Fiorenzo Varesco, at Osteria Storica Morelli in Trentino, Italy. Then in 2019, Chef Dilabio and front-of-house pro Antoine Dumont opened Oca Pastificio. The seats at this tiny hotspot have quickly become one of Vancouver's most in demand. *Vancouver* magazine branded Oca the city's best new restaurant in a highly competitive year; *The Globe and Mail* lauded its "heavenly handcrafted pasta," which is often made to order while guests sip on Italian wine. As this is a no-reservations spot, lineups often snake down the street, but it's guaranteed to be worth the wait.

TASTY FACT

Handmade pasta demands special tools, among them: the rolling pin known as "mattarello"; grooved boards and pins for making gnocchi and garganelli; ravioli stamps; pasta cutters, both fluted and straight-edged; drying trays; and, of course, hand-cranked pasta rollers.

Note: This event will have 2 seatings at 5:30 p.m. and 8:30 p.m. Please note this event may include bar / counter seating. This is an in-person event that will follow provincial health guidelines. Due to ever-changing restrictions around in-person dining, please be advised this event could be postponed. Any changes will be communicated at least 7 days prior to the event. Events run approximately 2-3 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.

