



# 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 WINTER SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | VANCOUVER



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

Wintry days are the best ones to stay indoors and savour rich flavours and bold wines—and that’s what is being served up by some of the country’s very best restaurants in this irresistible collection of exclusive chef-curated dinners.

Each Visa Infinite Dining Series experience features a multi-course dinner at some of the country’s most highly sought-after tables, many featuring visiting chefs and exciting drink pairings.

Take a walk through the park and warm up fireside at Calgary’s River Café, when it hosts a seasonal collaboration with Niagara’s Restaurant Pearl Morissette, No. 5 on *Canada’s 100 Best* list, or take an exquisite omakase journey at NUPO with San Francisco’s Michelin-starred Birdsong. Enjoy a unique experience of Mexican regional cuisine and Kyoto-style fine dining when Michelin-starred Quetzal and Aburi Hana come together in a delicious collaboration. Be one of the first to sample Chef Danny Smiles’s exciting new venture, Violon, in the storied Maison Publique location or sample the luxurious French fare of Lucie, which marks the comeback of one of Toronto’s legendary restaurateurs. At Vancouver’s Blue Water Cafe, savour the best of revered Chefs Frank Pabst and Neil Taylor alongside some of CedarCreek’s finest wines, enjoy a luxurious dinner at Acquafarina with some of the Okanagan’s most iconic wineries, or snag a seat at St. Lawrence, No. 6 on *Canada’s 100 Best* list, for a delicious celebration of Québécois flavours. Check out Chef Craig Harding’s new project, the Italian fine-dining Bar Prima in Toronto—or get a taste of it when he visits his friend, Mark-Andre Jetté, at Hoogan et Beaufort in Montreal.

This winter, 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.

Winter is the season of serious and sophisticated flavours, best savoured with good company. We hope you enjoy these exclusive experiences cooked up just for you.

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

## Visa Infinite Dining Series In Person

### Toronto

Aera

Feb 24 6:30PM - \$235 per person

Lucie

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

Quetzal

Mar 27 6:30PM - \$300 per person

Bar Prima

Apr 3 6:30PM - \$225 per person

### Montreal

Bar St-Denis

Feb 21 5:30 & 8:30PM - \$195 per person

Hoogan et Beaufort

Mar 21 6:00PM - \$200 per person

Le Violon

Apr 24 6:30PM - \$225 per person

### Ottawa

Gitanes

Mar 6 6:30PM - \$195 per person

### Calgary

River Café

Feb 10 6:30PM - \$225 per person

FinePrint

Feb 21 6:30PM - \$185 per person

Nupo

Mar 1 6:30PM - \$250 per person

### Vancouver

Suyo

Feb 22 5:30 & 8:30PM - \$225 per person

St. Lawrence

Mar 8 & 9 5:30 & 8:30PM - \$225 per person

Acquafarina

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

Blue Water Cafe

Mar 21 6:30PM - \$225 per person

## Visa Infinite Prix Fixe Series

### Toronto

Cluny

Mar 19, 21, 26, 28  
(Various Times) \$85/person

### Montreal

Mckiernan

Mar 13, 17, 24, 28  
(Various Times) \$75/person

### Calgary

Teatro Ristorante

Apr 22-24  
(Various Times) \$75/person

### Vancouver

Homer St. Cafe and Bar

Apr 22-24  
(Various Times) \$65/person

# Visa Infinite® Dining Series

## AERA, THE WELL, TORONTO

8 Spadina Ave. 38th Floor, Toronto

**Saturday Feb 24 | 6:30PM\***

**\$235 per person†** (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

**Click here to book your tickets.**



## A new Aera of cuisine with Chef Anthony Walsh, rising above Toronto.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Be one of the first to sample Aera (pronounced “era”), an upscale modern steakhouse amongst the clouds on the 38th floor of the new The Well development. It’s the latest establishment from Oliver & Bonacini Hospitality, which pays homage to 21st century American cooking with inventive twists on classic dishes, a cocktail bar, and a sushi counter all set in a luxuriously appointed dining room with stunning panoramic views from the floor-to-ceiling windows. At this exclusive dinner, O&B Corporate Executive Chef Anthony Walsh will personally lead the kitchen brigade, offering tastes from the raw bar, prime cuts of beef, and updated classic comfort food favourites. Cardholders will also enjoy Woodford Reserve cocktails and a reminder of just how fabulous dining out can be.

### ABOUT ANTHONY WALSH

One of Canada’s most highly revered and respected chefs, Anthony Walsh is the Corporate Executive Chef of Oliver & Bonacini Hospitality. Over the course of his career, Chef Walsh has won critical acclaim by national and international media and has received numerous awards, including gold medals from Taste of Canada, Black Box, Salon Culinaire and the Ontario Hospitality Institute. In 2016, he was named Chef of the Year by *Foodservice & Hospitality Magazine* as well as one of *Toronto Life’s* Most Influential People. As one of Canada’s greatest supporters of local ingredients and regional cuisine, he most recently oversaw the opening of Aera, a fine-dining destination on the 38th floor of the new The Well development.

**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.



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# Visa Infinite® Dining Series

## LUCIE, TORONTO

100 Yonge St., Toronto

**Thursday Feb 29 | 6:30PM\***

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

**Click here to book your tickets.**



## Sophisticated modern French cuisine from Paris to Lucie.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

When Yannick Bigourdan was planning his return to fine dining, he travelled to his home country of France to sample the latest culinary trends and recruit the kind of top talent that could translate them for a Toronto crowd. The result is Lucie, a sophisticated French restaurant led by Executive Chef Arnoud Bloquel, whose accolades include being named Best Master Restaurateur in France 2018 and his three-toque restaurant in Guadeloupe being voted the best in the Caribbean by the *Gault et Millau* guide. He has quickly propelled Lucie into one of Toronto's premier dining destinations. Cardholders will enjoy his elegantly modern take on classic dishes alongside G.H Mumm Champagne, Martell cognac, and treasures from the wine cellar.

### ABOUT LUCIE

Lucie marks the celebrated return of restaurateur Yannick Bigourdan—the former owner of Nota Bene and Splendido—to elegant, upscale dining in Toronto. Lucie is an homage to his late grandmother and has quickly become one of the city's premier dining destinations, thanks in large part to Executive Chef Arnoud Bloquel and his team. Chef Bloquel was born in the South of France, grew up in the Caribbean, and worked in Paris with legendary Chefs Christian Constant, Joël Robuchon, and Cyril Lignac. In 2015, he moved back to Guadeloupe to open his own restaurant, l'Orchidea, which was voted the best in the Caribbean by the *Gault et Millau* guide. He also was named Best Master Restaurateur in France in 2018, made it to the semi-finals of the "Meilleur Ouvrier de France" competition in 2022 and, in 2023, arrived in Toronto to bring all his myriad experiences to the culinary program at Lucie.

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NEW

# Visa Infinite® Prix Fixe Series

## CLUNY BISTRO & BOULANGERIE

Toronto

35 Tank House Lane

### Prix Fixe Dinner Menu

Tuesday Mar 19

Thursday Mar 21

Tuesday Mar 26

Thursday Mar 28

**\$85+ per person**

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

**Click here to book.**



## An irresistible taste of France at Cluny Bistro.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Executive Chef Christine Mast at Cluny Bistro & Boulangerie. 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 CLUNY BISTRO & BOULANGERIE

At Cluny Bistro & Boulangerie in Toronto's Distillery Historic District, Executive Chef Christine Mast conducts a symphony of French flavours in classic dishes like coq au vin, duck confit, the fragrant bouillabaisse that is a coastal escape in a bowl, with a grand finale of desserts like crème brûlée and tarte tatin. But Cluny isn't just a restaurant; it's a journey through French gastronomy, an irresistible taste of Parisian elegance with the rustic French charm of vintage accents, distressed wood, and eclectic art. For these prix fixe dinners, Woodford Reserve cocktails will be added to all the *plaisirs de la table*.

### PRIX FIXE TASTING MENU

Woodford Reserve Cocktail  
AF 351

Cluny French Onion Soup  
Stuffed Roasted Pearl Onion, Beef Broth, Comté

—

Charred Radicchio  
Mixed Chicories, Cabernet Franc Vinaigrette, Grilled Duck Hearts, Hazelnut Aillade

—or—

Soft Boiled Duck's Egg  
Asparagus Soldiers, Grated Parmesan, Truffle

—

Chicken and Lobster Pie  
Braised Chicken, Poached Lobster, Creamy Bisque Sauce

—or—

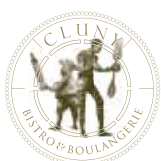
Seared Scallops  
Bone Marrow Butter, Butter Beans, Parsley Purée, Fried Caper

—

Flakey Puff Pastry Tart  
Crispy Praline, Caramel Chocolate Cream, Italian Meringue,  
Roasted Apricots, Bitter Mandarin Coulis

**\$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® Dining Series

## QUETZAL, TORONTO

419 College St., Toronto

Wednesday Mar 27 | 6:30PM\*

\$300 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

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



## Michelin stars dazzle at Quetzal for an epic one-night-only dinner with Aburi Hana.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Guests have never experienced anything like this. Two of Toronto's highest-profile chefs—each sparkling with Michelin stars—bring together an extraordinary feast of flavours from two dramatically different culinary cultures. At Quetzal, Chef Steven Molnar celebrates regional Mexican cuisine, much of it cooked over open fire. He welcomes Chef Ryusuke Nakagawa of Aburi Hana, who takes a modern approach to Kyō-kaiseki, traditional Kyōto-style multi-course dining steeped in history and ritual. Both these chefs are cooking at the highest level and together will present an extraordinary journey of flavours, textures, techniques, and traditions, paired with Herradura Tequila cocktails and other fine sips.

### ABOUT QUETZAL

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 26-foot-long wood-burning grill. Leading the kitchen here 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. At Quetzal—which is named for Mexico's brightly coloured bird—high-end, fire-kissed Mexican fare truly takes flight.

### ABOUT ABURI HANA

At this haute-cuisine Michelin-starred Japanese restaurant in Yorkville, Chef Ryusuke Nakagawa presents a modern take on Kyō-kaiseki tradition. His multi-course and multi-sensory Kaiseki takes flavour and inspiration from fresh, seasonal ingredients alongside sophisticated knife skills and cooking techniques. It is a style of cuisine steeped in history, dating back to the 16th century. Still, Chef Nakagawa's contemporary approach is always personal, intricate, colourful, and layered with understanding and appreciation for seasonal, local, and sustainable ingredients.

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# Visa Infinite® Dining Series

## BAR PRIMA, TORONTO

1136 Queen St. W, Toronto

Wednesday Apr 3 | 6:30PM\*

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

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



## Italian classics luxuriously redefined at Bar Prima.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

At Bar Prima, the glamorously nostalgic sister restaurant to sunny La Palma, Chefs Craig Harding and Julian D'Ippolito indulge their love of all things classically Italian. From luxuriously retro dishes like tournedos rossini or lobster fra diavola, to the Italian disco on the soundtrack, to the timeless white tablecloth service with dishes finished tableside. The Queen West space itself is simply gorgeous: moodily lit, with a golden-domed ceiling, marble floor, and custom klein blue banquettes. All that, plus an exceptional wine cellar loaded with grand Italian labels, creates a glorious escape from the ordinary and ensures a memorable evening.

### ABOUT BAR PRIMA

At their new Queen West restaurant, Bar Prima, Chefs Craig Harding (known for his appearances on Food Network's *Chef In Your Ear* and TLN's *The Chef's Bar* and *Opening Canada*, *Opening Spain* and *Opening Italy*) and Julian D'Ippolito have stayed true to their love of all things Italian, but have taken a more classic, white-tablecloth approach than at bright, breezy La Palma. Bar Prima adds an elegant fingerprint to each plate, marrying rustic flavours with modern precision and technique. With two levels of dining, a classically inspired bar, and a molten gold ceiling, it is timeless and classic with a twist.

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**VISA**  
Infinite®



BAR PRIMA

**NOBLE ESTATES**  
Wine & Spirits

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# Visa Infinite® Dining Series

## GITANES, OTTAWA

361 Elgin St., Ottawa

**Wednesday Mar 6 | 6:30PM\***

**\$195 per person†** (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

**Click here to book your tickets.**



## A Prince Edward County icon visits Ottawa for a decadent winemaker dinner at Gitanes.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

This gorgeous, *Canada's 100 Best*-anointed French bistro in downtown Ottawa is not just one of the newest restaurants in the nation's capital, it is also one of the buzziest. The experience here begins with the Insta-worthy raw bar, abundant with briny oysters, sweet lobster, and other succulent *fruits de mer*. Then it's all about rich French classics elevated with clever twists from the kitchen of talented Chef Mitch Lacombe. Paired with all this are the award-winning Chardonnays and Pinot Noirs from Prince Edward County pioneer winemaker Keith Tyers of Closson Chase, who will guide guests through this extraordinary experience in the nation's capital.

### ABOUT GITANES

At Gitanes, Chef Mitch Lacombe—formerly the Chef de Cuisine at Restaurant E18hteen and Sous Chef at Riviera—has taken inspiration from French brasserie classics and amped them up with clever twists: think a cherry agrodolce with the duck breast or a vadouvan granola on the delicata squash. That, plus the impressive raw bar, mostly French wine list, and attentive hospitality have edged this new Ottawa eatery onto *Canada's 100 Best* list.

### ABOUT CLOSSON CHASE

Since 1998, when it was established at the intersection of Closson and Chase Roads in Hillier Township, Closson Chase has been a pioneer in Ontario wine. It helped establish Prince Edward County as a quality cool climate wine region and was an early advocate for sustainability, the winery, and estate vineyard certified by Sustainable Winegrowing Ontario in 2023. Today, winemaker Keith Tyers continues to use centuries-old techniques to create highly expressive, award-winning wines from the highest quality Pinot Noir, Chardonnay, and Pinot Gris.

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CLOSSON CHASE

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# Visa Infinite® Dining Series

## BAR ST-DENIS, MONTREAL

6966 Saint Denis St., Montreal

**Tuesday Feb 21 | 5:30 & 8:30PM\***

**\$195 per person†** (Includes multi-course meal, cocktail and wine pairings, cookbook & gratuity; taxes extra.)

**Click here to book your tickets.**



## Social media star chef Laurent Dagenais cooks up some fun with Bar St-Denis.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Three good friends come together for an evening of fun times and fine food. The occasion? To celebrate social media star Laurent Dagenais's debut cookbook, *Always Hungry*, and to introduce those who haven't discovered it yet to the growing excitement around Bar St-Denis. This former bar-turned-gastronomic destination is owned and operated by two chefs who met while cooking at Au Pied de Cochon. David Gauthier and Emily Homsy have brought a sophisticated, globetrotting flair and meticulous attention to ingredients (many from nearby Marché Jean-Talon) to this hidden gem of a restaurant. At this elevated French bistro-style dinner, guests will also enjoy Woodford Reserve cocktails, charming hosts, and a copy of the cookbook to take home.

### ABOUT BAR ST-DENIS

Tucked away in a former bar with a chic Art Deco vibe, Bar St-Denis had developed a cult-like following—yet may well also be one of Montreal's most underrated, best-kept-secret restaurants. For now, at least. Owned and operated by Chefs David Gauthier and Emily Homsy, formerly of Martin Picard's famed Au Pied de Cochon, Bar-St-Denis offers an easygoing atmosphere, genuine hospitality, and a sophisticated menu that embraces classic French, Italian, and Middle Eastern cuisine along with a mostly natural wine list.

### ABOUT LAURENT DAGENAIS

Laurent Dagenais was working in the kitchen at Araxi in Whistler when a snowboarding accident put his cooking career on hold. Instead, he started making fun, lively, and informative videos—at first about cooking with cannabis, later about cooking in general—and today is a full-fledged online phenom with more than nearly four million followers across Instagram and TikTok. Most recently, he released his debut cookbook, *Always Hungry*, which features 70 delicious recipes.

**Note: This event has two seatings at 5:30 pm and 8:30 pm** and may have communal seating. Any changes to this event 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.





NEW

# Visa Infinite® Prix Fixe Series

## MCKIERNAN

### Montreal

5524 Rue Saint-Patrick, #200

### Prix Fixe Dinner Menu

Wednesday Mar 13

Sunday Mar 17

Sunday Mar 24

Thursday Mar 28

**\$75<sup>†</sup> per person**

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

**Click here to book.**



## Culinary royalty serves up foie gras and whiskey at McKiernan.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu created by Executive Chef Jean-Philippe Miron of the Joe Beef group and the wonderful team at McKiernan. 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 MCKIERNAN

It's always a good time at McKiernan, and this fun, approachable three-course prix fixe menu is the best way to experience seasonal treats and house classics in this cool, loft space in Southwest Montreal. McKiernan is the youngest restaurant of the Joe Beef family and is lovingly run by a star-studded cast of characters including Executive Chef Jean-Philippe Miron, GM Liam Carr, as well as co-founders Christopher Morgan, James Simpkins, Frederic Morin, Allison Cunningham, and Derek Dammann. This dinner series is the perfect opportunity to savour seasonal delights from these culinary big-leaguers including Rougié foie gras and a feature Woodford Reserve cocktail.

### PRIX FIXE TASTING MENU

Carr's Famous Woodford Julep

—

Rôtisserie Chicken-Cheese Curd Croquettes, Thousand Islands Dressing

—

Foie Gras, Mulled Wine Jelly, Hot 'n Fresh Buns

—

Half Rôtisserie Farm Chicken, Seasonal Roasted Vegetables, Alexander Sauce  
Spicy Rigatoni Alla Vodka  
Fresh Greens, Apple Vinny, Shaved Tomme

—

Stuffed and Glazed House Classic Donuts

**\$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

## HOOGAN ET BEAUFORT, MONTREAL

4095 Rue Molson, Montreal

**Thursday Mar 21 | 6:00PM\***

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

**Click here to book your tickets.**



Good friends, Bollinger, and open-flame cooking make a perfect culinary trifecta.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

The evening begins with a welcome reception at the lovely Annette Bar à Vin, where the Bollinger Champagne and Woodford Reserve cocktails will flow. Then the action moves next door to one of Montreal's best-loved restaurants, Hoogan et Beaufort, where Chef Mark-Andre Jetté welcomes his good friend Craig Harding, Chef-Owner of Toronto's sunny La Palma and new Bar Prima, for an evening of the finest dining. The soaring ceilings, light-filled dining room, and open kitchen with wood burning oven set the stage for two talented chefs with a refined, attentive approach to fine dining based on the best local ingredients. Paired with selections from the deep, thoughtful wine cellar, this is sure to be one of Montreal's most-in-demand reservations.

### ABOUT MARC-ANDRÉ JETTÉ

Chef and Co-Owner of Hogan et Beaufort, Marc-André Jetté has more than 20 years of culinary experience under his belt. He has collaborated with some of the best chefs in Quebec, France, Spain, Portugal, Italy, and the United States, led the kitchen at Laloux and Newtown, and created Les 400 Coups, which was named *enRoute's* fourth-best new restaurant in Canada in 2011. He opened Hoogan et Beaufort in 2015, and in 2016 Chef Jetté was named Chef of the Year by *Eater Montreal*. In 2020, he won silver at the Canadian Culinary Championships and more recently opened the warmly welcoming Annette Bar à Vin, its name and "Zelensky green" décor a nod to his partner Mila Rishkova's Ukrainian homeland.

### ABOUT CRAIG HARDING

Formerly the owner and Executive Chef of Toronto's legendary Italian restaurant Campagnolo, Craig Harding is now Chef-Owner of sunny Mediterranean hot spot La Palma and its sister restaurant, Bar Prima. He is also well known for his appearances on Food Network's *Chef In Your Ear* and TLN's *The Chef's Bar* and *Opening Canada*, *Opening Spain* and *Opening Italy*, where he and fellow chef Rob Rossi search for the most authentic food possible.

**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.



HOOGAN  
ET  
BEAUFORT



CHAMPAGNE  
BOLLINGER  
MAISON FONDÉE EN 1829



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# Visa Infinite® Dining Series

## LE VIOLON, MONTREAL

4720 Rue Marquette, Montreal

Wednesday Apr 24 | 6:30PM\*

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

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



## Danny Smiles conducts Montreal's hottest opening of the year at Le Violon.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

It's safe to say that Montreal simply can't wait for the opening of Le Violon. It's in a legendary location—the former Maison Publique—with celebrated Chef Danny Smiles stepping into the space once helmed by the great Derek Dammann. Chef Smiles is already well-known to diners from his appearances on TV, his work with Chef Chuck Hughes, and his leadership of the historic Willows Inn. Now, with Le Violon, he promises a return to fine dining and cardholders will be amongst the first to sample his refined cuisine. Alongside they will enjoy Bollinger Champagne, Rémy Martin cognac, and a reservation at the hottest table of 2024.

### ABOUT DANNY SMILES

Diners likely know Danny Smiles from his years as Chef de Cuisine at Chuck Hughes' celebrated Le Bremner and his appearances on TV, most notably as runner-up on Season 3 of *Top Chef Canada* and co-star of the Food Network's *Chuck and Danny's Road Trip*. Since 2021, he has been the General Manager and Executive Chef of the 200-year-old Willow Inn in rural Hudson, Quebec. But when the perfect location came open in Montreal this past summer, the city called him home again. That location was Derek Dammann's revered Maison Publique in the heart of the Plateau, where Smiles is opening Le Violon, not far from his other passion project, the makeover of the dive bar Double's.

**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.



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# Visa Infinite® Dining Series

## RIVER CAFÉ, CALGARY

25 Prince's Island Park SW, Calgary

**Saturday Feb 10 | 6:30PM\***

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

**Click here to book your tickets.**



## River Café welcomes Restaurant Pearl Morissette for a feast of seasonal flavours.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

For over 30 years, River Café has been the pinnacle of local, sustainable, farm-to-table dining; meanwhile, Niagara wine country's award-winning Restaurant Pearl Morissette has elevated the concept to great new heights. This extraordinary chef collaboration will bring Ontario's "taste of place" to Alberta as the chefs showcase their regions using the highest quality seasonal ingredients sourced from local purveyors, farmers, and fishers. These two restaurants share a similar ethos in responsible stewardship of the land, rivers, and sea, and have both held a place on *La Liste's* World's 1000 Best Restaurants for 2023 and 2024. This dinner is a rare opportunity to savour extraordinary food prepared by some of the most talented chefs in the country.

### ABOUT RIVER CAFÉ

River Café is one of Calgary's most revered restaurants, beloved both for its beautiful location in Prince's Island Park and for its philosophy of celebrating top-quality regional and seasonal ingredients with a taste of place. Leading the talented kitchen is Executive Chef Scott MacKenzie while Sommelier and Cellar Manager Bruce Soley has been a savvy guide to River Café's terroir-driven wine list since 1999. Year after year, River Café continues to win awards and is currently No. 22 on *Canada's 100 Best* and was named Canada's Most Eco-Friendly Restaurant.

### ABOUT RESTAURANT PEARL MORISSETTE

Co-Executive Chefs Daniel Hadida and Eric Robertson share an agrarian philosophy, a globe-trotting, Michelin-starred résumé, and now the kitchen at one of Canada's finest farm-to-table restaurants, *enRoute's* best new restaurant of 2018, and currently No. 5 on *Canada's 100 Best*. Daniel Hadida joined the winery as Chef in 2015 and opened the restaurant in 2017. Previously, he had cooked at, among others, the Michelin-starred Pujol in Mexico City and Central in Lima (No. 5 and 2 on World's 50 Best, respectively). But he had also spent time working on organic and biodynamic farms around France and Belgium, which is where he met Eric Robertson, who cooked at In deWulf and De Vitrine, and later became Sous Chef at Langdon Hall. In 2017, Chef Robertson joined Chef Hadida at Pearl Morissette and the rest, as they say, is history.

**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.



# Visa Infinite® Dining Series

## FINEPRINT, CALGARY

113 8 Ave. SW, Calgary

Wednesday Feb 21 | 6:30PM\*

\$185 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

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



## A newsworthy dinner collaboration at FinePrint.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Two chefs with a *Great Kitchen Party* win under their belts, a shared Filipino heritage, a passion for fine dining, and a growing reputation in Calgary's dynamic culinary scene. No need to read the fine print to know this dinner will be a winner. Head Chef Francis Martinez of the elegant new FinePrint welcomes Rupert Garcia, Chef de Cuisine of Fairmont Palliser's Hawthorn Dining Room & Bar, for an evening that starts with cocktails and continues through a contemporary French-influenced menu crafted from the finest local ingredients. Since opening in 2022, FinePrint has been climbing the bestseller charts and this event will start a whole new chapter.

### ABOUT FINEPRINT

Opened in 2022, FinePrint is the latest restaurant from Beltline Hospitality Group. Located in the 130-year-old original home of *The Calgary Herald*, newspaper artifacts mix with contemporary artworks by local artist Cory Nespor in an elegantly rethought space with nods to a bygone era. But the real art is on the plate, courtesy of the French-influenced menu executed by Chef Francis Martinez. Originally from Toronto, Chef Martinez fell in love with food thanks to his Filipino family and culture, and spent nearly two decades cooking at high-level restaurants in the Six. He moved to Calgary in 2021, and in 2022 landed as Executive Chef of FinePrint. A year later he won the coveted People's Choice Award at Calgary's *Great Kitchen Party*.

### ABOUT RUPERT GARCIA

Originally from the Philippines, Chef Garcia has worked at various prestigious establishments in Calgary, staged at Michelin-starred restaurants in New York and San Francisco, and won multiple awards at local, national, and international chef competitions, including gold at Calgary's *Great Kitchen Party* in fall 2023. He will compete in the national final this February. Since May 2023, he has been Chef de Cuisine at Hawthorn Dining Room & Bar set in Calgary's iconic Fairmont Palliser hotel.

**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.



FINEPRINT HAWTHORN

# Visa Infinite® Dining Series

## NUPO, CALGARY

631 Confluence Way SE, Calgary

**Friday Mar 1 | 6:30PM\***

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

**Click here to book your tickets.**



## Michelin stars dazzle at a spectacular collaboration at NUPO.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

At NUPO, every sumptuous bite is an exquisite work of art, whether it be fish or plant-based. Chef Darren MacLean's opulent omakase has made this one of Calgary's most in-demand restaurants, where a master chef translates years of travel and top-level competition into the finest cuisine. For this special multi-course dinner, Chef MacLean welcomes Christopher Bleidorn, Executive Chef of San Francisco's two-Michelin-starred Birdsong. These two chefs come from a shared philosophy of sustainability and respect for ingredients prepared at the highest levels of cuisine. At this rotating dinner, guests will experience everything NUPO has to offer, including a seat at MacLean's highly coveted EIGHT. Expect an extraordinary evening of delicate plant-based maki, in-house dry-aged fish, and some special surprises, all paired with a carefully curated selection of wine and sake.

### ABOUT DARREN MACLEAN AND NUPO

Chef and restaurateur Darren MacLean's passion for the exquisite detail of Japanese food has given his Calgary izakaya, Shokunin, a comfortable home on *Canada's 100 Best Restaurants* list. A demanding perfectionist and outspoken environmentalist, he was the only Canadian to appear on the Netflix global cooking competition in 2018, *The Final Table*, overcoming 20 of the world's best chefs to compete in the finale. Following a life-changing trip to Japan in 2015, he opened Shokunin in 2016; then followed up in 2020 with NUPO, which features plant-forward Japanese cuisine, including the elegant, high-concept EIGHT, where guests experience interactive culinary adventures at this exclusive venue with only eight seats.

### ABOUT CHRISTOPHER BLEIDORN AND BIRDSONG

The Executive Chef and owner of San Francisco's two-Michelin-starred Birdsong previously worked at some of the most highly regarded restaurants in the United States, including Alinea, Atelier Crenn, and Saison. In 2018, he opened Birdsong, fulfilling a very personal approach to food that emphasizes seasonality and the use of the whole ingredient, stating: "Our cooking centres on the belief that food is a conduit of values, wisdom, and tradition."

**Note: This event will have communal seating and will include a rotation of seats to experience all areas of NUPO and EIGHT.** 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.



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NEW

# Visa Infinite® Prix Fixe Series

## TEATRO RISTORANTE

### Calgary

200 8th Ave SE, Calgary

### Prix Fixe Dinner Menu

Monday Apr 22

Tuesday Apr 23

Wednesday Apr 24

**\$75<sup>†</sup> per person**

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

**Click here to book.**



## Savour the Mediterranean-inspired delights of this prix fixe menu at Teatro.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Executive Chef Camilo Kobek of Teatro. 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 TEATRO RISTORANTE

For 30 years, Teatro Ristorante has offered an elegantly elevated dining experience in one of Calgary's most beautiful venues. In this revisioned bank building, Teatro's new Executive Chef Camilo Kobek brings his Chilean heritage and Latin-inspired, West Coast cooking style to craft indulgent dishes influenced by flavours from the Mediterranean and around the world. This prix fixe menu offers diners the luxurious taste Teatro is well known for while savouring Chef Kobek's fresh new approach.

### PRIX FIXE TASTING MENU

Welcome Sparkling Wine

—

Amuse Bouche  
Chef's Daily Creation

—

Bitter Greens Insalata  
Citrus, Ricotta Salata, Walnut Vinaigrette

—

Black Garlic & Eggplant Agnolotti  
Mushroom Brodo, Shimeji Mushroom

—

Choice of:  
Braised Shortrib  
Romesco Verde, Marcona Almond Crust, Asparagus Insalata

— or —

Seared Salmon  
Salmoriglio, Confit Tomato, Popcorn Polenta

—

Lavender Panna Cotta  
Blueberry Yogurt Sorbetto, Biscotti

\$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

## SUYO MODERN PERUVIAN, VANCOUVER

3475 Main St., Vancouver

**Thursday Feb 22 | 5:30 & 8:30PM\***

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

**Click here to book your tickets.**



## A Peruvian flavour adventure at Suyo.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Reservations at the tiny, multi-award-dining Suyo are as treasured as Inca gold, but with this cocktail-forward dinner cardholders are guaranteed a seat at the table. And what a table it is—Peru serves up one of the world’s most exciting cuisines, crafted from ocean, mountain, and rainforest while flavoured by European, Asian, and Indigenous cultures. It’s the food of Chef Ricardo Valverde’s homeland, the bright, fresh thrill of lime and chilli woven through updated classics like ceviche and causa. Added to this are the creative cocktails from Michelin Exceptional Cocktail Award winner Max Curzon-Price, each a South American adventure in a glass (even when the glass is made of stone or iron and garnished with gold). Don’t miss this elevated dining experience unlike any other in Canada.

### ABOUT SUYO MODERN PERUVIAN

Since Chef Ricardo Valverde moved to Canada 24 years ago from his native Peru, he has cooked at some of Vancouver’s best restaurants including Blue Water Cafe, CinCin Ristorante, and the award-winning Ancora. Now he brings all his varied experience to his own restaurant. Intimate and welcoming, with thoughtful decorative nods to Peru, the Michelin-recommended Suyo is named for a Quechuan word that means “homeland” and serves updated classics like ceviche, causa, and lomo saltado. Meanwhile, the thoughtful and imaginative bar program, led by master storyteller Max Curzon-Price and winner of the 2023 Michelin Guide Vancouver Exceptional Cocktail Award, goes far beyond the Pisco Sour to celebrate this most fascinating of South American countries.

**Note: This event has two seatings at 5:30 and 8:30 pm** and may have kitchen, bar, or communal seating. Any changes to this event 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.





# Visa Infinite® Dining Series

## ST. LAWRENCE, VANCOUVER

269 Powell St., Vancouver

Friday Mar 8 & Saturday Mar 9 | 5:30 & 8:30PM\*

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

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



## A celebration of Quebec flavours when St. Lawrence and Monarque reunite.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Indulge in all the complex and luxurious flavours of *la belle province* at this authentic Quebecois collaboration between two of its greatest chefs. Jean-Christophe Poirier welcomes Jérémie Bastien of Restaurant Monarque for an evening of updated French classics, Quebec culture, Rémy Martin cognac cocktails, natural wines, and the finest ingredients fresh from land and sea. Think: buttery sauces, delicate puff pastry, sweet seafood, and perhaps some cheeky *crêtons* or *oreilles de crisse*, all prepared by two true masters of cuisine and their equally skilled team. These are two chefs showered with awards and recognition by everyone from *Le Guide Michelin* to *Canada's 100 Best*, and a rare opportunity to savour all they do deliciously best.

### ABOUT ST. LAWRENCE AND J-C POIRIER

St. Lawrence is one of the most celebrated restaurants in Canada: proud recipient of a Michelin star, *Vancouver Magazine's* restaurant of the year, No. 6 on *Canada's 100 Best*, recognized by the World's 50 Best Discovery List—and that's just in 2023. Most of all, though, it is Chef-Owner J-C Poirier's love letter to his home province of Quebec. Originally from Quebec, where he trained under Normand Laprise at Toqué!, he came to Vancouver in 2004 to work with Rob Feenie at Lumière. Then he opened St. Lawrence, where he indulges his love of classic haute cuisine and all things rich and buttery, and it promptly placed fourth on *enRoute* list of Canada's Best New Restaurants 2018. It has been a favourite of *Vancouver Magazine*, *Canada's 100 Best*, and its loyal customers ever since.

### ABOUT MONARQUE AND JÉRÉMIE BASTIEN

This stylish Old Montreal brasserie—currently No. 16 on *Canada's 100 Best*—is the playground for the exceptionally talented Jérémie Bastien, who updates classic French fare with a deft, light, contemporary touch. Amid an ever-changing menu, classics like bouillabaisse, dry-aged beef, and the tarte Tatin are perpetual fan favourites. Born in Québec and raised in a family of restaurateurs, Jérémie expanded his cooking repertoire by travelling abroad, working at the Michelin-starred Auberge de la Charme in Prenois France and San Francisco's Boulevard before landing in Vancouver. He joined the team at Lumière where he met J-C Poirier and his partner Lisa Yu, now Head Pastry Chef at Monarque. In 2007, he opened Boneta, a youthful French-West Coast food concept which became a favourite hang-out for Vancouver gourmands. After returning to Montreal, he partnered with his restaurateur father, Richard Bastien, to open the luxuriously stunning Monarque, which was awarded the Chefs de la Relève prize by the *Gault & Millau* guide.

**Note: This event has two seatings at 5:30 and 8:30 pm, and will be held on two nights.**

Any changes to this event 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.

**VISA**  
Infinite®

ST. LAWRENCE

MONARQUE

  
RÉMY MARTIN  
FINE CHAMPAGNE COGNAC

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# Visa Infinite® Dining Series

## ACQUAFARINA, VANCOUVER

425 W Georgia St., Vancouver

**Tuesday Mar 12 | 6:30PM\***

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

**Click here to book your tickets.**



## Italian luxuriously redefined at Acquafarina.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

When a restaurant uses a Ferrari cherry picker to access the bottles in its two-storey, 5,000-bottle wine cellar, you know it's serious about wine. Then again, the elegantly upscale, Michelin-recommended Acquafarina (the name means "water and flour") is just as serious about its pizzas, its pasta, its creative bar program, and every detail of every meal served under its lofty vaulted ceilings and glittering chandeliers. Culinary Director Jefferson Alvarez redefines Italian cuisine with old-world elegance, a modern twist, and plenty of luxe ingredients like caviar, truffles, and foie gras, creating a perfect showcase for the elegant wines of CheckMate Artisanal Winery and Martin's Lane Winery, alongside Woodford Reserve bourbon cocktails. Discover the art of Italian dining reimagined for the modern palate.

### ABOUT ACQUAFARINA

It's not just the vaulted ceilings, custom chandeliers, and private wine lockers that make this Michelin-recommended Italian fine-dining restaurant so luxurious. It's the exquisite cuisine that comes out of Culinary Director Jefferson Alvarez's kitchen. Born in Venezuela but raised in Canada, he trained in some of the world's best kitchens from Spain to Italy before being drawn to Vancouver's dynamic food scene. He has cooked at some of the city's most exciting restaurants, notably Secret Location and his own establishment Cacao, and has been named one of Vancouver's most daring and innovative chefs. Now at Acquafarina, he turns his attention to modern Italian fare, where everything is made from scratch and even the pizzas are works of art.

### ABOUT CHECKMATE ARTISANAL WINERY

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

### ABOUT MARTIN'S LANE WINERY

Set upon the jagged rocky hillsides of East Kelowna in the North Okanagan sits Martin's Lane Winery. The winery focuses exclusively on single-vineyard Pinot Noir and Riesling, and the wines have gained considerable acclaim. Their 2016 Fritz's Vineyard Riesling scored 94 points and was named as one of Decanter Wines of the Year in 2019.

**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.

**VISA**  
Infinite®

acquafarina

CHECKMATE  
Artisanal Winery

MARTIN'S LANE  
WINERY

WOODFORD  
RESERVE

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# Visa Infinite® Dining Series

## BLUE WATER CAFE, VANCOUVER

1095 Hamilton St., Vancouver

Thursday Mar 21 | 6:30PM\*

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

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



## Blue Water Cafe hosts CedarCreek for a terroir-to-table collaboration.

### ABOUT THIS VISA INFINITE DINING SERIES IN-PERSON EXPERIENCE

Neil Taylor and Frank Pabst are two of British Columbia's most revered chefs. Only these days, Chef Taylor is cooking up his Mediterranean-influenced fare at Home Block, the lofty, contemporary restaurant at CedarCreek Estate Winery in the Okanagan Valley. Chef Pabst, meanwhile, is a pioneer in sustainable seafood cooking, at the helm of the beautiful Blue Water Cafe, Vancouver's definitive seafood restaurant for the last 20 years. For this unforgettable meal, they will showcase what they do best: sumptuous seafood, locally sourced ingredients prepared with Mediterranean flair, paired with CedarCreek organically farmed wines, which earned it the prestigious *WineAlign* 2022 Canadian Winery of the Year title.

### ABOUT FRANK PABST

Frank Pabst is one of Canada's most highly regarded chefs and a pioneer in sustainable seafood. Before landing in Vancouver, he worked in Michelin-starred restaurants throughout Germany and France, including La Becasse (Aachen), the Hotel Negresco (Nice), Gray d'Albion (Cannes), and Restaurant de Bacon (Antibes), where he fell in love with Mediterranean cuisine and techniques. Since 2003, he has been Executive Chef of the Toptable Group's multi-award-winning seafood-forward Blue Water Cafe, considered one of North America's finest seafood restaurants.

### ABOUT NEIL TAYLOR

Originally from the UK, Chef Neil Taylor worked at London's famous River Café and throughout Australia before arriving in Vancouver to open Cibo Trattoria, which *enRoute* magazine named Canada's best new restaurant of 2008. In 2012, Chef Taylor opened his first restaurant, España, a Spanish tapas and wine bar that received rave reviews, and from 2014-2017 was Chef-Owner of The Fat Badger, a British gastro-pub in Vancouver's West End. In 2018, he brought his Mediterranean-influenced cuisine to Kelowna and became Executive Chef of Home Block at CedarCreek Estate Winery. It was voted Restaurant of the Year in 2022 by Travel & Hospitality Awards under his leadership. With a wine-first philosophy, Chef Taylor draws inspiration for his menu from the wine, creating rustic, memorable dishes.

### ABOUT CEDARCREEK ESTATE WINERY

Located on Kelowna's East Slopes, CedarCreek is at once one of BC's most established wineries and one of its most forward-looking. *WineAlign's* 2022 Winery of the Year was founded in 1987 making it one of the province's original eight estate wineries. Since then, its vineyards have been transformed to fully organic, a beautiful new facility has been built to house the tasting rooms and Home Block Restaurant, and talented winemaker Taylor Whelan is crafting cool-climate wines of exceptional elegance.

**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.



NEW

# Visa Infinite® Prix Fixe Series

## HOMER ST. CAFE & BAR

### Vancouver

898 Homer St, Vancouver

### Prix Fixe Dinner Menu

Monday Apr 22

Tuesday Apr 23

Wednesday Apr 24

**\$65<sup>+</sup> per person**

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

**Click here to book.**



## A pop-up of Italian flavours at Homer St. Cafe and Bar.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Wentworth Hospitality Group Chefs Bobby Milheron and Daniel McGee. 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 HOMER ST. CAFE AND BAR

Not only will guests at this special prix fixe dinner enjoy the vintage ambience, warm hospitality, and excellent cocktails Homer St. Cafe is already famous for, but they will be among the first to preview the newest concept from Wentworth Hospitality. Think of it as a pop-up where Executive Chef Bobby Milheron and Chef de Cuisine Daniel McGee will cook up dishes from their new still-to-be-named Italian restaurant concept, soon joining the group's other beloved restaurants Tableau Bar Bistro, Maxine's and, of course, Homer St. Cafe, with its beautiful location housed in two of Vancouver's most iconic buildings.

### PRIX FIXE TASTING MENU

Welcome Cocktail— Meyer Limoncello Spritz  
House-Made Limoncello, Prosecco

—

House Mortadella, Gnocco Fritto, Pistachio

—

Suppli all' Amatriciana, Guanciale, Pecorino, San Marzano

—

Spinach Gnudi, Brown Butter, Hazelnuts, Sage

—

Choice of:

Humboldt Squid  
Peperonata, Basil Aioli

—or—

Chicken Saltimbocca  
Farmcrest Chicken, Sage, Prosciutto, Fontina

—

Dark Chocolate Terrine  
Toasted Hazelnuts, Salt Spring Island Olive Oil, Maldon

**\$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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