

VISA

Infinite

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 AUTUMN SERIES

TORONTO | MONTREAL | OTTAWA | CALGARY | BANFF | EDMONTON | VANCOUVER



WELCOME TO THE VISA INFINITE DINING SERIES, AUTUMN 2024

Autumn is the season of bold flavours and convivial social events, and that's just what some of the country's very best restaurants are serving up in this irresistible collection of exclusive chef-curated dinners.

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

Don't miss the once-in-a-lifetime reunion of Chef Normand Laprise's most celebrated protégés at Montreal's legendary Toqué!, including J-C Poirier of Vancouver's St. Lawrence and Steve Molnar of Toronto's Quetzal, both restaurants dazzling with Michelin stars. Michelin stars will also sparkle at Vancouver's Published on Main when Lee Wolen, Executive Chef of Chicago's multi-award-winning Boka, brings his creative energy and fine-honed skills to one of *Canada's 100 Best's* top-rated restaurants.

This autumn sees an extraordinary number of rare chef collaborations. Among them: Josh Adamo of Emeril's in New Orleans joins Lee Cooper at Vancouver's L'Abattoir; Calgary's Pigeonhole holds a "Triple Pidge" dinner with rock-star Chefs Gabriel Rucker of Portland's Le Pigeon and Wesley Young of Vancouver's PiDGIN; and, at The Dorset in Toronto, O&B Co-Founder Michael Bonacini welcomes his good friend Trevor Gulliver of the pioneering nose-to-tail London restaurant St John.

There are also brand-new restaurants for cardholders to discover, like Edmonton's PYRO at L'OCA, La Spada in Montreal, and Bridgette Bar in Toronto, and beloved legacy establishments to fall in love with again, like Le Filet in Montreal and Les Fougères outside Ottawa.

These—and more—are the experiences you'll be telling your friends about all year.

Autumn 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 for details.

Visa Infinite Dining Series

Toronto

Canoe

Oct 19 6:30PM - \$295 per person

Amal

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

Bridgette Bar

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

The Dorset

Nov 16 & 17 6:30PM - \$275 per person

DaiLo

Nov 28 6:30PM - \$225 per person

Montreal

Mastard

Nov 14 5:15 & 8:30PM - \$200 per person

Toqué!

Nov 20 6:30PM - \$295 per person

Le Filet

Nov 27 6:30PM - \$235 per person

Ottawa

Les Fougères

Oct 17 6:30PM - \$235 per person

Calgary

Fortuna's Row

Oct 20 6:30PM - \$225 per person

Pigeonhole

Nov 13 6:30PM - \$225 per person

Banff

1888 Chop House

Nov 2 6:30PM - \$250 per person

Edmonton

PYRO at L'OCA

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

Vancouver

Maenam

Oct 10 5:30 & 8:30PM - \$295 per person

L'Abattoir

Oct 27 & 28 6:30PM - \$295 per person

Published on Main

Nov 6 6:30PM - \$295 per person

Visa Infinite Prix Fixe Series

Toronto

The Oxley

Oct 28, Nov 4, 11, 18 & 25
(Various Times) \$80/person

Montreal

La Spada

Nov 5-7
(Various Times) \$80/person

Calgary

Deane House

Oct 30 & 31, Nov 6 & 7
(Various Times) \$75/person

Vancouver

Maxine's Cafe & Bar

Oct 21-24
(Various Times) \$65/person

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Visa Infinite® Dining Series

THE DORSET, TORONTO

The Well, 457 Wellington St W, Toronto

Saturday Nov 16 & Sunday Nov 17 | 6:30PM+

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

Click here to book your tickets.



Michael Bonacini welcomes St. JOHN to The Dorset for a nose-to-tail experience.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Few restaurants have changed the world the way St. JOHN did when it introduced its pioneering nose-to-tail dining to London in 1994. Now, the restaurant's Co-Founder, Trevor Gulliver, one of the UK's most magnetic hosts, brings a taste of classic St. JOHN fare to Toronto with St. JOHN Head Chef Steve Darou as the restaurant celebrates its 30th anniversary. He joins his friend, Oliver & Bonacini's celebrated Co-Founder Michael Bonacini, for this unforgettable experience at The Dorset. Here, O&B District Executive Chef Ryan Lister draws on his own Dorset roots to craft sumptuous meals that balance comfort with luxury. Expect a lively celebration of British gastronomy, Woodford Reserve cocktails, wines from St. JOHN's own vineyards and trusted winemakers, and the conviviality of gathering with close friends in true St. JOHN fashion.

ABOUT THE DORSET

You may be in downtown Toronto, but you could as easily be on England's bucolic south coast. At The Dorset, one of the newest restaurants from the famed Oliver & Bonacini Hospitality group, District Executive Chef Ryan Lister draws inspiration from his home in the charmingly rural county of Dorset to deliver a taste of the British coast and countryside. Think classic ales, full English breakfasts, a hearty Sunday roast, and tasty snacks like Scotch eggs or Cornish pasties. Chef Lister brings with him deep experience working in some of the UK's most celebrated restaurants; since arriving in Canada in 2013, he has worked for O&B where he emphasizes local, seasonal, sustainable, and regenerative ingredients.

ABOUT MICHAEL BONACINI

The Co-Founder of Oliver & Bonacini Hospitality was born in South Wales and trained with Chef Anton Mosimann at London's Dorchester Hotel. He immigrated to Canada in 1985 and eight years later joined with Peter Oliver to create Oliver & Bonacini Hospitality, which comprise some of the finest establishments in Toronto and across Canada. In 1996, he was awarded the Ontario Hospitality Institute's first-ever Gold Award in recognition of his significant contribution to culinary excellence in Ontario. He has served as a long-standing judge on CTV's *MasterChef Canada*, and in 2019 he was appointed to the Board of Directors for the Royal Agricultural Winter Fair.

ABOUT ST. JOHN & TREVOR GULLIVER

Trevor Gulliver, along with celebrated Chef Fergus Henderson, is Co-Founder of St. JOHN, which opened 30 years ago in 1994. The restaurant was set to become one of the most influential in the world, in terms of cuisine, design, and philosophy. The accolades are many, with a quietly retained Michelin star since 2009, a collection of lifetime achievement awards, and a place on various global restaurant rankings. Currently, St. JOHN has three sites in Smithfield, Spitalfields, and Marylebone, three bakeries across London and a winery in the south of France. Fergus is responsible for what goes on the plate while Trevor is responsible for what is in the glass, and as a notable restaurateur for steering St. JOHN over 30 years to international prominence. Trevor's close relationships with winemakers has formed the strong reputation enjoyed by St. JOHN's all-French wine list, and the production of the beloved own-label wines in Languedoc.

ABOUT ST. JOHN WINES AND BOULEVARD NAPOLÉON

St. JOHN's Boulevard Napoléon winery began in early days when available wines on the market were somewhat limited. St. JOHN began working directly with both food and wine producers and five years later almost all wine on the St. JOHN list were a result of direct relationships. Trevor and the Sichel Family have been making their claret for over 25 years. From Champagne, through Burgundy, and south to Bordeaux, Languedoc, and beyond, these are authentic, delicious, convivial wines brought to life by friendships forged over years, travelling to and traipsing through vineyards.

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

CANOE, TORONTO

66 Wellington St W, 54th floor, Toronto

Saturday Oct 19 | 6:30PM*

\$295 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



Canoe avec Monarque: a quintessentially contemporary Canadiana collaboration.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

As part of the ongoing VIDS tradition of celebrating the world's great chefs, Canoe's Executive Chef Ron McKinlay welcomes the talented Jérémie Bastien from Monarque, the celebrated Montreal brasserie that each year accumulates higher and higher acclaim. (It's currently No. 11 on *Canada's 100 Best*; Canoe is No. 24.) For more than 25 years, Canoe has been defining Canadian cuisine; in Chef McKinlay's hands it is elevated, refined and proudly local. It's also an elegant match for Chef Bastien's lightly French-influenced fare. This duo is set to showcase the very best of the season, with reception Champagne from Laurent Perrier and dinner wines from Dobbin Estate, a boutique winery in the heart of the acclaimed Twenty Mile Bench that produces wines to the highest international standard.

ABOUT CANOE RESTAURANT

For nearly 30 years, Canoe has defined contemporary Canadian cuisine through its talented culinary team and their relationships with farmers and suppliers. Executive Chef Ron McKinlay brings more than a decade of top-level international cooking experience from across the UK, Australia and the Middle East. He works closely with the team from parent company Oliver & Bonacini Hospitality, including district executive chef John Horne, who previously worked at Michelin-starred restaurants in the UK and France, as well as corporate executive chef Anthony Walsh, one of the most highly acclaimed chefs in Canada.

ABOUT MONARQUE

This stylish Old Montreal restaurant—currently No. 11 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, *à la carte* classics like bouillabaisse, dry-aged beef and tarte tatin (from one of Canada's finest pastry chefs, Lisa Yu) are perpetual fan favourites in the welcoming brasserie and lounge. Guests can also enjoy an elevated tasting menu experience in the elegant *salle à manger*, where Asian flavours mingle delightfully with the French in an intimate space. Monarque is also lauded for its gracious service and deep, contemporary wine list.

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canoe

MONARQUE




DOBBIN

Visa Infinite® Dining Series

AMAL, TORONTO

131 Bloor St W 2nd Floor, Toronto,

Wednesday Oct 23 | 6:30PM*

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

Click here to book your tickets.



Glamorous vibes and modern Lebanese cuisine at the beautiful Amal.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Could this space be more stunning? The Michelin-recommended Amal is a sleek, sexy space reminiscent of Eastern Mediterranean shores, a perfect showcase for the refined dishes prepared by Chef Rony Ghaleb. Expect contemporary takes on classic Lebanese fare, every dish vibrant, authentic, shareable and fragrant with seductive spices. Delight in elevated mezze like rakakat, crispy pastries filled with truffle-infused cheese, or coastal mains like the grilled branzino or char-grilled chicken tawok. The vibe is buzzy and sophisticated, and the atmosphere is relaxed and inviting. Amal is part of the INK Entertainment empire, and is reportedly INK owner Charles Khabouth's favourite restaurant on the planet. This special dinner—served with Perrier-Jouët Champagne and other fine wines—will show cardholders exactly why.

ABOUT AMAL

Over the past decade or so, Charles Khabouth and Danny Soberano, the duo at the helm of INK Entertainment, have taken Torontonians on a culinary journey around the Mediterranean, from Spain (Patria) to Italy (Sofia) to Greece (Margo) and, with the Michelin-recommended Amal, to Khabouth's homeland of Lebanon. This elegant, tasteful and luxurious room in Yorkville is the place to go for generously shareable plates that blend classic fare with Chef Rony Ghaleb's contemporary vision. Chef Ghaleb previously worked at high-end restaurants in Lebanon and was a kitchen lab instructor for two years, so he brings deep knowledge and skill to the welcoming but always glamorous Amal.

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VISA
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AMAL

CHAMPAGNE
PERRIER-JOUËT

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Visa Infinite® Dining Series

BRIDGETTE BAR, TORONTO

The Well, 423 Wellington St W, Toronto

Thursday Oct 24 | 6:30PM*

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

Click here to book your tickets.



Chill vibes and delicious fare at Bridgette Bar, Toronto's hippest new spot.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Meet Bridgette, a charismatic, creative, chef-driven restaurant where the vibes are always lively and cool. Located in the pedestrian-friendly oasis of The Well, Bridgette is the perfect downtown hangout: hip, arty, and clever, with great food and fabulous cocktails. It's also the first eastern outpost of a multi-award-winning Calgary concept from Concorde Group, whose star chefs, Senior Culinary Director Sterling Cummings and Director of Pastry Jordan Hartl, will join Executive Chef Andrew Moore and Head Chef Jordan Gooch in hosting this special event. Guests will begin the evening with Herradura Tequila cocktails, then meander through the Italian-ish menu of flavourful pastas, pizzas and grilled meats, paired with wines that travel the world with flair. This dinner is the perfect opportunity for cardholders to experience the restaurant everyone is raving about.

ABOUT BRIDGETTE BAR

The chef-driven Bridgette Bar is sexy, playful, and a little bit retro. Since the first location opened in Calgary in late 2016, Bridgette Bar has been among the Concorde Group's most award-winning and popular restaurants, thanks to a culinary dream team led by Corporate Executive Chef and VP of Culinary Operations JP Pedhirney, along with Senior Culinary Director Sterling Cummings and Director of Pastry Jordan Hartl. Now this buzzy bar is on the move, bringing its eclectic vibes first to Canmore and now to Toronto, where it's set to become the city's chilliest hot spot. Leading the team here is Executive Chef Andrew Moore, who previously worked at Ace Hotel Toronto, Hover, and Calgary's Ox and Angela. Head Chef Jordan Gooch joined the Concorde group in 2023 to open the Toronto outposts of Lulu Bar and Bridgette Bar, and his expertise spans French, Italian, and Spanish cuisine.

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Visa Infinite® Dining Series

DAILO, TORONTO

503 College St, Toronto

Thursday Nov 28 | 6:30PM+

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

Click here to book your tickets.



Celebrate 10 years of new asian flavours when Shokunin's Darren Maclean joins DaiLo.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Raise a glass to the 10th anniversary of one of Toronto's favourite restaurants, Chef Nick Liu's French-Asian fusion DaiLo. That glass will be filled with something delicious—a Herradura Tequila cocktail to start, then selections from sommelier (and Co-Owner) Anton Potvin's impressive cellar. This talented duo will be joined for their celebratory feast by Darren Maclean, Chef-Owner of Calgary's renowned izakaya Shokunin and its sibling restaurants, NUPO and EIGHT, where he defines Canadian cuisine through a polycultural lens. This will be a joyful feast of New Asian flavours from a pair of *Canada's 100 Best*-recognized chefs, paired with exceptional wines and led by a gracious team of hosts.

ABOUT NICK LIU

Born in Markham, Ont., Nick Liu grew up savouring the global tastes of his Chinese-Indian-Hakka family before training in classic French cuisine and going on to cook at some of Toronto's greatest restaurants, including the legendary Scaramouche. In 2014, he opened DaiLo, which was named No. 4 on *enRoute* magazine's list of Best New Restaurants. At DaiLo, he combines his Asian heritage with his French training (like whole fried trout or Hainanese chicken with black truffle under the skin) in a stylish space that pays homage to vintage chinoiserie. It's a winning combination; a decade after opening, DaiLo continues to be recognized by *Canada's 100 Best* for its excellent cocktails, fine wines, and dishes that are "bountiful and best shared."

ABOUT DARREN MACLEAN

Chef Darren MacLean is the founder and Chef-Owner of Shokunin in Calgary, as well as the plant-forward sushi restaurant NUPO and the elegant, high-concept EIGHT, ranked No. 25 in 2023 on *Canada's 100 Best* list. A unapologetic perfectionist, in 2018 he was the only Canadian to appear on the Netflix global cooking competition, *The Final Table*, overcoming 20 of the world's best chefs to compete in the finale. MacLean is inspired by Canada's multi-cultural and ethnic mosaic, and believes this forms the foundation of what defines Canada's national food culture.

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® Prix Fixe Series

THE OXLEY

Toronto

121 Yorkville Ave, Toronto

Prix Fixe Dinner Menu

Monday Oct 28

Monday Nov 4

Monday Nov 11

Monday Nov 18

Monday Nov 25

\$80[†] per person

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

Click here to book.



At The Oxley, fine dining meets homey pub comfort.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef Andrew Carter at The Oxley. 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
- The delicious tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

ABOUT THE OXLEY PUBLIC HOUSE

You won't find veal sweetbreads, mushroom-and-potato pithivier or Muscovy duck on most pub menus. Then again, The Oxley isn't just any pub. It's the vision of Chef-Owner Andrew Carter, who came up through the demanding fine-dining kitchens of the 1990s London, where he worked with Nico Ladenis, the first British chef to be awarded three Michelin stars. The Oxley is his tasty take on a gastropub, featuring elevated food in a comfortable setting, a design that embraces Yorkville's vintage charm and, of course, an excellent pint or glass of wine to enjoy with it all.

PRIX FIXE TASTING MENU

Welcome Cocktail
A Twinkle
Gin, St Germaine, Champagne Topper

—

Amuse Bouche
Smoked Haddock-Quail Egg Kedgeree Arancini
with Coriander Chutney

—

Stout Cured & Smoked Ontario Shoulder of Lamb
with Stilton & Rocket Pistou

—or—

Goat Cheese & Golden Beet Blini
with Frissé & Preserved Lemon-Thyme Dressing

—

Dry Aged Breast Of Muscovy Duck
with Smoked Bacon Roast Dumplings & Watercress Velouté

—or—

The Oxley's Fish & Lobster Pie
with Buttered Peas

—or—

Roast Veal Sweetbreads & Spätzli
with Confit Carrot Cream & Pickled Sunchokes

—

Sticky Toffee Pudding
with House Vanilla Ice Cream

—or—

Chocolate Marquise
with Wild Italian Cherries & Crème Anglaise

—

\$80/person

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

VISA
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the
Oxley

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Visa Infinite® Dining Series

MASTARD, MONTREAL

1879 Rue Bélanger, Montréal

Thursday Nov 14 | 5:15 & 8:30PM*

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

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



Canadiana fare and foraged finds when Mastard welcomes Michelin-starred Published.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Simon Mathys and Gus Stieffenhofer-Brandson are redefining what Canadian cuisine is, and what it could be. Not poutine and butter tarts, perhaps, but wild meat, fine ferments, foraged fare, and a fresh look at culinary tradition. Now the two are coming together for an exciting culinary collaboration at Chef Mathys's inventively ingredient-driven restaurant Mastard, where he continues the kind of experimentation he began at the award-winning Manitoba. He also shares a culinary worldview with Stieffenhofer-Brandson, the Executive Chef of Vancouver's Michelin-starred Published on Main, currently No. 7 on *Canada's 100 Best Restaurants*. When these two join forces, expect a unique and excitingly true taste of Canadian cuisine.

ABOUT SIMON MATHYS

Simon Mathys is Montreal's master of hyper-local cuisine, as deft with seal meat as he is with boreal botanicals like alder and rosehips. A graduate of the École Hôtelière de Laval, Chef Mathys has cooked in kitchens in France and Quebec, including Daniel Vézina's Laurie-Raphaël, Bar & Boeuf, Racines, and Bistro Accords. In 2017, he became Head Chef at the uber-hip Manitoba, a role he held for four years, before opening his own restaurant, Mastard, which sits on the list of *Canada's 100 Best* and offers a sumptuous taste of all Quebec's land and water can produce.

ABOUT GUS STIEFFENHOFER-BRANDSON

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

Note: This event has two seatings at 5:15PM and 8:30PM, 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.

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PUBLISHED
ON MAIN

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Visa Infinite® Dining Series

TOQUÉ!, MONTREAL

900 Pl. Jean-Paul-Riopelle, Montréal

Wednesday Nov 20 | 6:30PM*

\$295 per person† (Includes multi-course meal, cocktail, Champagne, and wine pairings & gratuity; taxes extra.)

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



Michelin stars sparkle when five of Canada's greatest chefs gather at Toqué!

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

For one unforgettable night, the revered Chef Normand Laprise and Co-Owner Christine Lamarche will gather his talented protégés from across the country for an epic dinner at their legendary restaurant, Toqué! Among them are chefs whose restaurants perch high on the *Canada's 100 Best* list, like Charles-Antoine Crête of Montréal Plaza and Angus An of Vancouver's Maenam, and dazzle with Michelin stars, like J-C Poirier of Vancouver's St. Lawrence and Steve Molnar of Toronto's Quetzal. These four chefs return to Toque! for an extraordinary tribute dinner to the chef who started it all, paired with Woodford Reserve cocktails, Champagne and other fine wines. For cardholders, this will be a once-in-a-lifetime experience that you will be talking about for years to come.

ABOUT NORMAND LAPRISE

For over three decades, Normand Laprise has been Quebec's greatest gastronomic leader and one of Canada's most influential chefs. 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 1993, he opened Toqué!, which has consistently been in the top 20 of *Canada's 100 Best Restaurants* since the list was first published in 2015. 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*. Toque! is a Les Grandes Tables du Monde restaurant and, in 2014, Normand received the Order of Canada.

ABOUT THE GUEST CHEFS

Charles-Antoine Crête is Co-Chef and Co-Owner of Montréal Plaza, currently No. 13 on *Canada's 100 Best*. He opened it in 2015, in collaboration with Cheryl Johnson after more than a decade working together at Toqué!, Montreal's temple to haute gastronomy, he as Chef and she as Sous Chef. Together the duo has created one of Montreal's most exciting, boundary-pushing and welcoming places to dine.

Steven Molnar is the Executive Chef of Toronto's Quetzal, a Michelin-starred, No. 12 on *Canada's 100 Best* homage to regional Mexican cuisine. The focus here is on ceviches, masas and all things cooked over the live fire of the 26-foot-long wood-burning grill. Chef Molnar trained at the Institut Paul Bocuse in Lyon and worked with Normand Laprise in Montreal, before making the move to Toronto.

J-C Poirier is the Chef-Owner of St. Lawrence: proud recipient of a Michelin star, *Vancouver* magazine's Restaurant of the Year 2023, No. 14 on *Canada's 100 Best* and recognized by the *World's 50 Best* Discovery List. Originally from Quebec, where he trained under Normand Laprise at Toqué!, Chef Poirier came to Vancouver in 2004 to work with Rob Feenie at Lumière and, in 2017 he opened St. Lawrence, his love letter to *la belle province*.

Angus An is the Chef-Owner of Maenam, Vancouver's Michelin-recommended temple to exceptional Thai cuisine, currently No. 42 on *Canada's 100 Best* and *Vancouver* magazine's Restaurant of the Year in 2016. He is also the principal of the growing Full House Hospitality group. In a long and varied career, Chef An spent three years working at Toque!, and still looks up to Normand Laprise as a great mentor.

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Toqué!

maenam

MONTRÉAL
PLAZA

ST LAWRENCE +

QUETZAL

WOODFORD
RESERVE

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Visa Infinite® Dining Series

LE FILET, MONTREAL

219 Mont-Royal Ave W, Montreal

Wednesday Nov 27 | 6:30PM*

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

Click here to book your tickets.



Indulge in luxurious seafood and the divine tastes of Le Filet.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Discover one of Montreal's most exquisite restaurants, one that has, perhaps, been hiding in plain sight. Like its sister restaurant, Le Club Chasse et Pêche, Le Filet flies under the foodie influencer radar and is all the better for it. Here Chef Yasu Okazaki combines all the skills of Japanese and French cuisine to transform fish into ethereal bites of the sea—think lobster with sea urchin, tuna tartare or scallop ceviche—though he is also handy with other proteins, too, like lamb with tomato jam and yogurt, or cavatelli with braised veal cheeks and foie gras. All of this is paired with a deep wine cellar specializing in sharp white wines alongside a warmly attentive service team led by Maitre d' Gaizka Brassard. Those who know, know to love Le Filet.

ABOUT LE FILET

Opened in 2011 facing Montréal's oasis, Mount Royal Park, Le Filet has quietly become not just one of the city's most beautiful restaurants, shimmering with underwater moodiness, but one of its finest, always busy despite avoiding the limelight. Credit its three founders, two of whom are Chef Claude Pelletier and Owner Hubert Marsolais of Le Filet's sister restaurants, Le Club Chasse et Pêche and Le Serpent, along with Chef Yasu Okazaki. Okazaki started his career in Tokyo, Japan, cooking in French and Italian-style kitchens and then spending time at Michel Rostang in Paris before coming to Canada. Chef Yasu brings his Japanese heritage and French training to a menu swimming mainly in exceptional sea products. Expect creative and delicately crafted plates with refined takes on classic dishes or culinary delights like wagyu tataki and miso oysters.

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Visa Infinite® Prix Fixe Series

LA SPADA

Montreal

3580 Notre Dame Ouest, Montreal

Prix Fixe Dinner Menu

Tuesday Nov 5

Wednesday Nov 6

Thursday Nov 7

\$80⁺ per person

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

Click here to book.



Indulge in the luxurious taste of Rome at La Spada.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef Steve Marcone at La Spada. 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
- The delicious tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

ABOUT LA SPADA

Be among the first to experience Montreal's newest Italian gem. La Spada is a collaboration between renowned food photographer Scott Usheroff (Craving Curator) and Chef Steve Marcone (Bistro Amerigo), whose family hails from Rome. It's not surprising then that all the Roman classics are here—cacio è pepe, carbonara, amatriciana, vitello saltimbocca—and favourites from all over the Italian boot. The flavours are elevated; the vibe lively; the setting shabby-chic with blue velvet banquettes and evocative photos. This prix fixe menu is the best way to enjoy a taste of Rome right here in Saint-Henri.

PRIX FIXE TASTING MENU

Welcome Cocktail: Negroni Sour
Gin, Cinzano, Campari, Lemon Juice, Italian Cherry Syrup

—

Stracciatella A la Romana
Farm Fresh Egg Drop Soup, 36-Month Dop Parmegiano Regiano, Tulsi Micro Greens

—

Cocktail di Gamberi
Champagne-Poached Shrimp Cocktail, House Made Italian Bourbon Cocktail Sauce, Salmon Roe

—or—

Classic Caesar Salad
Romaine, Croûtons, Pancetta, White Anchovies, Parmegiano

—

Sweet Potato Pumpkin Gnocchi
Sage Brown Butter, Crispy Guanciale

—or—

Vitello Saltimbocca
Quebec Veal Chop, Prosciutto, Butter Sage Sauce

—

Apicius's Carrots
Braised Carrots, Mint, Cumin Seed

—

La Spada Tiramisu

—

\$80/person

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

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Visa Infinite® Dining Series

LES FOUGÈRES, OTTAWA

783 Quebec Route 105, Chelsea

Thursday Oct 17 | 6:30PM*

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

Click here to book your tickets.



Experience a new chapter of culinary excellence at Les Fougères.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

The chef is new, but the charming woodland setting is the same, as is the meticulous attention to detail, fine wine cellar, and hyper-local approach to cuisine. In the careful hands of Co-Owners Chef Charles Part and Jennifer Warren-Part, Les Fougères has built a passionately loyal following over the last three decades. Now this special dinner will introduce cardholders to the prodigious talent of Chef Simon Beaudry, who has the same reverence for fine Québécois ingredients but brings exciting new ideas to the table. Think St. Lawrence scallops, shrimp, and mussels; locally farmed duck and produce; preserves made in-house; all of it paired with exceptional wine selections. It's always a magical evening at Les Fougères.

ABOUT LES FOUGÈRES

The name means "the ferns" and is fitting for this lovely restaurant tucked in the forests of Gatineau. Opened in 1993 by Chef Charles Part and Jennifer Warren-Part, this fine-dining destination has long been known for its hyper-local cuisine and a stellar wine program, earning numerous accolades along the way. Now, it has exciting new young talent in the kitchen. Chef Simon Beaudry is bringing fresh ideas to this revered institution maintaining and growing Les Fougères' commitment to express the season and region in his beautiful, delicious plates to critical acclaim.

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Visa Infinite® Dining Series

FORTUNA'S ROW, CALGARY

421 Riverfront Ave SE, Calgary

Sunday Oct 20 | 6:30PM*

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

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



Latin flavours sizzle when Suyo meets Fortuna's Row.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Chilies, smoke, and cocktails. Indulge in a fiesta of Latin American flavours when Chef Mikko Tamarra of Fortuna's Row welcomes the team from Michelin-recommended, Vancouver-based Suyo Modern Peruvian. Suyo Chef Ricardo Valverde combines his deep expertise in Peru's complex cuisine with Chef Tamarra's pan-American live-fire cooking. He also brings with him the talented, multi-award-winning bartender Max Curzon-Price, who will kick the evening off in the Standing Room Only lounge with uniquely imaginative Herradura tequila cocktails. Then, guests will move into the airy, beach-club vibe of the dining room for an unforgettable collaboration of all the rich, tangy, spicy, smoky flavours of Latin America.

ABOUT FORTUNA'S ROW & MIKKO TAMARRA

Opened in Fall 2022, Fortuna's Row is a dynamic contemporary Latin American brunch and supper club located on Calgary's riverfront. The Syndicate Hospitality Group project has a cool industrial-warehouse-meets-Tulum-beach-club vibe that is almost as much of a draw as the terrific fare produced by Chef Mikko Tamarra. Best known for his pop-up Con Mi Taco, he brings his expertise cooking at top restaurants such as Pujol in Mexico City and Astrid y Gaston in Lima to a menu that celebrates the abundance of Latin America. Authentic dishes cooked over live fire pair beautifully with exceptional house cocktails.

ABOUT SUYO MODERN PERUVIAN, RICARDO VALVERDE & MAX CURZON-PRICE

After nearly two decades of cooking at some of Vancouver's best restaurants, in 2021 Chef Ricardo Valverde opened Suyo, where he offers the deliciously complex food of his native Peru. Intimate and welcoming, the Michelin-recommended, *World's 50 Best Discovery* Suyo is named for a Quechuan word that means "homeland" and serves updated takes on dishes like ceviche, causa and lomo saltado. Meanwhile, the thoughtful bar program, led by master storyteller Max Curzon-Price, 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.

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Visa Infinite® Dining Series

PIGEONHOLE, CALGARY

306 17 Ave SW, Calgary

Wednesday Nov 13 | 6:30PM*

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

Click here to book your tickets.



Le Pigeon, PiDGin, Pigeonhole: A culinary collaboration takes flight.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Join the flock when these birds of a feather get together. Star chefs Gabriel Rucker of Portland's Le Pigeon and Wesley Young of Vancouver's PiDGin join chefs Garrett Rotel and Merritt Gordon at Calgary's perennially popular wine bar Pigeonhole, for an unforgettable three-way "Triple Pidge" collaboration. Each chef brings with him a cool, contemporary vibe, buckets of accolades, and a passion for creative fusion, whether high-meets-low or east-meets-west. This will be a fun, flavourful, and epic evening in one of Calgary's hippest restaurants, where guests will also enjoy creative cocktails and an exciting wine pairings curated by General Manager and Sommelier Reshma Mir.

ABOUT PIGEONHOLE, MERRITT GORDON, GARRETT ROTEL & RESHMA MIR

Pigeonhole is 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 the awards ever since. Executive Chef Merritt Gordon, who also oversees the kitchen at sister restaurant Model Milk, brings a modern sensibility to the Concorde Group's creative snack bar (think: mushroom croquettes or sticky glazed pork belly). Garrett Rotel, Executive Brand Chef, oversees the special projects at several of the group's award-winning restaurants, including Major Tom, Barbarella, and Pigeonhole. Reshma Mir, Model Milk's General Manager and Sommelier, curates the wine program at both Pigeonhole and Model Milk. Their extensive vinyl collection, eclectic shareables, and well-edited drink list make this buzzy dining room one of Calgary's favourites.

ABOUT LE PIGEON & GABRIEL RUCKER

Gabriel Rucker is a legend in Portland, Oregon. The Chef-Owner of the groundbreaking restaurants Le Pigeon, and Canard satisfies the city's insatiable appetite for "high-brow, low-brow, French-ish cuisine." According to *World's 50 Best Discovery*, Le Pigeon, which opened in 2006, put Portland on the culinary map; *Eater* has called it "Portland's most iconic restaurant of this century." Chef Rucker was named *Food & Wine's* Best New Chef in 2007, a James Beard Rising Star in 2011, and James Beard Best Chef NW in 2013.

ABOUT PIDGIN & WESLEY YOUNG

Wesley Young is Executive Chef of Vancouver's Michelin-recommended PiDGin, where east-meets-west and classic-meets-visionary in a delicious fusion of French and Asian traditions. This Gastown hot spot placed fifth on *enRoute's* Best New Restaurants when it opened in 2013 and has been at the forefront of "must visit" dining destinations ever since, including a Michelin guide recommendation in 2024. Credit Chef Young, who brings with him a pedigree that includes top London restaurants and revered Vancouver ones such as C and Wildebeest.

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Visa Infinite® Prix Fixe Series

DEANE HOUSE

Calgary

806 9 Ave SE, Calgary

Prix Fixe Dinner Menu

Wednesday Oct 30

Thursday Oct 31

Wednesday Nov 6

Thursday Nov 7

\$75[†] per person

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

Click here to book.



Savour the rich flavours of fall at Deane House.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Executive Chef John Beddoes at Deane House. 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
- The delicious tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

ABOUT DEANE HOUSE

Deane House is one of Calgary's best-loved dining experiences, a 118-year-old historic landmark overflowing with cozy charm and surrounded by bountiful gardens. Carefully curated by locavore champion Sal Howell, the restaurant has been regularly named one of Calgary's finest by the likes of *Avenue Magazine* and *Canada's 100 Best* ever since it opened in 2016. Now this prix fixe experience offers guests a taste of all they love best, while introducing them to new Executive Chef John Beddoes, who brings with him a unique flair for all things local, seasonal, sustainable, and delicious.

PRIX FIXE TASTING MENU

Welcome Drink
Bellenda 'Levis' Prosecco, Treviso, Italy

—

Amuse Bouche
Hokkaido Scallop Tartare
Crème Fraîche, Preserve Lemon

—

Choice of:

Broek Acres Braised Pork Cheek
Shaved Celeriac, Golden Raisin Purée, Tarragon Gremolata

— or —

Poplar Bluff Farm Beet Salad
Charred Orange Vinaigrette, Chèvre Mousse, Caraway Cracker

—

Choice of:

Ewe-Nique Farm Grilled Chicken Breast
Roasted Butternut Squash, Toasted Hazelnuts, Pomme Purée

— or —

Alberta Pan-Seared Trout
BC Braised Endive, Roasted Chanterelles, Leek Beurre Blanc

—

Apple Tarte Tatin
Caramelized Apple, Vanilla Bean Ice Cream

\$75/person

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

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DEANE
HOUSE

Visa Infinite® Dining Series

1888 CHOP HOUSE, BANFF

Fairmont Banff Springs, 405 Spray Ave, Banff

Saturday Nov 2 | 6:30PM*

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

Click here to book your tickets.



High steaks, bold cocktails, and star chefs at the classic, beautiful Banff Springs.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

At once grand and intimate, the Fairmont Banff Springs is perhaps the most iconic destination in Canada's Rockies, the perfect place to enjoy a cocktail while drinking in the spectacular view. And that's just how this unforgettable evening begins, with elevated cocktails at the Rundle Bar crafted by the hotel's Beverage Director Sam Clark and some surprise industry friends. Then Atticus Garant, Executive Chef of Fairmont Banff Springs, will be joined by his friends Justin Leboe, Blair Clemis, and Garrett Rotel, chefs of some of the most storied restaurants in Calgary and Banff. In this richly royal space, they will craft an exquisite meal featuring the finest Alberta ingredients, paired with creative cocktails and wines from a legendarily deep cellar. Note that cardholders who purchase tickets will be able to access preferred room rates (while quantities last) and must book and pay for The Fairmont Banff Springs room separately. Cardholders who purchase tickets to this dining event will be emailed a booking code to access the preferred room rate. Limited rooms available.

ABOUT 1888 CHOP HOUSE & ATTICUS GARANT

Located at the iconic Fairmont Banff Springs, *Canada's Castle in the Rockies*, 1888 Chop House is a sophisticated, modern restaurant that specializes in the finest Alberta ingredients as well as sustainably sourced seafood and game meats. Leading the talented team here is Executive Chef Atticus Garant, who has returned to Canada after several years of cooking around the world. In addition to a stint working with Daniel Boulud, he spent more than a decade at Fairmont properties in destinations including Vancouver, Chicago, and Mexico City, and was Executive Chef at the star-studded Century Plaza in Los Angeles.

ABOUT BLUEBIRD WOOD-FIRED STEAKHOUSE & JUSTIN LEBOE

Justin Leboe is the Culinary Director of the Banff Hospitality Group, which includes Bluebird Wood-fired Steakhouse, the modern Italian restaurant Lupo, and cocktail-forward izakaya Hello Sunshine, among others. Lupo, which specializes in handcrafted pastas, was named the No. 6 Best New Restaurant by *Canada's 100 Best 2023*. Previously, Chef Leboe opened a trio of Calgary restaurants that were named in the top three of *enRoute's* Best New Restaurants: Rush (2009), Model Milk (2012) and Pigeonhole (2014). In 2016, he was named the country's most innovative chef by *Canada's 100 Best*.

ABOUT MAJOR TOM, BLAIR CLEMIS & GARRETT ROTEL

Since it opened 40 floors high in the sky in 2021, Major Tom has been Calgary's most in-demand dining experience, named best new restaurant by *Canada's 100 Best* and is currently No. 52 on the list, thanks to their culinary dream-team including Chefs Blair Clemis and Garrett Rotel. Blair Clemis is one of Concorde Group's Culinary Directors, overseeing special projects at Pigeonhole, Model Milk, and Major Tom, among others. Meanwhile Garrett Rotel, who was Chef de Cuisine at Major Tom and previously at Mission Hill Family Estate in Kelowna, is now Executive Brand Chef for the ever-expanding culinary group.

ABOUT SAM CLARK

The Creative Director, Beverage of Fairmont Banff Springs was originally studying to become a social worker in New Zealand when he fell in love with the world of wine, spirits, and bartending. Since then he has worked in Vancouver, Australia, Scotland, and now Banff, where he helped open Hello Sunshine's bar before his current role for Fairmont. In 2023, he placed second at the World Class Canada Bartender Competition finals in Vancouver.

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VISA
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1888

Fairmont
BANFF SPRINGS

BLUEBIRD

MAJOR
TOM

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Visa Infinite® Dining Series

PYRO AT L'OCA QUALITY MARKET, EDMONTON

340 Baseline Rd, Sherwood Park

Friday Nov 15 | 6:30PM*

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

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



PYRO and The Hunter Chef bring heat to this fiery collaboration.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Max Straczek and Michael Hunter are two chefs who love wild foods as much as they love playing with fire. So when the two join forces at Edmonton's new PYRO Wood-Fired Kitchen & Bar, with its massive custom indoor grill, expect delicious sparks to fly. PYRO is the fire-themed restaurant at the brand-new L'OCA Quality Market, a groundbreaking concept featuring a mouth-watering array of chef-led culinary departments and restaurants. PYRO's Chef de Cuisine Max Straczek will be joined by Toronto-based "The Hunter Chef" who brings his affinity for wild game and other meats to the table. Cardholders can expect a flavourful, fire-kissed feast at the hands of these talented chefs, along with signature cocktails, local craft beer, and fine wines.

ABOUT PYRO AT L'OCA & MAX STRACZEK

Everything at PYRO centres on Canada's largest indoor, custom-built, wood-fired grill, where food is seasoned with smoke and flame. It's one of two restaurants in the ambitious and opulent L'OCA Quality Market in Sherwood Park, a booming hamlet on the edge of Edmonton. (The other is the modern Italian ORO Trattoria.) This artisanal market—the first in a growing group—butchers its own meat, makes its own chocolate, bakes its own bread, crafts its own pastries, and even roasts its own coffee beans, all as sustainably as possible. At the helm is Chef Max Straczek, who rose through the culinary ranks in Vancouver, then spent five years abroad working and travelling through London, Spain, Cyprus, and finally to Poland, where he was an integral part of opening Atelier Amaro—the country's first restaurant awarded a Michelin star. Now, as PYRO's Chef de Cuisine, Straczek enjoys grilling Alberta's best beef on Canada's largest custom-built indoor wood-fired grill and reinterpreting classic dishes by deconstructing and modernizing them.

ABOUT ANTLER & MICHAEL HUNTER

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

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Visa Infinite® Dining Series

MAENAM, VANCOUVER

1938 West 4th Ave, Vancouver

Thursday Oct 10 | 5:30 & 8:30PM*

\$295 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



Chilies, lemongrass and superstar chefs at Maenam.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Chef Angus An is known for the bold- but refined flavours of the elevated Thai cuisine he serves at Maenam; he is also known for gathering his culinary friends together to create extraordinary dining experiences like this superstar collaboration. He will be joined by the legendary Akkapong Earl Ninsom—dubbed “culinary royalty” by *Eater*—of Portland’s Langbaan and Yaowarat restaurants and Joël Watanabe, Chef of Vancouver’s Michelin-starred Kissa Tanto. These multi-award-winning, powerhouse chefs will deliver an unforgettable upscale feast flavoured with chilies, basil, and lemongrass, paired with well-crafted cocktails and wine.

ABOUT MAENAM & ANGUS AN

Since it opened in 2009, Maenam has been the quintessence of exceptional Thai cuisine in Vancouver. It is currently recommended by Michelin, sits at No. 42 on *Canada’s 100 Best* and was named *Vancouver* magazine’s Restaurant of the Year in 2016, among countless other accolades. In the deft hands of Chef-Owner Angus An, Maenam delivers bold, vibrant dishes made with top-quality local ingredients, as well as an exceptional drinks program. It is the flagship of Chef An’s growing Full House Hospitality group, which also comprises Longtail Kitchen, Sen Pad Thai, Popina, and two locations of Fat Mao Noodles.

ABOUT LANGBAAN & EARL NINSOM

Akkapong ‘Earl’ Ninsom is Chef-Owner of several revered Thai restaurants in Portland, Oregon, including the tasting-menu-only Langbaan, which was honored the 2024 James Beard Award for Outstanding Restaurant. In addition, Langbaan was named Restaurant of the Year by both the Oregonian and Portland Monthly in 2014, as were EEM (Thai barbecue), Hat Yai (fried chicken) and Phuket Café (West-Coast-Thai fusion). A four-times James Beard Award finalist and semi-finalist, Chef Ninsom recently opened Yaowarat, which was inspired by Bangkok’s Chinatown and named *Portland Monthly’s* 2023 restaurant of the year.

ABOUT KISSA TANTO & JOËL WATANABE

Joël Watanabe is the Executive Chef of Vancouver’s Michelin-starred Kissa Tanto, its older sister, the Michelin-recommended Bao Bei, and the new cocktail and snack bar Meo—all three venues are the vision of restaurateur Tannis Ling, alongside fellow Co-Owner Alain Chow. Six years after opening the sassy French-Chinese Brasserie Bao Bei in 2010, they opened an elegant Japanese-Italian supper club inspired by the jazz cafés of 1960s Tokyo and tucked upstairs in an old Chinatown mahjongg parlour. Kissa Tanto was named the country’s best new restaurant by both *enRoute* and *Canada’s 100 Best*, and is currently No. 10 at *Canada’s 100 Best*.

Note: This event has two seatings at 5:30PM and 8:30PM, 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.



Visa Infinite® Dining Series

L'ABATTOIR, VANCOUVER

217 Carrall St., Vancouver

Sunday Oct 27 & Monday Oct 28 | 6:30PM*

\$295 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



Culinary stars sparkle with elegant French-inspired fare at L'Abattoir.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

One of Chef Lee Cooper's favourite things is to invite his good friends over to his place to cook for guests — only his friends are some of the world's most renowned chefs and his place is the beautiful private room behind his restaurant, L'Abattoir, in Gastown's historic Blood Alley. It's the perfect showcase for the elegant French-meets-West Coast cuisine of *Vancouver* magazine's Chef of the Year and for this very special dinner. Joining Chef Cooper are Josh Adamo, who recently became Chef de Cuisine at Emeril's in New Orleans after a career in some of the most celebrated kitchens in London and Monte Carlo, as well as the multi-award-winning Iron Chef Alex Chen of Boulevard Kitchen and Oyster Bar, and Kenta Takahashi, the 2024 *Canada's 100 Best* Best Pastry Chef. These three major talents will join Chef Cooper in serving up an exclusive six-course, French-influenced culinary tour de force in the private dining room, paired with inspired cocktails and exceptional wines.

ABOUT L'ABATTOIR & LEE COOPER

L'Abattoir's Chef-Owner Lee Cooper grew up on Vancouver Island and sharpened his skills at Michelin-starred restaurants in the U.S. and U.K. before opening his 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 and, more recently, a recommendation by Michelin and the #16 spot on *Canada's 100 Best* Restaurants. In 2024, Chef Cooper was named Chef of the Year by *Vancouver* magazine. Meanwhile, his exclusive "restaurant-within-a-restaurant" concept, No. 1 Gaoler's Mews, has become one of the hottest tickets in town.

ABOUT EMERIL'S NEW ORLEANS & JOSH ADAMO

Josh Adamo is Chef de Cuisine at the legendary, reimagined Emeril's New Orleans, the flagship fine-dining restaurant of Chef Emeril Lagasse and his son, Chef Patron E.J. Lagasse. Originally from Sault Ste Marie, Ontario, Chef Adamo's culinary journey took him to Toronto where he worked at the famed Auberge du Pommier and won first place in the Toronto regional finals of the Hawsworth Scholarship cooking competition. From there he moved to the UK where he staged at The Fat Duck, helped the team at Core by Clare Smyth earn its three Michelin stars and worked as a personal chef for celebrities in France, England, and the United States. He followed that with a stint at Le Louis XV, Alain Ducassés's three-Michelin-starred restaurant in Monaco.

ABOUT BOULEVARD, ALEX CHEN & KENTA TAKAHASHI

Alex Chen is the Sutton Place Hotel's Executive Chef—Signature Restaurants, which comprise Boulevard Kitchen & Oyster Bar in Vancouver and Wild Blue in Whistler. He is the winner of numerous competitions, including Iron Chef 2018 and the Canadian Culinary Championship 2018, and was a Top 10 finisher at the Bocuse d'Or. Boulevard, known for serving the finest West Coast ingredients prepared with classical technique and creative flair, has also earned countless accolades, including a 2020 nod as *Vancouver* magazine's Restaurant of the Year and is currently No. 22 on *Canada's 100 Best*. Joining him is Boulevard's celebrated dessert master Kenta Takahashi, the only 3-time winner of *Canada's 100 Best's* Best Pastry Chef Award including 2024, and famed for his exquisitely indulgent sweet tasting menus.

Note: This dinner experience will run for two nights, and will 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.



L'ABATTOIR

EST. 2010

BOULEVARD

kitchen & oyster bar



Visa Infinite® Dining Series

PUBLISHED ON MAIN, VANCOUVER

3593 Main St, Vancouver

Wednesday Nov 6 | 6:30PM*

\$295 per person† (Includes canapés, multi-course meal, cocktail & wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



An east-meets-west feast dazzling with Michelin stars when Boka joins Published on Main.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

At the Michelin-starred Published on Main, dinner is a finely curated, multi-course sensory journey that combines Chef Gus Stieffenhofer-Brandson's Nordic training, Manitoba-German heritage and the finest, most seasonal West Coast ingredients. For this extraordinary dinner, he will be joined by Lee Wolen, Executive Chef of Chicago's Boka, itself a restaurant sparkling with Michelin stars and showered with accolades. These are two chefs with much in common, from their mid-western backgrounds to their European experience, and they bring a lively energy and creative zest to every plate. Guests will begin the evening with Woodford Reserve cocktails, then dive into an unforgettable tasting experience paired with globetrotting wines thoughtfully selected by Michelin's 2022 Sommelier of the Year, wine director Jayton Paul.

ABOUT PUBLISHED ON MAIN AND GUS STIEFFENHOFER-BRANDSON

The Executive Chef of Published on Main began his career in his hometown of Winnipeg before heading to Germany and staging at Michelin-starred restaurants. Gus Stieffenhofer-Brandson then spent a summer at Copenhagen's famed Noma and a year as Sous Chef at Vancouver's Hawksworth Restaurant. Then, in December 2019, he opened Published on Main, where he brings his passion for Nordic-style foraged and fermented foods to the table. In 2022, Published earned its first Michelin star and was named the country's best restaurant by *Canada's 100 Best*, the first in Vancouver ever to take the top spot. It currently sits at No. 7 and is working hard for that second star.

ABOUT BOKA AND LEE WOLEN

Lee Wolen is the Chef Partner in a trio of high-profile restaurants in the Windy City: the Michelin-starred fine-dining Boka, casual Italian Alla Vita and family friendly GG's Chicken Shop. Previously, after working at top European restaurants including the famed El Bulli, he spent three years as Sous Chef at Eleven Madison Park in New York, during which it achieved *The New York Times'* coveted four stars, multiple Michelin stars and a Top 10 ranking in San Pellegrino's World's 50 Best Restaurants. He joined Boka as Executive Chef in 2014, the same year he was first named Chef of the Year by both the *Chicago Tribune* and *Eater Chicago*, and has since been a five-time James Beard Awards finalist for Best Chef: Great Lakes. Boka, which was a semi-finalist for the 2020 James Beard Award for Outstanding Restaurant, has maintained its Michelin star from 2011 to the present.

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

Visa Infinite® Prix Fixe Series

MAXINE'S CAFÉ & BAR

Vancouver

1325 Burrard St, Vancouver

Prix Fixe Dinner Menu

Monday Oct 21

Tuesday Oct 22

Wednesday Oct 23

Thursday Oct 24

\$65⁺ per person

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

Click here to book.



Indulge in the elegant tastes of France at charming, delightful Maxine's.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Maxine's Executive Chef Bobby Milheron and Chef de Cuisine Hayden Rennie. 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
- The delicious tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an incremental cost

ABOUT MAXINE'S CAFÉ & BAR

With its buzzy atmosphere, charming retro vibe, and handsome central bar, this modern neighbourhood brasserie could easily have been transported to the West End from London or Paris. Maxine's is one of the city's most welcoming spots, thanks to front-of-house legend Alain Canuel, and serves up a menu of elevated, French-ish comfort food crafted by the team of Executive Chef Bobby Milheron and Chef de Cuisine Hayden Rennie. This prix fixe experience is the best way to relax and enjoy the wide-ranging drinks list and satisfyingly sharable dishes in a casually elegant space.

PRIX FIXE TASTING MENU

Welcome Cocktail: Pear Blossom
Sake, Giffard Elderflower, Pear, Lemon, Simple Syrup, Fee Brother's Plum Bitters

—

Amuse Bouche
Beef Carpaccio | Fry Bread, Anaheim Chilli Condiment, Cheddar Cheese Sauce

—

Burrata | Roasted Beets, Brioche, Black Olive, Citrus

—

Lobster Gnocchi | Butter Poached Lobster, Potato Gnocchi, Sauce Américaine

—

Choice of:

Pork Ribs | Soy-Glazed, Garlic Fried Rice Roasted Peanuts, Crispy Allium

—or—

Sablefish | Grilled Shitake Mushrooms, Potato, Cabbage, Dashi

—or—

Celeriac Risotto | Roasted Sunchoke, Sunflower Seeds, Époisses

—

Choice of:

Chocolate & Berries | Rich Mousse, Preserved Berries, Dark Chocolate Bark

—or—

Salted Caramel Pot de Crème | Warm Mini Donuts

—

\$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.

