



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.

2025 SPRING SERIES

TORONTO | MONTREAL | HALIFAX | CALGARY | EDMONTON | VANCOUVER



WELCOME TO THE VISA INFINITE DINING SERIES, SPRING 2025

Spring is the season of warmer, brighter days, of fresh, light flavours and exciting new experiences—and that’s just what some of the country’s finest restaurants are serving in this collection of exclusive chef-curated dinners.

Each Visa Infinite Dining Series experience comprises a multi-course dinner, often featuring visiting chefs and exciting wine pairings, at some of the country’s most highly sought-after tables, many of which boast accolades from Michelin, *Canada’s 100 Best*, and others.

This season, be among the very first to experience some of Canada’s most talked-about new restaurants, including the cross-cultural culinary magic of Elem in Vancouver, Daniel Costa’s latest Italian ristorante, Rita, in Edmonton, the highly anticipated Rôtisserie La Lune from the Mon Lapin team in Montreal, and the East Coast feast that is Mystic in Halifax. Check in with your favourite chefs, like Calgary’s Duncan Ly, whose new French-inspired Bar Chouette is earning raves, or David Hawksworth, who invites the chef of London’s acclaimed new Raffles hotel for a British dinner in Vancouver. Or take advantage of the first prix fixe meal hosted by a Michelin-starred restaurant, Vancouver’s Barabara.

In fact, this season is simply stuffed with once-in-a-lifetime culinary collaborations, including the dazzling collection of women chefs—including two of the first women chefs in Canada to be awarded a Michelin star—at Calgary’s beloved River Café or the pairing of fine-dining maestro Patrick Kriss of Alo fame with Zach Smith of the buzzy St. Catherines Fat Rabbit at Alder.

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

Spring is the season of bright but sophisticated flavours, enjoyed best 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

Hexagon

May 14 6:30PM - \$265 per person

Sunnys

May 15 5:15 & 8:30PM - \$190 per person

Quetzal

May 28 6:30PM - \$275 per person

Alder

Jun 10 6:00PM - \$225 per person

Montreal

Rôtisserie La Lune

May 7 6:30PM - \$155 per person

Molenne

May 21 6:30PM - \$200 per person

Cabaret l’Enfer

Jun 25 5:15 & 8:30PM - \$225 per person

Halifax

Mystic

Jun 5 6:30PM - \$225 per person

Calgary

Bar Chouette

May 17 6:30PM - \$195 per person

River Café

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

FinePrint

Jun 11 6:30PM - \$195 per person

Edmonton

Rita

Sep 11 6:30PM - \$195 per person

Vancouver

Elem

Jul 3 6:30PM - \$230 per person

Tableau Bar Bistro

Jul 6 11:00AM - \$130 per person

Hawksworth

Jul 16 5:30PM - \$240 per person

Visa Infinite Prix Fixe Series

Toronto

Dorset

June 7, 14, 21, 28 & July 5
(Various Times) \$80/person

Montreal

Panacée

June 4, 5, 11, 12
(Various Times) \$90/person

Calgary

Lulu Bar

June 9-12
(Various Times) \$75/person

Vancouver

Barbara

May 13-16
(Various Times) \$95/person

Visa Infinite® Dining Series

HEXAGON, OAKVILLE

210 Lakeshore Rd E, Oakville

Wednesday May 14 | 6:30PM*

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

Click here to book your tickets.



Michelin stars and global flavours align when Hexagon hosts The Pine.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Just a little way out of town, Michelin stars shine on a pair of regional restaurants that are joining their bold flavours and coming together for this rare collaboration. In Oakville, Rafael Covarrubias, the young, multi-award-winning Chef of the refined, modern-French with Mexican influences restaurant Hexagon, welcomes Jeremy Austin, Chef-Owner of The Pine, a globally inspired fine-dining restaurant in Creemore. Both chefs are immensely talented, both balance global influences with regional influences, both deliver an extraordinary fine-dining experience. Cardholders can expect an unforgettable evening that begins with Herradura tequila cocktails and continues with the kind of culinary experience you will be telling people about for years to come.

ABOUT HEXAGON

Born in Mexico, trained in Calgary, and now based in Oakville, Rafael Covarrubias is one of Canada's most exciting and talented chefs. In 2017, he joined the opening team at the modern French Hexagon; two years later, as Executive Chef, he propelled it onto *Canada's 100 Best Restaurants* list, where it currently sits at No. 26. That same year, at only 25, Chef Covarrubias won the North America S. Pellegrino Young Chef Competition in NYC. In May 2021, he placed third in the global final. And in 2024, Hexagon received Michelin star, becoming the first and only restaurant in Toronto's suburban Halton Region to do so. Chef Covarrubias was also recognized with the Michelin Young Chef Award. Chef de Cuisine Jordan Wilkinson adds a prairie sensibility and myriad international influences, while sommelier Martin Watson's Burgundy-heavy wine program just keeps getting better.

ABOUT THE PINE

Nestled in a repurposed gas station in the charming village of Creemore, The Pine offers an intimate dining experience that is anything but ordinary. At the helm is Michelin-starred Chef Jeremy Austin, who weaves together regional experiences from Shanghai, Wuxi, Hong Kong, and Italy to showcase a signature style that blends traditional Chinese flavours with modern techniques and global influences. The Pine's ever-evolving tasting menu showcases locally sourced ingredients, many from a farm owned by Co-Owner Cassie Austin's family. With a beverage program thoughtfully curated by GM Jeremiah Tomas, the wine and non-alc pairings are designed to make each dish sing while preserving the integrity of nuanced flavours. The Pine's growing list of accolades include a Michelin star in 2024 and is ranked No. 40 on *Canada's 100 Best Restaurants*.

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

SUNNYS, TORONTO

60 Kensington Ave, Toronto

Thursday May 15 | 5:15 & 8:30PM*

\$190 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



Sunnys welcomes Montreal’s Pichai for a spicy feast of pan-Asian flavours.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Things are going to get spicy at this chili-infused Thai-Chinese collaboration hosted by some of Canada’s most dynamic chefs. Toronto Chefs David Schwartz and Braden Chong of Sunnys Chinese welcome Montreal’s popular and sleekly beautiful Thai restaurant Pichai to their Michelin Bib Gourmand hot spot. They will join together to take you on a flavourful trip around China and Thailand, featuring well-crafted dishes, impeccably sourced produce, and exceptional Herradura tequila cocktails. These chefs bring serious expertise to the table, but serve it up with bright flavours and lively good times. Enjoy the journey.

ABOUT SUNNYS CHINESE

Born as a popup during the pandemic, just as Chef David Schwartz and his partners were getting ready to open Yorkville’s Mimi Chinese, Sunnys is inspired by China’s high-energy dining cultures from shaokao spots in Chengdu to dai pai dongs in Hong Kong. The brick-and-mortar restaurant opened in 2022 in the belly of Kensington Market, where Executive Chef Braden Chong turns up the heat in spicy, fiery, crispy, smoky dishes like tripe and beef shank coated in chili oil or charred silver needle noodles. Sunnys Chinese is one of Toronto’s hottest hangouts, ranked on *Canada’s 100 Best*, and a Michelin Bib Gourmand restaurant.

ABOUT PICHAI

Pichai is Montreal’s pre-eminent Thai restaurant, opened in 2021 by the team at the popular Épicerie Pumpui. The inspiration here comes from Executive Chef Jesse Mulder, the former Chef-Owner of Chak Wow, and his years of living and cooking in Thailand. He and Chef Jesse Grasso add a local twist with ingredients like Gaspé rainbow trout and miniature Thai eggplants from Ferme Beaulieu. Complementing all this is Wine Director and Co-Manager Henri Murray, who has curated a list of low-intervention wines. It’s a perfect pairing that landed Pichai a place on both the *enRoute* long list and *Canada’s 100 Best*.

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 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

QUETZAL, TORONTO

419 College St, Toronto

Wednesday May 28 | 6:30PM*

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

Click here to book your tickets.



Quetzal and Montreal Plaza: Three talented chefs at the top of their culinary game.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Enjoy an epic collaboration between two of Canada’s most popular and high-profile chefs when Steven Molnar of the one-Michelin-starred, *Canada’s 100 Best* No. 12-ranked Quetzal in Toronto welcomes Charles-Antoine Crête and Cheryl Johnson of Montreal Plaza, currently *Canada’s 100 Best* No. 13 and highly expected to earn recognition from Michelin later this year. Former long-time colleagues at Montreal’s famed Toqué restaurant, each brings his own unique but complementary style of cuisine to this dinner: Chef Molnar’s smoke-kissed regional Mexican cuisine; Charles-Antoine Crête and Cheryl Johnson’s flawlessly executed and whimsical, nostalgic French fare. Cardholders can expect a memorable evening, with Herradura tequila cocktails, seamless wine pairings, and an experience as fun as it is delicious.

ABOUT QUETZAL

Quetzal is a Michelin one-starred, *Canada’s 100 Best*-awarded (currently No. 12) 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 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 MONTRÉAL PLAZA

After more than a decade working together at Toqué!, Montreal’s temple to haute gastronomy, Co-Chefs and Co-Owners Charles-Antoine Crête and Cheryl Johnson ventured out on their own and, in 2015, opened Montréal Plaza, which currently sits at No. 13 on *Canada’s 100 Best*. There Chef Crête combines his imaginative flair and the innovative skills he picked up at el Bulli in Spain with Chef Johnson’s balancing influence and thoughtful management skills. Together, the Co-Chefs and business partners have created one of the city’s most exciting, boundary-pushing, and welcoming places to dine.

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Visa Infinite® Prix Fixe Series

THE DORSET Toronto

The Well, 457 Wellington St W

Prix Fixe Dinner Menu

Saturday Jun 7

Saturday Jun 14

Saturday Jun 21

Saturday Jun 28

Saturday Jul 5

\$80[†] per person

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

Click here to book.



Indulge in the hearty fare of England’s south coast for this prix fixe menu.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef Ryan Lister at The Dorset. 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 DORSET

The airy, sun-soaked terrace at The Well is one of Toronto’s loveliest al fresco dining spaces, and the perfect spot for this prix fixe taste of England’s bucolic south coast. At The Dorset, one of the newest restaurants from Oliver & Bonacini Restaurants, 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: dry cider, duck scotch eggs, freshly caught seafood, hearty Sunday roasts, and proper puddings. Chef Lister brings with him deep experience working in some of the UK’s most celebrated restaurants, and a passion for local, seasonal, sustainable, and regenerative ingredients.

PRIX FIXE TASTING MENU

Welcome Drink: Dorchester Pimms
Dillons Selby Gin, Pimm’s No.1 Cup, Lemon, Ginger Ale, Lavender-Thyme

—

Black Treacle Soda Bread
Dorset Sea Salt Butter

—

Raw Digby Bay Scallops
Rhubarb Dressing, Radish, Toasted Seaweed Oil

—or—

King Oyster Mushroom
White Soy Ponzu, Radish, Toasted Seaweed Oil

—

Salmon & It’s Caviar
Potato Pancakes, Broccolini, Watercress

—or—

Regenerative Garden Salad (v)
The New Farm Spicy Greens, Whipped White Bean & Sumac Dip

—

Wellington County Beef Striploin
Grilled Spring Vegetable Hash, Cauliflower Purée,
Horseradish & Potato Dumpling, Red Wine Jus

—or—

English Pea Spätzle (v)
Wild Canadian Mushrooms, Brown Butter Celeriac,
Garlic Scape, Grilled Queso Fresco

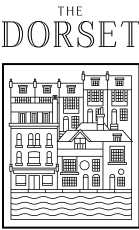
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Strawberry Trifle (v)
Cream, Custard, Sherry Soaked Sponge,
Early Season Ontario Strawberries

—

\$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

ALDER, TORONTO

51 Camden St, Toronto

Tuesday Jun 10 | 6:00PM*

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

Click here to book your tickets.



Patrick Kriss hosts Fat Rabbit for an exceptional feast of flavours.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Everyone’s talking about Fat Rabbit these days, so you’ll want to hop right to it and book this very special collaboration dinner at Alder as quickly as you can. It’s hosted by Patrick Kriss, Chef/Owner of Alo Food Group, who is known for producing the highest level of Canadian gastronomy at restaurants such as the Michelin-starred Alo, currently No. 3 on *Canada’s 100 Best*. Chef Kriss welcomes Zach Smith, whose St. Catharines chophouse/ butchery/catering company is recommended by Michelin and was named “Concept of the Year” in the 2024 *enRoute* Awards. Expect a hearty celebration of all that is fresh from the farm and made from scratch, along with Herradura tequila cocktails and fine wines.

ABOUT PATRICK KRISS

Chef Patrick Kriss has quite possibly gathered more accolades—from Michelin and *Canada’s 100 Best*, among others—than any other chef in Canada. He is the Chef/ Owner of Alo Food Group, which comprises the one-Michelin-starred Alo, and Michelin-recommended Alobar Yorkville, Aloette and Alder which opened in the One Michelin Key-awarded Ace Hotel Toronto in 2022. Born and raised in Scarborough, Chef Kriss began his career cooking at Michelin-starred restaurants in New York and France. In 2015, he opened the tasting-menu-focused Alo, which was awarded the No. 2 spot on *enRoute’s* list of Best New Restaurants. It currently sits at No. 3 on *Canada’s 100 Best* and for two years was the only Canadian entry in the *World’s Best 50 Restaurants*.

ABOUT FAT RABBIT

Suddenly everyone is talking about this combination chophouse, whole-animal butcher, live-fire caterer, local commissary, and bottle shop in St. Catharines. Chef and Co-Owner Zach Smith opened Fat Rabbit after having worked at both Bar Raval in Toronto and at Matty Matheson’s Meat + Three in nearby Fort Erie. It promptly landed at the No. 8 spot on the 2024 *enRoute* list of Best New Restaurants, which also recognized it as the Concept of the Year, and earned a recommendation from Michelin. Fat Rabbit is a whole animal butcher shop and restaurant where the entire team is committed to a zero-waste butchery program, sourcing animals directly from small farms practicing regenerative and ethical farming. This philosophy is emphasized by the ever-evolving menu, house-made charcuterie and retail program.

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ALDER

Fat Rabbit

ACE HOTEL
TORONTO



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Visa Infinite® Dining Series

RÔTISSERIE LA LUNE, MONTREAL

391 Saint-Zotique Est, Montreal

Wednesday May 7 | 6:30PM*

\$155 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



Perfect poultry and iconic French wines at sizzling hot Rôtisserie La Lune.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Just down the street from their much-loved restaurant Mon Lapin, powerhouse Chefs Jessica Noël and Marc-Olivier Frappier have opened a new eatery with a casual sophistication, serious conviviality, and the most delicious rôtisserie poultry. Welcome to Rôtisserie La Lune, and pull up to one of the most in-demand seats in town. The team, a crew of all-stars, bring their hallmark creativity and hospitality to the most beloved of *Québécois* culinary traditions, serving the best poultry and accompaniments. This special dinner starts with cocktails then meanders through the tasty classics the team is so well known for, along with super French classics from the stellar sommelier team.

ABOUT RÔTISSERIE LA LUNE

From the team behind *Canada's 100 Best's* No. 1 ranked Mon Lapin comes Rôtisserie La Lune, an homage to the traditional *Québécois* rôtisserie. Executive Chefs Jessica Noël and Marc-Olivier Frappier, along with Chef de Cuisine Charles-Eric Boutet, bring their signature creative touch to a menu celebrating poultry in all its forms along with mouth-watering accompaniments, all locally sourced. This is a powerhouse team; Chef Frappier was previously executive chef at Joe Beef and Vin Papillon, Chef Noël earned her chops at Blue Hill at Stone Barns, and the wine list is curated by star sommeliers Vanya Filipovic and Alex Landry. With its family-friendly vibe and exceptional food and service, it's little wonder this is the city's hottest restaurant right now.

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Visa Infinite® Dining Series

MOLENNE, MONTREAL

5309 St Laurent Blvd, Montreal

Wednesday May 21 | 6:30PM+

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

Click here to book your tickets.



A talented team dishes up superb seafood at the new Mollenne.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Already Mollenne feels like a Montreal institution, those perfect eateries that you could swear have been around forever. This lively new brasserie in Mile End comes from a team of seasoned industry veterans, including the talented Chef Louis-Joseph Rochefort (formerly of Bouillon Bilk and Le Serpent). Paying homage to the neighbourhood’s storied history as well as the traditions of casual dining, they elevate the experience with a seafood-forward menu (sourced primarily from Havre-Saint-Pierre), fine wines, and deft service. It’s the place to go for everything from a post-work pint to a Champagne and caviar celebration. This special event will introduce cardholders to all that Mollenne does best.

ABOUT MOLENNE

Montreal’s hottest new brasserie, Mollenne (in Joual), is a vibrant tribute to the history of Mile End. This exciting venture brings together some of the city’s most experienced culinary veterans, including Sommelier Miro Ramirez-Leclair, Bar Manager Gia Bach Nguyen, François Séguin Letendre (Soif Shanghai), Alexandre Hallé-Quinlan (Lacou Dominica), and Co-Designer Pierre-Olivier Besner. Leading the kitchen is Chef Louis-Joseph Rochefort, previously at Bouillon Bilk, Le Serpent, and Attica in Australia. Located at the intersection of three vibrant neighborhoods, Mollenne offers a dynamic dining experience that blends past and present, with a focus on high-quality seafood, expertly crafted cocktails, and an exceptional wine list.

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MOLENNE

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Visa Infinite® Prix Fixe Series

PANACÉE Montreal

1701 R. Atateken, Montreal

Prix Fixe Dinner Menu
Wednesday Jun 4
Thursday Jun 5
Wednesday Jun 11
Thursday Jun 12

\$90[†] per person

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

Click here to book.



Seasonal and social, Panacée is the cure you are craving.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef-Owner, Catherine Couvet Desrosiers. 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 RESTAURANT PANACÉE

Understated, elegant, and designed for good conversations, Restaurant Panacée is the vision of its Chef-Owner, Catherine Couvet Desrosiers, who is known for the delicate, ingredient-forward cooking she refined at top Montreal kitchens (Bouillon Bilk, Cadet, Foxy) and Michelin-starred ones in Copenhagen. With its 18-seat counter and cozy tables, Panacée is designed for guests to interact with the chefs and each other over plates of beautiful food and a dynamic wine selection curated by Laurent Cassis and Maude Andrée Méloche. Everything here reflects the chef’s belief that a great meal shared in good company is the perfect cure for all ills.

PRIX FIXE TASTING MENU

Welcome Cocktail
Ubalde Gin, Fresh Cucumber Juice, Mint Syrup, Ginger Oil
—
Parcelle Farm Celtuce
Pistachio Cream, Fresh Garden Flowers and Herbs
—
La Pelletée Farm Cucumber
Borage, Radish
— or —
Kenauk Trout
Trout Roe, Tomato, Smoked Sour Cream, Jalapeno, Purslane
—
Spaghetti alla Chitarra
Spaghetti, Ramps, PEI Clams, Breadcrumbs, Lemon
—
Kégo Farm Quail
Quail Breast, Stuffed Quail Leg, Fava Beans, Peas, Preserved Lemon, Mint
— or —
Full Pin Confit Oyster Mushroom
Red Pepper Sabayon, Almond, Shishito
—
Fromagerie Ruban Bleu La Beurasse
Cherry, Salted Almond, Oat, 2-Year-Old Cheddar
—
Strawberry Vanilla Flan
Dehydrated and Fresh Strawberry, Flower Vinaigrette, Monarda
—
\$90/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.



PANACÉE

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Visa Infinite® Dining Series

CABARET L'ENFER, MONTREAL

4094 Saint Denis St, Montreal

Wednesday Jun 25 | 5:15 & 8:30PM*

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

Click here to book your tickets.



Italian tradition, French flair, and a *Top Chef* at Montreal’s Cabaret L’Enfer.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Chef Massimo Piedimonte is a star in his Montreal hometown. Now, after a dazzling turn on Bravo’s *Top Chef*, he has captured the attention of the rest of the continent, too. He brings his French training, Italian heritag, and the skills he learned at Noma, Maison Boulud, and Le Mouso to Cabaret L’Enfer, his restaurant on the St-Denis strip. This multi-course tasting menu, paired with natural wines from sommelier Blandine Laurent, will feature Chef’s signature style of creative perfectionism with a light-hearted ambience. Cardholders already know Chef Piedimonte, and this dinner will be a memorable occasion to reconnect with him on the edge of superstardom.

ABOUT CABARET L’ENFER

When Cabaret L’Enfer opened in June 2022, it was the most hotly anticipated restaurant in Montreal, and for good reason. That reason is its talented and ambitious chef, Massimo Piedimonte. A former San Pellegrino Best Young Chef finalist, *Canada’s 100 Best* “One to Watch” and ex-head chef at *Canada’s 100 Best* Restaurant of the Year Le Mouso, Chef Piedimonte combines his Italian heritage and French skills with the passion for fermentation he learned at Noma in Copenhagen. Most recently, he competed deep into Season 22 of Bravo’s *Top Chef*. As each episode was watched by more than five million viewers, Chef Peidimonte is set to become a household name across North America. He is also joined by Mexico City-born Chef de Cuisine Santiago Alonso, who brings with him a passion for charcoal grilling, and sommelier Blandine Laurent. Cabaret L’Enfer is currently No. 21 on *Canada’s 100 Best*.

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.



CABARET L'ENFER

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Visa Infinite® Dining Series

MYSTIC, HALIFAX

1723 Lower Water St, Halifax

Thursday Jun 5 | 6:30PM*

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

Click here to book your tickets.



A dazzling collaboration of star chefs at the striking Mystic in Halifax.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Step into Mystic—jutting out dramatically over the Atlantic Ocean on the edge of Halifax, where land meets the sea, helmed by Freehand Hospitality Executive Chef Bill Osborne and Chef de Cuisine Malcolm Campbell. They are joined by *Top Chef Canada* 2018 winner Chef Ross Larkin and Pastry Chef Celeste Mah, Co-Owners of the celebrated Portage in St. John’s, Newfoundland. This is a dazzling constellation of star chefs with extensive combined experience at prestigious kitchens showered with Michelin stars and accolades from *Canada’s 100 Best*, *enRoute*, and others. Together, they will craft a singular dining experience shaped by the region’s waters, forests, and fields. Think delicate halibut, lobster, and wild sea greens, each dish reflecting their collective journey and craft, an experience celebrating the nuance of a meal shaped by place. This collaboration dinner is one that cardholders will be talking about for years to come.

ABOUT MYSTIC

Mystic is Halifax’s newest and arguably most beautiful restaurant. Designed by renowned architect Brian MacKay-Lyons and DesignAgency, the space opens to sweeping views of the Atlantic. Equally beautiful is the food from an open kitchen led by Executive Chef Bill Osborne and Chef de Cuisine Malcolm Campbell. These two talented chefs bring a wealth of high-level experience from top Canadian restaurants (including Toronto’s Michelin-recommended Canoe) as well as Michelin-starred restaurants overseas. Here, Nova Scotia’s landscape is not just inspiration—it is the heart of the experience where they craft an immersive culinary journey that honours the Maritime province’s land, sea, and air, enhanced by a thoughtfully curated wine selection from sommelier Sam Melanson.

ABOUT PORTAGE

Located in St. John’s, Portage is a celebration of Newfoundland Canadiana as interpreted by Co-Owners and partners in life Chef Ross Larkin and Pastry Chef Celeste Mah. Chef Larkin is best known as the former Chef de Cuisine of the renowned but now-shuttered Raymonds and from winning *Top Chef Canada* in 2018. Chef Mah, meanwhile, was named the country’s best pastry chef in 2019 by *Canada’s 100 Best*. (Portage is currently No. 36 on *Canada’s 100 Best* list). This talented duo pride themselves on offering an elevated cuisine served in a casual atmosphere with sharing plates for family-style dining.

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.



M Y S T I C



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Visa Infinite® Dining Series

BAR CHOUETTE, CALGARY

227 11th Ave SW #130, Calgary

Saturday May 17 | 6:30PM*

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

Click here to book your tickets.



Magic is in the air at Bar Chouette for this rare and delicious chef collaboration.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

It’s rare these days to enjoy the culinary magic of Mark Singson, one of Canada’s most creative and talented chefs. That just makes this dinner celebrating the comeback of Calgary’s beloved Chef Duncan Ly even sweeter. The multi-award-winning Chef Ly recently opened Bar Chouette, a chicly eclectic, cocktail-forward bistro in the Beltline, where he dishes up a tightly curated menu of French-influenced classics prepared with delicious twists. It’s the perfect venue for a collaboration with Chef Singson, runner-up on *Top Chef Canada* 2018 and founder of his own private chef/catering/pop-up business FAM (Food Art Music). Cardholders can expect a lively, artful, and wildly delicious experience alongside Herradura tequila cocktails from these immensely talented chefs.

ABOUT CHEF DUNCAN LY & BAR CHOUETTE

Duncan Ly is one of Calgary’s most revered chefs. Before becoming Chef-Owner of the pan-Asian Foreign Concept in 2017, he worked in some of Western Canada’s greatest dining establishments, including Tofino’s Wickaninnish Inn, Vancouver’s Diva and, in Calgary, Catch, Hotel Arts, Kensington Riverside Inn, and The Vintage Group. In 2014, he won silver at the Canadian Culinary Championships and is admired as a mentor to young rising chefs. In 2023, Foreign Concept closed its doors, but a year later, Chef Ly opened Bar Chouette, a chic contemporary French hot spot named one of Calgary’s Best Restaurants of 2025 by *Avenue* magazine.

ABOUT MARK SINGSON

Mark Singson started his culinary journey early in his teenage years, taking his craft through some of Vancouver’s mainstay restaurants to Australia, then back to Vancouver. As Sous Chef he helped open the now one-starred Michelin restaurant AnnaLena. In 2018 he earned second place on *Top Chef Canada*. After, he conceived FAM inc—a private dining enterprise created to share Singson’s love and passion for Filipino food, art, and music. Singson is obsessed with building communities (the FAM name is no coincidence) through unique and intimate dining experiences.

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

Wednesday May 21 | 6:30PM*

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

Click here to book your tickets.



At River Café: a simply beautiful homage to great women chefs.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Three of Canada's most talented female chefs gather in homage to a fourth, the pioneering Eugénie Brazier, the first chef ever to earn six Michelin stars. That was back in 1933 Lyon when "La Mère Brazier" set the standard for simple cooking with fine ingredients (think: poulet Bresse with truffles and cream), a philosophy that has inspired generations of chefs ever since. That includes both River Café's new Executive Chef Kirsten Livingston and her guests Andrea Carlson of Vancouver's Michelin-starred Burdock & Co., and Rebekah Bruce, former Chef de Cuisine of Toronto's Michelin-starred Alobar. These are three chefs with a passion for fine local ingredients, sustainable nose-to-tail cooking, and deft preparation—just like La Mère herself. Expect an extraordinary evening of fine flavours in River Café's gorgeous park setting, perhaps one of the best places in Canada to enjoy a spring evening.

ABOUT KRISTEN LIVINGSTON AND RIVER CAFÉ

The new Executive Chef at Calgary's beloved River Café—the OG of local farm-to-table dining—brings a passion for sustainability and a dedication to Canadian cuisine to her role. It's something she honed for the past four years working with previous Executive Chef Scott MacKenzie, who recently departed for Toronto. Since it opened on beautiful Prince's Island in 1995, River Café has championed top-quality regional and seasonal ingredients, and celebrated a taste of place with the mantra "How local can we be?" Year after year, River Café continues to win awards and is currently No. 23 on *Canada's 100 Best*.

ABOUT ANDREA CARLSON

Born and trained in British Columbia, few other chefs are as closely associated with local, organic, and authentic BC ingredients as Andrea Carlson. She began her career cooking at some of the most farm-to-table-focused restaurants in the province, including Sooke Harbour House, C, and Raincity Grill, where she popularized the concept of the 100-Mile-Diet. In 2013, after leading the revered Bishop's as Executive Chef for five years, she opened her own restaurant, the micro-seasonal, hyper-local Burdock & Co. In 2022, Burdock & Co. became the first female chef/owned restaurant in Canada to earn a Michelin star and received a *World's 50 Best Discovery* award. In 2023, Burdock & Co. was featured within the Vancouver profile of *Time* magazine's *World's Greatest Places* list.

ABOUT REBEKAH BRUCE

As Chef de Cuisine at Toronto's Alobar, Rebekah Bruce became one of the first women in Canada to lead a Michelin-starred kitchen. Previously, she'd worked in some of the best kitchens in Toronto and Vancouver, then moved to London where she worked at the two-Michelin-starred Square and one-starred Angler. In London she also discovered the art of "nose to tail" eating as it applies not just to meat but fish, vegetables, and all things that make their way into her kitchen. Most recently, as she waits to open her own restaurant, she has been working at Toronto's much-loved Harbour 60 with Chef Scott MacKenzie, the former Executive Chef at Calgary's River Café.

ABOUT EUGÉNIE "LA MÈRE" BRAZIER

Known as the "mother of modern French cooking," Eugénie Brazier (1895-1977) was the first woman to win three Michelin stars and first chef to earn six stars simultaneously. That was in 1933, the first year Michelin awarded three stars—she won them for both of her two restaurants, La Mère Brazier in Lyon and her more rural location, Col de la Luère. No other chef was awarded six stars at the same time until Alain Ducasse in 1998. Chef Brazier was both a pioneer who established simple but high-quality style of cooking has influenced generations of French cooks and a mentor to many, including the legendary Paul Bocuse who worked as an apprentice in her kitchen. Her original restaurant lives on—in 2007 the Michelin-starred chef Mathieu Viannay bought it from her family and continues to serve her classics on the menu.

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

LULU BAR

Calgary

510 17th Ave SW

Prix Fixe Dinner Menu

Monday Jun 9

Tuesday Jun 10

Wednesday Jun 11

Thursday Jun 12

\$75[†] per person

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

Click here to book.



Take a taste-driven getaway at Lulu Bar.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy a flavour-forward prix fixe menu curated by Lulu Bar. Preview the tasting menu below, choose your reservation from the list of dates and times available, and pre-pay for your table in advance for an evening that feels like your last vacation.

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 LULU BAR

Since opening in 2019, Lulu Bar has been a laid-back escape from the ordinary. Brought to life by Calgary’s Concorde Group (Major Tom, Bridgette Bar, Lonely Mouth), it channels the warmth of the Pacific onto 17th Avenue, plating up Southeast Asian and Polynesian flavours. Designed for sharing, Lulu’s new menu blends bold, wood-fired dishes with fresh, light ingredients—great for both intimate hang outs and group gatherings. Recognized on *Canada’s 100 Best* list in 2022, the food is thoughtfully crafted, and, of course, no island-inspired getaway is complete without a drink in hand. Their sake, beer, and creative cocktails are just the ticket for sipping your way to faraway places.

PRIX FIXE TASTING MENU

Welcome Cocktail: Low Sun
Melon Gin, Strawberry, Elderflower, Lemon, Nasturtium, Whites

—

Amuse Bouche
BC Spot Prawn, Calamansi, Nasturtium

—

Scallop
Passionfruit Aquachile, Crème Fraîche, Thai Basil

—

Lamb Meatball Skewer
Laab Spices, Lime Leaf, Labneh

—

Choice of:
Wood Grilled Duck
Black Garlic, Soy, Red Wine, Rhubarb

— or —

Chili Crab Noodles
Tamarind Sweet Chili, Dungeness Crab, Bok Choy

—

Hawaiian Shaved Ice
Fermented Pineapple, Condensed Milk

\$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

FINEPRINT, CALGARY

113 8 Ave SW, Calgary

Wednesday Jun 11 | 6:30PM*

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

Click here to book your tickets.



Rising star chefs and a modern Filipino-inspired feast at FinePrint.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Since opening in 2022, FinePrint has been climbing the bestseller charts and will soar to new heights when two chefs with a Great Kitchen Party win under their belts and a shared Filipino heritage come together for an “Indáy” dinner. “Indáy” celebrates Philippine cuisine through soulful culinary collaborations by talented Filipino-Canadian chefs across the country, highlighting the beautiful nature of third-culture cooking through their personal experiences. Executive Chef Francis Martinez of the elegant FinePrint welcomes Rupert Garcia, Chef de Cuisine of Fairmont Palliser’s Hawthorn Dining Room & Bar, for a mouthwatering collaboration. Expect vibrant, contemporary flavours, the finest local ingredients, and creative cocktails by award-winning Beverage Director Logan Cox in this historic space (constructed in 1893, the brick and sandstone building was originally occupied by the Calgary Herald, the oldest running newspaper in the city). No need to read the fine print to know this dinner will be one for the books.

ABOUT FINEPRINT AND FRANCIS MARTINEZ

With over 20 years of experience cooking various cuisines, Francis Martinez has built an impressive and diverse career as a chef. His passion for food is deeply rooted in his Filipino heritage, having grown up watching and helping his parents run a bakery and catering restaurant. Originally from Toronto, Martinez moved to Calgary in mid-2021, where, after building relationships with many high-level, well-established restaurants, he stepped into the role of Executive Chef at FinePrint restaurant in 2022. Here, he has continued to find inspiration in his personal and professional life, shaping his culinary journey with creativity and dedication. Meanwhile, Beverage Director Logan Cox’s innovations continue to push the boundaries of FinePrint’s cocktail program.

ABOUT HAWTHORN DINING ROOM & BAR AND RUPERT GARCIA

Originally from the Philippines, Chef Garcia is a certified Red Seal chef, a Chaîne des Rôtisseurs member, has staged at Michelin-starred restaurants in New York and San Francisco, and has worked at prestigious establishments throughout Calgary. He has won multiple awards at local, national, and international chef competitions, including gold at Calgary’s Great Kitchen Party in fall 2023 and, most recently, won a silver medal at the Canadian Culinary Championship against the nation’s top chefs. Since May 2023, he has been Chef de Cuisine at the Fairmont Palliser’s Hawthorn Dining Room & Bar, where he specializes in contemporary cuisine, blending French and Asian traditions with modern techniques.

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

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Visa Infinite® Dining Series

RITA RESTAURANT, EDMONTON

10349 Jasper Ave, Edmonton

Thursday Sep 11 | 6:30PM+

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

Click here to book your tickets.



Meet Rita, the latest from Italian maestro Daniel Costa.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Be among the very first to enjoy the latest restaurant from Edmonton's master of deliciousness, Daniel Costa and Chef and Co-Owner Micah Joffe. Just as at his much-missed Corso32 and other award-winning establishments, Rita dishes up authentic Italian fare, only this time the focus is on fresh pasta, handmade from scratch. Rita is named for his mother and, like any good mama, that means the food nourishes both body and soul with flavours that are classical and heartwarming. Alongside is a selection of delightfully adventurous regional Italian wines selected by Co-Owner, General Manager, and Wine Director Allen Anderl. Cardholders will not want to miss this first taste of Italy's rich traditions as crafted by one of the city's greatest culinarians.

ABOUT DANIEL COSTA

At the tender age of 27, Daniel Costs opened Corso32, his interpretation of Italy by way of Alberta. Within a year, he'd been named one of *Avenue* (now *Edify*) magazine's 40 under 40, and made the Top 10 list of *enRoute*'s Best New Restaurants. Since then, with his business partner Allen Alderle, he's opened several other restaurants, all Italian-influenced and wildly popular. Among them is the moody Bar Bricco, joyful Uccellino which re-opened as the seasonal Olia Ristorante in the Citizen building, and social Bar Henry in the ICE District. Chef Costa's newest venture with Chef and Co-Owner Micah Joffe, the pasta-forward Rita, will satisfy Edmontonians' cravings for great Italian food and wine.

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® Prix Fixe Series

BARBARA Vancouver

305 E Pender St.

Prix Fixe Dinner Menu
Tuesday May 13
Wednesday May 14
Thursday May 15
Friday May 16

\$95⁺ per person

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

Click here to book.



Savour the Michelin-starred sophistication of Barbara with a special prix fixe tasting menu.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Barbara's Chef Patrick Hennessey. 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 BARBARA

This prix fixe experience may just be one of the best ways to nab one of the tiny handful of seats at the intimate, one-Michelin-starred Barbara. Those ten seats cluster around an L-shaped bar that is also the stage where Chef Patrick Hennessey performs his culinary magic. With a résumé that features Eleven Madison Park in New York and Kissa Tanto and Chambar in Vancouver, Chef Hennessey dishes up refined techniques, sophisticated flavours, and ingredients that are local, sustainable, and deceptively simple. The constantly changing menu features a uniquely Vancouver mix of east-meets-west flavours, executed with rare precision and passion. This will be an extraordinary, and unforgettable, experience.

PRIX FIXE TASTING MENU

Welcome Sparkling: Thorn and Burrow 2023 Pet Nat

—

Amuse Bouche

—

Stracciatella

Variations of Cucumber, Everything Bagel Crumble, Black Garlic Vinaigrette

—

Squid

Romesco, Moroccan Olives, Smoked Almonds

—

Choice of:

Arctic Char

Hummus, Lemon Brown Butter, Pine Nuts, Mint & Dill, Pomegranate Vinaigrette

— or —

Lamb

Crispy Schnitzel, Tabouleh, Babaganoush

—

Granita

Blood Orange, Cardomon Cream, Dehydrated Meringue

\$95/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

ELEM, VANCOUVER

2110 Main St, Vancouver

Thursday Jul 3 | 6:30PM+

\$230 per person[†] (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



All the elements connect when sizzling hot Elem hosts Botanist chef Hector Laguna.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Vancouver has never experienced anything quite like Elem, a calm, elegant, even minimalist space with powerful personalities driving a colourful but refined fusion of food, drink, and culture. Chef Vish Mayekar and mixologist Winnie Sun transform flavours from around the world and their own stories—sea bream painted with two kinds of salsa, tender filled pasta, umami-rich duck fried rice, a zero-waste prawn-infused gin cocktail—into the kind of dishes guests just can’t stop talking about. For this extraordinary dinner, they are collaborating with Botanist Chef Hector Laguna, who brings his own finely tuned flavour fusions to the table, which will be paired with some cleverly curated Diplomático rum cocktails. Why should you choose to dine at Vancouver’s buzziest restaurant? It’s elementary.

ABOUT VISH MAYEKAR & ELEM

Vaishnav “Vish” Mayekar is the Chef-Owner of Elem, a new Main Street hot spot that celebrates all the elements—the natural ones of earth, wine, and fire, but also the delicious ones of dining well across timelines, cultures, and national boundaries. Chef Mayekar brings to the table the spices he grew up watching his mother cook back home in Mumbai, India, as well as his years cooking at Italian restaurants (most recently as Head Chef of Pepino’s and Caffè La Tana). He is also Executive Chef at the American Pavilion at the Cannes Film Festival, a member of Canada’s national culinary team and, in 2024, competed in season 10 of *Top Chef Canada*. He is joined at Elem by friends and colleagues, manager Hassib Sarwari (Afghan Kitchen) and cocktail specialist Winnie Sun (Zarak).

ABOUT HECTOR LAGUNA

The airy, plant-filled Botanist is one of Vancouver’s favourite places for refined, globally inspired, locally flavoured cuisine. At its helm is Executive Restaurant Chef Hector Laguna. Originally from Mexico, Chef Laguna worked in Miami and Toronto before moving to Vancouver where he was Senior Sous Chef at Hawksworth Restaurant before taking on the award-winning Botanist. The restaurant is recommended by the Michelin Guide and is currently No. 37 on *Canada’s 100 Best*.

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

TABLEAU BAR BISTRO, VANCOUVER

1181 Melville St, Vancouver

Sunday Jul 6 | 11:00AM*

\$130 per person[†] (Includes food, wine, Champagne, cocktails, and gratuity; taxes extra.)

Click here to book your tickets.



A sparkling brunch collaboration from a trio of beloved Vancouver restaurants.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Step into Tableau Bar Bistro and you could easily imagine yourself in a beautiful Parisian boîte where the wine is perfectly chilled, the décor is elegant, and the classics have been given a subtly modern makeover. That’s thanks in large part to Wentworth Hospitality’s Culinary Director Bobby Milheron, who has brought serious skill to the group’s trio of beloved restaurants, which include Homer Street Café and Maxine’s. Chefs from all three restaurants will join him for this elevated Champagne brunch, where they will transform West Coast ingredients into classics of French cuisine. Expect luxurious dishes featuring caviar, truffles, and foie gras to be served alongside bubbles and craft Diplomatico rum cocktails from Beverage Director JS Dupuis and Wine Director Nick Bertoia, a team of unusual depth and talent. There could be no better way to start your day.

ABOUT THE WENTWORTH HOSPITALITY CHEFS

Vancouver’s Wentworth Hospitality Group comprises the chic, French-flavoured restaurant Tableau Bar Bistro at the Loden Hotel, as well as neighbourhood favourites Homer Street Café & Bar, Maxine’s Café & Bar, and soon-to-open Folietta. Culinary Director Bobby Milheron (Wentworth Hospitality Group), who is originally from the East Coast, moved west in 2008 to work at Diva at the Met, then Boulevard Kitchen and the much-missed West, where he was Executive Chef before it closed its doors in 2019. He is joined by the talented Chefs from the group’s restaurants: Executive Chef Tyler Prevette (Tableau Bar Bistro, Folietta), Executive Chef Aaron Lee (Maxine’s Café and Bar, Homer St. Café and Bar), Chef de Cuisine Hanna Shellard (Homer St. Café) Chef de Cuisine Matt Eaton (Tableau Bar Bistro) Chef de Cuisine Paul Doonan (Maxine’s Café and Bar).

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

HAWKSWORTH, VANCOUVER

801 W Georgia St, Vancouver

Wednesday Jul 16 | 5:30PM*

\$240 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



A jolly good taste of London with Raffles at Hawksworth.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

London is one of the world’s most cosmopolitan cities for dining, cocktails, and all-around hospitality. This exceptional event will give cardholders a delicious taste of all three when celebrated Canadian Chef David Hawksworth—who spent a decade cooking in some of London’s most famed kitchens—welcomes Roger Olsson, Executive Chef of the brand-new Raffles London at The OWO, No.13 on *World’s 50 Best*. This “Evening in London” collaboration will start with a Spy Bar-esque experience with a local take on 007’s famous martini (the Vesper martini) in the luxe private-dining York Room before meandering down to the Michelin-recommended main dining room for a multi-course dinner with exquisite pairings from the platinum-award-winning wine list. Expect a sophisticated and indulgent evening—shaken, not stirred.

ABOUT HAWKSWORTH RESTAURANT

Since 2011, when it opened in the historic Rosewood Hotel Georgia, Chef David Hawksworth’s eponymous restaurant has been lauded for its high-level cuisine, deep wine list, inventive cocktail program, and its genuine hospitality. Recommended by the Michelin Guide and recognized as one of the world’s best restaurants by La Liste, it is one of the most beautiful, art-filled spaces in Vancouver, a perfect showcase for the ingredient-led cuisine of Chef Hawksworth. Among its many awards and accolades, Hawksworth is currently No. 67 on *Canada’s 100 Best 2024*. In addition, Chef Hawksworth, who spent a decade working in Michelin-starred restaurants in Europe before returning to his Vancouver hometown in 2000, is a mentor to countless up-and-coming chefs.

ABOUT ROGER OLSSON & RAFFLES

Originally from Sweden, over the past 27 years Roger Olsson’s culinary career has checked into many of London’s most prestigious addresses, including both luxury hotels and Michelin-starred restaurants. Among them are The Ritz, The Dorchester, and The Kimpton Fitzroy hotels, as well as the two-Michelin-starred Pied à Terre. In 2024, he became Executive Chef of the new Raffles London at The OWO (the Old War Office in Whitehall). From 1906, the building served as the office to prominent political and military leaders of the 20th century, notably Sir Winston Churchill, and the haunt of the British Secret Service. It’s the first London hotel for the Singapore brand established in 1887 and features nine restaurants and three bars, with several big-name chefs and mixologists behind them.

Note: This event has multiple seating times, beginning at 5:30 pm, and may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Reservations are booked for 2.5 hour blocks 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. Dietary restrictions cannot be accommodated.



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