



# 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 SUMMER SERIES

CAMBRIDGE | NIAGARA | MUSKOKA | MONTREAL | CALGARY | CANMORE | OKANAGAN | VANCOUVER



### WELCOME TO THE VISA INFINITE DINING SERIES, SUMMER 2025

In summer we crave the freshest flavours, the best company, and the sunniest adventures—and that's just what some of the country's finest restaurants are serving in this irresistible collection of exclusive chef-curated dinners.

Each Visa Infinite Dining Series experience features a multi-course dinner at some of the country's most highly sought-after tables, many with visiting chefs and exciting wine pairings. The summer lineup will also include several of the delicious and ever-popular Prix Fixe Series dinners.

In Niagara wine country, Michelin stars sparkle as Canada's newly anointed best restaurant, Restaurant Pearl Morissette, welcomes three-starred Chef Matthew Kammerer for a hyper-local and micro-seasonal feast unlike any other.

But that's only one good reason to get out of the city. There is also the refined, award-winning cuisine of rising star Chef Danny Beaulieu at Änkôr in Canmore with Chef Ryusuke Nakagawa of Michelin starred Aburi Hana in Toronto. And the farm-to-table collaboration in Prince Edward County between Flame + Smith and St. Catharine's Fat Rabbit, who will also join Chef Neil Taylor at CedarCreek Estate Winery for some irresistible, smoke-kissed, Mediterranean-inspired cuisine in the Okanagan. Meanwhile, at the gorgeous Langdon Hall, celebrated Hong Kong Chef Vicky Chen joins his mentor, Chef Jason Bangerter, for a reunion flavoured by the freshest ingredients straight from the garden.

There's also plenty to enjoy in the city, too. At Michelin-starred Published on Main, Chef Gus Stieffenhofer-Brandson welcomes his mentor, Chef Ben Ing, for a dazzling taste of Noma. While in Calgary, it's a sea-to-prairie reunion at Alloy when former Sous Chef Jonah Joffe returns from Vancouver, where his restaurant Bar Bravo is winning all the awards.

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

Summer is the season of light and laughter and easygoing flavours. We hope you enjoy these exclusive experiences cooked up just for you.

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

## Visa Infinite Dining Series

### Niagara

Restaurant  
Pearl Morissette  
Jul 17 5:30PM - \$325 per person

### Toronto

Langdon Hall  
Jul 25 5:30PM - \$325 per person

### Muskoka

Crossroads  
Aug 6 5:30PM - \$295 per person

### PEC

Flame & Smith  
Sep 20 5:30PM - \$285 per person

### Calgary

Alloy  
Aug 7 6:30PM - \$200 per person

### Canmore

Änkôr  
Aug 20 5:00 - \$225 per person

### Okanagan

CedarCreek Estate Winery  
Aug 9 6:00PM - \$225 per person

### Vancouver

Published on Main  
Sep 14 6:30PM - \$250 per person

### Folietta

Sep 18 6:30PM - \$195 per person

## Visa Infinite Prix Fixe Series

### Toronto

Alobar Downtown  
Aug 15, 16, 22, 23  
(Various Times) \$90/person

### Montreal

Le 9<sup>e</sup>  
Aug 3, 12, 17, 19  
(Various Times) \$80/person

### Vancouver

Lila  
Sep 22-25  
(Various Times) \$65/person



# Visa Infinite® Dining Series

## RESTAURANT PEARL MORISSETTE, NIAGARA

3953 Jordan Rd, Jordan Station

Thursday Jul 17 | 5:30PM\*

\$325 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Renowned chef Matthew Kammerer joins RPM for a Michelin-starred collaboration.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Hyper-local. Micro-seasonal. Impeccably yet imaginatively prepared. Three chefs of a single vision, showered with Michelin red and green stars, come together for this epic culinary collaboration in wine country. Eric Robertson and Daniel Hadida, Co-Chefs at Canada’s top-rated Restaurant Pearl Morissette, welcome Chef Matthew Kammerer of Mendocino’s two-starred (two red, one green) The Harbor House Inn, widely considered one of America’s greatest chefs. Cardholders can expect an evening of evolved cuisine crafted from the finest farm-fresh and locally foraged produce, prepared with a modern European sensibility and paired with François Morissette’s pure and focused wines. This is an evening guests will be talking about for years to come.

### ABOUT DANIEL HADIDA AND ERIC ROBERTSON

With its Michelin red and green stars and recent recognition as No. 1 on *Canada’s 100 Best*, Restaurant Pearl Morissette (RPM) is among the world’s truly great wine country destinations. Credit the impeccable produce from the 17-hectare regenerative farm, orchard, and winery it sits on, and the Co-Executive Chefs who transform it into exceptional cuisine. Daniel Hadida and Eric Robertson may have been raised in Ontario, but they honed their skills cooking at game-changing kitchens abroad (Hadida at Septime in Paris; Robertson at Belgium’s In de Wulf and De Vitrine). Both share an agrarian philosophy, a culinary idealism, and a mastery of classic technique. Above all, they know that to cook the best, they need to grow the best.

### ABOUT MATTHEW KAMMERER

The Harbor House Inn was built in 1916, but it was only when this historic property reopened in 2018, with Chef Matthew Kammerer at the helm, that it became the Mendocino Coast’s quintessential dining destination. Today, it boasts two Michelin red stars and a green star, and Chef Kammerer himself has been showered with recognition by the James Beard Awards, *Food & Wine*, and La Liste. His daily changing menu features ingredients sourced sustainably from local farms, forests, and waters, prepared simply and with integrity at their core. So significant has his contribution been that, in both 2023 and 2024, Robb Report named him one of “The 50 Most Powerful People in American Fine Dining.”

**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. 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.



RPM

Pearl Morissette

HARBOR HOUSE.

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# Visa Infinite® Dining Series

## LANGDON HALL, CAMBRIDGE

1 Langdon Dr, Cambridge

**Friday Jul 25 | 5:30PM\***

**\$325 per person†** (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

**Click here to book your tickets.**



## Langdon Hall welcomes superstar Chef Vicky Cheng from Hong Kong for a masterful fusion of global flavours.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

For the first time in more than 15 years, one of this country's most globally renowned chefs returns to Canada to cook with his mentor, and cardholders are invited to be part of this exclusive and extraordinary culinary experience. The lush gardens and gracious rooms of Langdon Hall are the beautiful setting when Executive Chef Jason Bangerter welcomes his protégé, Vicky Cheng, the superstar chef of two of Hong Kong's most celebrated restaurants, the World's 50 Best-anointed Wing and Michelin-starred VEA. This dinner promises to be a spectacular night for both the guests and the chefs, who have a special bond with each other. In addition, Visa cardholders have exclusive access to a select number of rooms and suites at Langdon Hall, details below.

### ABOUT LANGDON HALL

Langdon Hall Country House Hotel and Spa, built in 1898 and surrounded by 25 acres of gardens, is home to Canada's only five-diamond restaurant, a member of Relais & Chateaux and regularly sits at the very top of most "best of" lists, including *Canada's 100 Best* (it's currently No. 15). Since 2013, Jason Bangerter has been Executive Chef of Ontario's legendary "garden-to-plate" restaurant. He previously spent several years working at Anton Mosimann's restaurants in Europe, where he was inspired by the pioneering chef's concept of "*cuisine naturelle*," as well as Toronto's Oliver & Bonacini restaurants. In 2021, he published *Langdon Hall: A Cookbook*, a collection of seasonally inspired recipes.

### ABOUT VICKY CHENG

Born in Hong Kong and raised in Toronto, Vicky Cheng apprenticed under Chef Jason Bangerter at Auberge du Pommier and Canoe for more than six years before embarking on his culinary journey and becoming a bona fide global superstar. After working in French restaurants for 20 years, including two years at Daniel Boulud in NYC, he returned to Hong Kong where he opened two highly acclaimed restaurants: Wing, a Chinese restaurant that is currently No. 20 on the World's 50 Best Restaurants list and No. 3 on Asia's 50 Best, and the one-Michelin-starred experimental Chinese-French VEA.

### ABOUT HONG KONG

Hong Kong is a culinary paradise, home to some of the finest dining experiences in the world, with a mix of Cantonese, French, Japanese, Korean, and other international cuisines. The city is home to 76 Michelin-starred restaurants, including Vicky Cheng's VEA, which has one Michelin star.

**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.

**Cardholders must book and pay for Langdon Hall rooms separately.** Cardholders will receive a special rate, and the hotel room reservation automatically reserves a seat for the event. Cardholders must pay for the event ticket separately and will be sent a link to purchase tickets.

To receive the special hotel room rate, cardholders are required to call Kate MacKay at 519-624-3203 or email: [events@langdonhall.ca](mailto:events@langdonhall.ca) and inquire about the Visa Infinite Wine Country rate. Limited rooms available. General public ticket sales for the dinner will begin July 2, 2025.



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# Visa Infinite® Dining Series

## CROSSROADS, MUSKOKA

2 Cardwell Rd, Rosseau

Wednesday Aug 6 | 5:30PM

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

Click here to book your tickets.



## Muskoka meets Michelin when Crossroads welcomes Prime Seafood Palace.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

At the pretty Crossroads Restaurant in the charming Muskoka village of Rosseau, the philosophy is “pure, simple, and delicious.” And that’s just what Co-Owners and Chefs Julie and Richard Lalonde are serving up. These classically trained French chefs bring years of experience from Fairmont hotels to this bucolic setting. But although Crossroads is in the rustic heart of cottage country, the seasonally decorated space is as refined as the elevated cuisine. Chefs Richard and Julie prepare everything to the highest level, sourcing as much as possible from their neighbouring farmers, and pride themselves on providing exceptional service with no detail overlooked. For this rare event in cottage country, they welcome Coulson Armstrong—the Executive Chef at Prime Seafood Palace in Toronto. Guests will enjoy brilliant wines from Stratus paired alongside exceptional cuisine for a summer evening not to be missed.

### ABOUT CROSSROADS RESTAURANT

Chefs, owners, partners, and parents Julie and Richard Lalonde met when they were both cooking at the Fairmont Royal York. She had trained at Georgian College and worked her way up through the ranks at Fairmont; he had trained at the École Hôtelière des Laurentides in St. Adele, Quebec, then spent 15 years working at some of Fairmont’s finest hotels. Then, one day, 15 years ago, they took their three children for a drive through cottage country—and ended up buying a restaurant. That restaurant is Crossroads, a welcoming place where the chefs prepare exquisite, locally sourced meals in a beautiful natural setting and everyone is warmly welcomed, with a special menu even for the four-legged members of the family.

### ABOUT COULSON ARMSTRONG

Chef Coulson Armstrong—The Executive Chef at Toronto hotspot Prime Seafood Palace (named 2023’s best new restaurant by both *Toronto Life* and *Canada’s 100 Best*, and listed in the Michelin guide) is a long-time trailblazer on the Canadian and international culinary scene. He previously worked at Toronto’s Canoe and Auberge du Pommier, Mister Jiu’s in San Francisco, and the famed Noma in Copenhagen.

### ABOUT STRATUS VINEYARDS

The award-winning Stratus Vineyards in historic Niagara-on-the-Lake is a gravity-flow winery distinguished by its LEED-certified facility and its commitment to sustainability and wines of outstanding quality. Celebrating 25 years of farming and 20 years since their first bottles were uncorked, winemaker Dean Stoyka will share Stratus’ “Future of Traditions” philosophy through every glass.

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# Visa Infinite® Dining Series

## FLAME + SMITH, PEC

106 Bloomfield Main St, Prince Edward County

Saturday Sep 20 | 5:30PM\*

\$285 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



## Hop to it: Fat Rabbit joins Flame + Smith for a fiery County collaboration.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

The finest flavours of two great Ontario wine regions come together at this celebration of all that is locally farmed, made from scratch, and cooked over live fire. The closing event of the VIDS Summer Series takes cardholders to Prince Edward County, where Chef Hidde Zomer practices his Michelin-honed skills at the smoke-kissed Flame + Smith. He welcomes Chef Zach Smith of Fat Rabbit in St. Catharines, who has been racking up recognition since opening in 2024, from *enRoute*, Michelin, and *Canada's 100 Best* alike. Expect the freshest fare, hand-crafted charcuterie, and wines from Prince Edward County's best vintners, including Malivoire and Rosehall Run, and all the irresistible flavours of woodfire cooking.

### ABOUT FLAME + SMITH

Back in his hometown of Amsterdam, Chef Hidde Zomer worked at several Michelin-starred restaurants. Once he arrived in Toronto, he cooked at some of that city's top restaurants, too, including Nota Bene. But the first time he visited Prince Edward County, he fell in love. In 2018, he moved to the county and opened this sustainably focused restaurant, where he forges meaningful relationships with local farmers and cooks their fine produce—and produce from their own farm, Milpond Gardens—over a live fire in a custom-made hearth. In 2019, Flame + Smith was nominated for an *enRoute* Best New Restaurant award.

### ABOUT FAT RABBIT

Chef and Co-Owner Zach Smith opened the combination chophouse, whole-animal butcher, live-fire caterer, local commissary, and bottle shop in St. Catharines after having worked at both Bar Raval in Toronto and 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. It also earned a recommendation from Michelin and landed at No.97 on *Canada's 100 Best* 2025. But ask the locals, and it's just a great place for a juicy cheeseburger, housemade charcuterie board, or foie gras profiterole.

**Note:** This event may have harvest table 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

## ALOBAR DOWNTOWN Toronto

150 York St, Toronto

### Prix Fixe Dinner Menu

Friday Aug 15

Saturday Aug 16

Friday Aug 22

Saturday Aug 23

**\$90<sup>†</sup> per person**

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

**Click here to book.**



## This summer, savour the sophisticated flavours at Alobar Downtown.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef de Cuisine Matthew Gimblett at Alobar Downtown. 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 additional cost

### ABOUT ALOBAR DOWNTOWN

Cardholders can anticipate an extraordinary evening at one of Toronto’s most exciting restaurants, courtesy of this prix fixe meal inspired by one of the country’s most celebrated chefs, Patrick Kriss. Located in the Financial District, Alobar Downtown is the buzzy young sibling to Michelin-starred fine-dining Alo, currently No. 3 on *Canada’s 100 Best*. At Alobar Downtown, guests will savour a vibrant Old-Hollywood-meets-Tulum vibe, impeccable service, and attentive hospitality. Meanwhile, the exquisite seafood and prime chops executed by Chef de Cuisine Matthew Gimblett are paired with world-class wines and cocktails. Join the party and experience culinary perfection in the heart of the city.

### PRIX FIXE TASTING MENU

Welcome Drink

—

Gougère, Pea, Chive

Oyster, Prosecco Foam, Caviar

Tuna Tartlette, Ponzu, Watermelon Radish, Ginger

—

Asparagus Salad, Arugula, Hazelnut, Burrata, Dijon

Pain au Lait

—

Mains (to share)

12oz Striploin, Beef Jus

Broccolini

Truffle Potato Gratin

—

Dessert (to share)

Banana Cream Pie

—

**\$90/person**

**Note: This is a prix fixe menu with no substitutions. Tickets must be purchased in pairs as this set menu is to be shared.** 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® Prix Fixe Series

## LE 9<sup>e</sup> Montreal

1500 Blvd Robert-Bourassa #900,  
Montreal

### Prix Fixe Dinner Menu

Tuesday Aug 12

Wednesday Aug 13

Sunday Aug 17

Tuesday Aug 19

**\$80<sup>†</sup> per person**

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

**Click here to book.**



## A revival of elegance and history for this prix fixe menu at Le 9<sup>e</sup>.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Executive Chef Liam Hopkins. 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 LE 9<sup>e</sup>

The 9th floor of Montreal’s Eaton Centre is one of the most legendary spaces in Montreal, a gorgeous Art Deco masterpiece designed by the French architect Jacques Carlu for Lady Eaton back in 1931. Shuttered in 1999 when the department store chain disappeared, it has recently experienced a magnificent rebirth—and this prix fixe menu will be a delicious way to experience its beautifully preserved and restored historic décor. Indulge in an unforgettably delicious menu specially created by Le 9<sup>e</sup>’s talented Executive Chef Liam Hopkins alongside a Tanqueray welcome cocktail.

### PRIX FIXE TASTING MENU

Welcome Cocktail
—
Gougères, Chicken Liver Mousse, Pickled Shimeji
—
Quebec Tomatoes, Fromage Frais, Lovage
—
Grilled Duck Magret, Summer Corn Fricassée, Cherries
— or —
English Pea Ravioli with Zucchini, Mint
— or —
Arctic Char en Vierge with Red Pepper, Cauliflower
—
Burnt Basque Cheesecake, Berries
—
\$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

## ALLOY, CALGARY

220 42nd Ave SE, Calgary

Thursday Aug 7 | 6:30PM\*

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

Click here to book your tickets.



## A reunion with global flavours from sea to prairie at Alloy Dining.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

It will be a delicious homecoming for Jonah Joffe when Alloy Dining’s former sous chef returns for this spectacular collab, fresh off his triumphant showing at the *Vancouver* magazine Restaurant Awards. Now the Executive Chef and Co-Owner of Vancouver’s Bar Bravo, recently named that city’s Best Seafood Restaurant, reconnects with Alloy’s Chef-Owners, Uri Heilik and Rogelio Herrera, for what is sure to be an evening of fine food with inventive international influences, refined wines, and convivial camaraderie. These are chefs with immense talent and a passion for hospitality; this is guaranteed to be an unforgettable evening shared with good friends at one of Calgary’s favourite upscale restaurants.

### ABOUT ALLOY DINING

Since 2007, Alloy Dining has taken Calgarians on an award-winning fine-dining adventure in its off-the-beaten-path location in the city’s Manchester industrial district. Its menu is influenced by the global travels and Mediterranean and Latin backgrounds of its Chef-Owners, Uri Heilik and Rogelio Herrera. They select the freshest ingredients and the most harmonious wines to pair with their dishes, and always focus on the guest experience. An alloy is a material made by combining two or more chemical elements, and the chemistry here is a strong one. Alloy is frequently named one of Calgary’s Best Restaurants by *Avenue* magazine.

### ABOUT JONAH JOFFE

Jonah Joffe is the Executive Chef and Co-Owner of Vancouver’s Michelin-recommended Bar Bravo, which has offered an exceptional seafood-focused menu in the Fraserhood since opening in 2023. Previously the Sous Chef at Calgary’s Alloy Dining, Candela and Murrieta’s, Chef Joffe has become renowned for balancing bold, punchy flavours with seasonal, fresh ingredients in a vibrant, welcoming ambience. It’s a winning formula. In 2024, Bar Bravo was named *Vancouver* magazine’s Best New Restaurant; a year later it won gold in both the Best Informal Contemporary and Best Seafood categories.

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# Visa Infinite® Dining Series

## CEDARCREEK ESTATE WINERY, KELOWNA

5445 Lakeshore Rd, Kelowna

**Saturday Aug 9 | 6:00PM\***

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

**Click here to book your tickets.**



## From terroir to table: Okanagan meets Niagara when CedarCreek welcomes Fat Rabbit.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

For this exceptional wine-country collaboration, Home Block's Chef Neil Taylor brings the heat while his guest, Fat Rabbit Chef and Co-Owner Zach Smith, brings the meat. Fat Rabbit is the Niagara butchery/charcuterie/chophouse that has wowed judges at *enRoute* and *Canada's 100 Best* alike. The refined-rustic Home Block, with its stunning views and woodfired cooking, is the most-booked winery restaurant in BC. These two chefs combine a reverence for fine local ingredients with a passion for handcrafting everything from scratch. Cardholders can expect an experience as relaxed as it is exquisitely executed, each dish paired with the finest wines from the CedarCreek cellars.

### ABOUT NEIL TAYLOR

Originally from the UK, Chef Neil Taylor worked at London's famous River Café and throughout Australia, India, and Sri Lanka before arriving in Vancouver to open Cibo Trattoria, which *enRoute* magazine named Canada's best new restaurant of 2008. In 2018, he brought his Mediterranean-influenced cuisine to Kelowna and became Executive Chef of the newly opened Home Block at CedarCreek Estate Winery. It was voted 2022 Restaurant of the Year in 2022 by Travel & Hospitality Awards.

### ABOUT CEDARCREEK ESTATE WINERY

CedarCreek Estate Winery is located on the slopes of East Kelowna, where lake, mountain, and vineyard meet. Named WineAlign's 2022 Winery of the Year, the estate is grounded in a commitment to sustainable farming and thoughtful stewardship of the land. Home Block Restaurant at CedarCreek brings a farm-to-table philosophy to life with seasonal dishes that complement the cool-climate wines crafted on-site. Every element of CedarCreek reflects a sense of place, shaped by the unique conditions of the Okanagan.

### ABOUT FAT RABBIT

Chef and Co-Owner Zach Smith opened the combination chophouse, whole-animal butcher, live-fire caterer, local commissary, and bottle shop in St. Catharines 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. It also earned a recommendation from Michelin and landed at No.97 on *Canada's 100 Best* 2025. But ask the locals, and it's just a great place for a juicy cheeseburger, housemade charcuterie board, or foie gras profiterole.

**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

## ÄNKÔR, CANMORE

1430 2nd Ave Unit 103, Canmore

Wednesday Aug 20 | 5:00PM+

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

Click here to book your tickets.



## An elegant taste of terroir and technique when Änkôr welcomes Michelin-starred Aburi Hana.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

As the gateway to the playground of the Rocky Mountains, Canmore has long been known for its spectacular scenery. But now it’s earning renown for a much more delicious reason: the exceptional Änkôr Restaurant. Currently No. 23 on *Canada’s 100 Best*, this is where Chef-Owner Danny Beaulieu brings his artistic sensibility and inventive spirit to play among the treasures of the Canadian terroir, from mountain to sea to forest to prairie. Now, elevating the experience even higher, he welcomes Chef Ryusuke Nakagawa of Toronto’s Michelin-starred Aburi Hana, a chef known for his contemporary take on the traditional, multi-course Kyō-kaiseki menu. These are two talented chefs with high-level skills and a shared love for Japanese cuisine, and this collaborative dinner experience will be a rare and memorable one.

### ABOUT ÄNKÔR RESTAURANT

At this approachable yet refined Canmore eatery, Chef-Owner Danny Beaulieu takes pride in honouring the richness of the Canadian terroir in dishes that are as beautiful as the surrounding landscape. Think: braised bison short rib, mi-cuit salmon loin, or dry-aged duck breast with confit leg, black trumpet mushrooms, haskap gel, and puffed grains, all paired with a wine list focused on small, interesting producers. Born and raised in Sherbrooke, Québec, Chef Beaulieu brings years of travel, bartending, and cooking in various restaurants, including some time in Japan, to the table. It was clearly time well spent; Änkôr is currently No. 23 on *Canada’s 100 Best Restaurants* list and was recognized as one of Calgary’s best restaurants by *Avenue* magazine in 2024 and 2025.

### ABOUT ABURI HANA

At this minimalist Michelin-starred Japanese restaurant in Toronto’s Yorkville neighbourhood, Chef Ryusuke Nakagawa presents a modern take on the traditional Kyō-kaiseki menu—a multicourse Kyoto-style feast that takes its flavour and inspiration from fresh, seasonal ingredients. It is a style of cuisine that’s steeped in history, but Chef Nakagawa’s contemporary approach is always personal, intricate, colourful, and layered with multiple techniques. In addition to its Michelin star, Aburi Hana is No.29 on *Canada’s 100 Best*.

**Note: This event has multiple seating times, beginning at 5:00 pm,** and may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Events run approximately 2-3 hours and venues are not suitable for young children. Please note that the food described above is a representation of the restaurant’s style of cuisine; actual dishes on the menu may differ based on seasonality and availability.



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# Visa Infinite® Dining Series

## PUBLISHED ON MAIN, VANCOUVER

3593 Main St, Vancouver

**Sunday Sep 14 | 6:30PM\***

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

**Click here to book your tickets.**



## Noma colleagues reunite for a Nordic collaboration at Published on Main.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

It's no secret that Chef Gus Stieffenhofer-Brandson's time at Copenhagen's legendary Noma influenced both his love for fermented and foraged foods and his Nordic style of cooking. Perhaps less well-known is how Noma's Canadian-born Head Chef at the time, Ben Ing, helped him on his culinary journey. Now the two are reuniting at Chef Stieffenhofer-Brandson's Michelin-starred restaurant, Published on Main, which in 2022 became the first in Vancouver to reach No. 1 on *Canada's 100 Best* (it's currently No. 9). Both of these chefs revere fine, authentic ingredients that are ethically sourced and inventively prepared, and this collaboration is sure to be a memorable one.

### ABOUT 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. 9 and is working hard for that second star.

### ABOUT BENING

Chef Ben Ing's culinary journey began at just 17 in his hometown of Ottawa and led him first to the Michelin three-star restaurant Eleven Madison Park in NYC, then to the legendary Noma in Copenhagen, widely considered the best restaurant in the world. Ben worked at Noma for seven years, the last four as Head Chef. During his tenure at Noma, he worked in Japan, Australia, and Mexico, playing a pivotal role in the set-up, opening, and success of Noma 2.0. In 2020, his travels took him to the Southwest of Australia—his Perth-born partner's home country—where they opened Alberta's Kitchen in 2022, a creative space offering industry consulting, workshops, cooking classes, and special events. Alberta's Kitchen is the couple's love letter to seasonal, ethical ingredients and soulful hospitality.

**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

## FOLIETTA, VANCOUVER

1480 Nanaimo St, Vancouver

Thursday Sep 18 | 6:30PM+

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

**Click here to book your tickets.**



## Folietta welcomes star chef Justin Leboe to celebrate its long-anticipated opening.

### ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Vancouver can't get enough of good Italian food these days, and the brand-new Folietta promises to be a favourite among the local ristoranti. That's because it's the rock-solid team at Wentworth Hospitality (Executive Chef Bobby Milheron, Beverage Director JS Dupuis) running the show at this lovely, leafy, St-Marie-designed space. The focus is on regional Italian dishes by Chef de Cuisine Imtiaaz Patel, who specializes in scratch-made pasta and large-format proteins like bistecca Fiorentina and whole branzino, all paired with Italian gins, *aperitivi*, and food-friendly wines. Fittingly, for this dinner, the team is hosting multi-award-winning Chef Justin Leboe, who himself went from cooking French-ish modern cuisine in Calgary to Italian fare in Banff. Expect a delicious celebration of *la dolce vita*, and *buon appetito*!

### ABOUT FOLIETTA

This pasta-forward eatery in Grandview-Woodlands is the latest from Wentworth Hospitality Group, known for its beloved neighbourhood restaurants Homer St. Cafe & Bar, Tableau Bar Bistro, and Maxine's Cafe & Bar. Unlike the French focus of its siblings, the 130-seat Folietta is all about regional Italian classics with a modern twist. Wentworth Executive Chef Bobby Milheron and Chef de Cuisine Imtiaaz Patel (formerly of Boulevard, Autostrada and Livia) highlight local, seasonal ingredients in the snacks that go alongside Beverage Director JS Dupuis' excellent aperitivo cocktails, as well as brunch, family-style meals and even—in a first for this restaurant group—a children's menu. A new neighbourhood favourite is born.

### ABOUT JUSTIN LEBOE

Justin Leboe, the former Model Milk and Pigeonhole star (each earning an *enroute* Best New Restaurant award), has continued his gastronomic journey in the iconic mountain town of Banff. He joined Banff Hospitality Collective in March 2020, where he has consistently raised the profile of Banff as a culinary destination. Here, he has overseen the culinary programming and development of four new restaurant concepts, including Three Bears Brewery & Restaurant, Hello Sunshine, LUPO Italian Ristorante (No. 6 Best New Restaurant by *Canada's 100 Best* in 2023), and Bluebird Woodfired Steakhouse. Leboe received the coveted 2013 Pinnacle Award for Canadian Chef of the Year and he was named the country's most innovative chef by *Canada's 100 Best* in 2016.

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**VISA**  
Infinite

*Folietta*

**LUPO**

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# Visa Infinite® Prix Fixe Series

**LILA**  
**Vancouver**  
305 E Pender St.

**Prix Fixe Dinner Menu**  
**Monday Sep 22**  
**Tuesday Sep 23**  
**Wednesday Sep 24**  
**Thursday Sep 25**

**\$65<sup>†</sup> per person**  
(Includes menu as noted, gratuity & ticketing fees; taxes extra. Reservations required.)

**Click here to book.**



All things spice and nice to the planet  
at the lovely new Lila.

### ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Lila’s Chef Meeru Dhalwala. 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 LILA

Lila is not just any modern Indian restaurant. It is a collaboration between two great friends who also happen to be two of Vancouver’s most groundbreaking culinary pioneers: Meeru Dhalwala, Co-Founder and Chef of Vij’s and Rangoli, and Shira Blustein, founder of The Acorn, which proved that fine-dining is a real thing. At Lila, the inventive menu is pescatarian and plant-forward, the room lush and cozy (especially the secret garden in back), and the concept is all about sustainability and community. Playfully modern and inviting, this newcomer to busy Main Street recently picked up bronze at the *Vancouver* magazine awards for Best Indian and Best Plant-based restaurant, along with a spot on Air Canada’s Best New Restaurant list.

### PRIX FIXE TASTING MENU

Welcome Cocktail: Imalee & Adarak  
Tequila, Triple Sec, Tamarind, Ginger, Lime, Chili, Salt

Amuse Bouche: Pani Puri with Black Chickpea/Potato Filling

Marinated Pacific Prawn in Mango Reduction Curry on Rice Pilaf

Organic BC Kale and Paneer in Cumin-Tomato Curry with Tangy and Spicy Chickpeas

Spiced Ricotta Ravioli in Porcini Fenugreek Cream Curry

Choice of:

Organic BC Portobello Mushrooms and Sautéed Vegetables on Creamy Onion Curry

— or —

BC Ling Cod (Line Caught) and BC Organic Potatoes in Ginger – Coconut Curry  
on Celeriac Purée

Both Served with Homemade Naan and Coconut-Green Onion Masala and Rice

Choice of:

Gulab Jamun in Light Cream Cardamom ‘Ras’

— or —

Chai Infused Soft Toffee with Almonds

**\$65/person**

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



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