



Visa Infinite Dining Series

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

2026 AUTUMN SERIES

TORONTO | MONTREAL | QUEBEC CITY | CALGARY | VANCOUVER



WELCOME TO THE VISAINFINITE DINING SERIES, AUTUMN 2026

With its cooler days and longer nights, autumn is the season for deep, rich, bold flavours, and that's just what's on the menu in this irresistible collection of exclusive chef-curated dinners.

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

As cardholders, you not only have access to some of the country's hardest-to-get reservations, you can be among the very first to experience some of its most highly anticipated new restaurants, from the Spanish steakhouse Saint Vincent in Calgary to wine-forward Shay in Toronto. Savour the Michelin sparkle when pioneering, two-starred Blue Hill at Stone Barns comes to Toronto's Canoe, Montreal's Parapluie joins Gary's in Vancouver for a Bib Gourmand get-together, and Nick Hsu of Atlanta's one-starred Lazy Betty launches his cookbook at Calgary's Shokunin and Vancouver's Elem. Enjoy a taste of beloved Montreal wine bar Mon Lapin at its cookbook launches in Montreal (Mon Lapin), Toronto (Linny's) and Quebec City (Melba). And some of the year's biggest and best collaborations are events not to be missed, including an alumni reunion at Calgary's River Café in celebration of their 35th anniversary, and an exciting Vancouver Island Restaurant Collective collaboration with Vancouver's L'Abattoir for a west coast feast.

This fall, the Visa Infinite Dining Series Special Events are offering some of Canada's rarest, most exclusive experiences. First, an extraordinary evening celebrating two of the wine world's most iconic categories offers a rare side-by-side tasting of Bordeaux's legendary Super Seconds and Italy's iconic Super Tuscans, guided by Iron Gate's award-winning sommelier, JP Potters, at The Vancouver Club. Then, an opportunity to be among the select few to step inside Montreal's highly anticipated culinary gem, Restaurant Gaultier, for an extraordinary feast: a sublime sensory journey where the sun-drenched vibrancy of Mediterranean flavours seamlessly meets the refined artistry of classic French gastronomy.

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

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

Visit visa.ca for details.

Special Events

Montreal

Restaurant Gaultier

Nov 20 | 6:00 PM

\$650 per person

Vancouver

The Vancouver Club

Nov 17 | 6:30 PM

\$850 per person

Visa Infinite Dining Series

Toronto

The French Kitchen

Oct 7 5:15 & 8:30PM - \$325 per person

Linny's

Oct 21 6:30PM - \$345 per person

Canoe

Oct 23 6:30PM - \$350 per person

George

Nov 10 6:30PM - \$325 per person

Woodlyns

Nov 12 6:30PM - \$275 per person

Shay

Nov 25 6:30PM - \$345 per person

Montreal

Mon Lapin

Oct 1 6:30PM - \$325 per person

Osteria Berto

Oct 29 6:30PM - \$295 per person

Quebec City

Melba

Oct 14 5:15 & 8:30PM - \$295 per person

Calgary

Shokunin

Oct 25 6:30PM - \$300 per person

Luca

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

River Café

Nov 11 6:30PM - \$275 per person

Saint Vincent

Nov 19 6:30PM - \$250 per person

Vancouver

Vij's

Oct 15 6:30PM - \$275 per person

L'Abattoir

Oct 20 6:30PM - \$275 per person

Elem

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

Chez Celine

Nov 3 5:30PM - \$250 per person

Gary's

Nov 25 5:30 & 8:30PM - \$250 per person

Visa Infinite Prix Fixe Series

Toronto

The Oxley

Oct 27, Nov 3, 10, 17
(Various Times) \$85/person

Calgary

Cucina

Oct 19-22
(Various Times) \$65/person

Montreal

Annette Bar à Vin

Nov 16, 17, 22, 23
(Various Times) \$95/person

Vancouver

Maxine's Cafe & Bar

Nov 16-19
(Various Times) \$75/person



Visa Infinite Dining Series Special Event

Behind the Iron Gate: Bordeaux Super Seconds vs. Super Tuscans

Within the historic halls of The Vancouver Club, Iron Gate Fine Wine Auction invites you to an extraordinary evening celebrating two of the wine world's most iconic categories. Guided by Iron Gate's award-winning sommelier, JP Potters, this exclusive evening offers a rare side-by-side tasting of Bordeaux's legendary Super Seconds and Italy's iconic Super Tuscans. Featuring an exceptional lineup that includes two perfect 100-point wines and a collection averaging 98 points from the world's leading critics, alongside legendary estates such as Château Ducru-Beaucaillou, Château Montrose, Sassicaia, and Tignanello, the evening explores the history, terroir, and defining styles that have made these wines favourites among collectors and some of the most sought-after bottles at auction. Drawing on Iron Gate's expertise, guests will gain unique insight into provenance, collectability, and the stories behind these remarkable wines. Thoughtfully paired with a menu created by The Vancouver Club's Executive Chef, Jerome Norton, this intimate evening is a rare opportunity to experience world-class cuisine alongside some of the world's most celebrated wines, while exploring the craftsmanship and heritage that define three legendary regions.

Iron Gate Fine Wine Auction at The Vancouver Club, Vancouver

11 | 17 | 26

6:30PM | \$850 pp



* * * * *

Rare and Fine Wines



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Founded in 1889

Visa Infinite Dining Series Special Event

Gastronomic artistry at Montréal's Restaurant Gaultier.

Be among the select few to step inside Montréal's highly anticipated culinary gem, Gaultier, before its public unveiling. This extraordinary feast invites guests on a sublime sensory journey, where the sun-drenched vibrancy of Mediterranean flavours seamlessly meets the refined artistry of classic French gastronomy. Driven by a seasonal cadence, each course highlights the finest local and international ingredients. Complemented by rare pairings drawn from a deeply impressive cellar, this unrepeatable debut promises a tour de force in epicurean indulgence, offering cardholders the exclusive privilege of being first to discover what is sure to be one of Montréal's next iconic dining destinations.

Gaultier, Montréal

11 | 20 | 26

6:00PM | \$650 pp

g a u l t i e r



Ruinart
LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

Visa Infinite® Dining Series

THE FRENCH KITCHEN, TORONTO

3054 Dundas St W, Toronto

Wednesday Oct 7 | 5:15 & 8:30PM*

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

Click here to book your tickets.



Two masters of French cuisine come together for one extraordinary evening.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

This event is not only a rare opportunity to secure one of Toronto’s most exclusive and elusive reservations, it also serves up the finest haute cuisine from two French master chefs who have chosen to call Canada home. Didier Leroy, Executive Chef of the luxurious, new, 20-seat The French Kitchen, welcomes Jérôme Ferrer, whose Montreal restaurant Europea glitters with a Michelin star and a celebrity clientele. These two talented French chefs with two different journeys have a shared passion for the classic foundations of French cuisine and the exceptional Canadian ingredients that surround them. Both are well-known for their refined traditional skills and their love for the art of hospitality. Cardholders can expect a rare, intimate, and emotionally compelling dining experience, each flawless dish meticulously paired with the finest wines.

ABOUT DIDIER LEROY, THE FRENCH KITCHEN

After 55 years in commercial kitchens from Picardy to Paris to Dundas West, Chef Didier Leroy still prepares each dish the way he learned at the Institut Paul Bocuse: meticulously, by hand, with patience, and immense skill. He spent 20 years cooking at the French consulate before becoming one of the L’s in LSL, an ultra-high-end, nine-seat, Japanese-French omakase restaurant. Chef Leroy also served as head chef at celebrated restaurants including Opus, Acrobat, Bistro 990, and The Fifth, as well as at Restaurant Didier, which quickly gained a reputation as one of the finest French restaurants in Toronto. Now he’s the Executive Chef of The French Kitchen, a clubby, 20-seat space in the Junction where reservations are snapped up the minute they’re released. Here, Chef Didier offers classic fare like his personal take on hand-cut beef tartare or the signature boned and stuffed (with escargot and spinach) quail, all served with genuinely attentive hospitality.

ABOUT JÉRÔME FERRER, EUROPEA

Originally from Languedoc in the South of France, the son of a farmer and winemaker, Chef Jérôme Ferrer emigrated to Quebec in 2001 and a year later opened his eponymous restaurant. It boasts multiple concepts—a cocktail bar, lunch counter, brasserie, and fine-dining room—and theatrical elements such as the silver tableside service. Above all, Chef Ferrer fuses French culinary tradition with Quebec’s rich terroir, serving exceptional ingredients such as lobster from the Magdalen Islands, Appalachian red deer, scallops, and caviar. He has also appeared frequently on TV, written several cookbooks and received numerous honours, including recognition from the Order of Canada for meritorious service and, in 2025, a Michelin star.

Note: This event has two seatings at 5:15 PM & 8:30 PM and may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Events run approximately 2-3 hours and venues are not suitable for young children. Please note that the food described above is a representation of the restaurant’s style of cuisine; actual dishes on the menu may differ based on seasonality and availability.



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Visa Infinite® Dining Series

LINNY’S, TORONTO

176 Ossington Ave, Toronto

Wednesday Oct 21 | 6:30PM•

\$345 per person† (Includes canapés, multi-course meal, beverage pairings, cookbook & gratuity; taxes extra.)

Click here to book your tickets.



Linny’s welcomes the Mon Lapin chefs for the season’s biggest cookbook launch.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Montreal’s best-loved wine bar Mon Lapin touches down in Toronto for a dinner with friends to celebrate the launch of their first ever cookbook. The glamorous Ossington steakhouse Linny’s will be the setting for this unmissable event, when Chef-Owner David Schwartz welcomes his friends, Mon Lapin’s Co-Chefs Marc-Olivier Frappier and Jessica Noël, to share signature dishes from their gorgeous book. Expect sophisticated small plates that celebrate the best seasonal ingredients, along with meticulously paired wines. Each guest will receive a signed copy of the book to take home. The Mon Lapin Cookbook is an essential addition to any collection; it is only the second Canadian chef/restaurant (after Jeremy Charles in 2019) to be published by celebrated publisher Phaidon.

ABOUT LINNY’S

In fall 2024, after establishing a mini empire of modern-Chinese restaurants in Toronto (Michelin-recommended and Canada’s 100 Best-anointed Mimi Chinese and Bib Gourmand Sunnys), Chef David Schwartz made an unexpected move: opening a steakhouse. Linny’s is an old-school deli-meets-steakhouse with a Mad Men-era vibe, a celebration of the 2023 Michelin Young Chef winner’s Jewish heritage and an homage to his mom, Linda (Linny). With a deft assist from Chef de Cuisine Ethan Rogers, who previously worked at Barberian’s Steak House, this sexy Ossington space was recognized as No. 3 on the 2025 Toronto Life Best New Restaurants list, and is currently No. 14 on Canada’s 100 Best, Michelin-recommended and No. 68 on World’s 101 Best Steakhouses list.

ABOUT MON LAPIN

Mon Lapin opened in March 2018, a cozy wine bar in Montreal’s Little Italy led by a talented team of largely Joe Beef alumni, including: Chef and Co-Owners Marc-Olivier Frappier and Jessica Noël; and Sommeliers and Co-Owners Alex Landry and Vanya Filipovic, who is also the founder of Dame-Jeanne Imports and Canada’s Best Sommelier 2018. Ever since, Mon Lapin’s sophisticated small-plates dining and exciting iconic wine selections have made it one of the best-loved and most highly regarded restaurants in Canada. It was ranked No. 2 on enRoute’s 2018 best new restaurants list and is currently No. 2 on Canada’s 100 Best (No. 1 in 2024 and 2025), No. 5 on North America’s 50 Best and recommended by Michelin. This fall, the restaurant releases The Mon Lapin Cookbook, published by Phaidon.

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Visa Infinite® Dining Series

CANOE, TORONTO

66 Wellington St W, 54th Floor, Toronto

Friday Oct 23 | 6:30PM+

\$350 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



Canoe welcomes Chef Nick Hukezalie of Blue Hill for a spectacular harvest feast.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Few restaurants have transformed North American culinary culture as profoundly as the two-Michelin-starred Blue Hill at Stone Barns, which ushered in an era of meticulous, high-end, sustainable, farm-to-table dining. On this side of the border, Canoe has played a similar role, pioneering elevated and proudly local Canadian cuisine long before it became fashionable. Now, Blue Hill's longtime Chef de Cuisine Nick Hukezalie returns to his Toronto hometown for a thrilling collaboration with Canoe Chef de Cuisine Roderick Tomiczek and Oliver & Bonacini District Executive Chef John Horne. For this rare collaboration, they will curate a stellar harvest menu featuring the bold flavours of late-season ingredients from Ontario's Tamarack Farms and Blue Hill, all paired with exceptional wines for what is sure to be an exceptional evening.

ABOUT CANOE

For more than 30 years, the elegant Canoe has defined contemporary Canadian cuisine through its talented culinary team and their close relationships with farmers and suppliers across the nation. Located on the 54th floor of the TD Centre, it is the flagship restaurant in the Oliver & Bonacini Hospitality and recommended by Michelin. Steering this legendary culinary ship is District Executive Chef John Horne, who previously worked at Michelin-starred restaurants in the UK and France, and Chef de Cuisine Roderick Tomiczek, a Toronto native who hails from some of the most esteemed kitchens in Canada and the UK.

ABOUT NICK HUKENZALIE, BLUE HILL

Since 2014, Toronto's Nick Hukezalie has been Chef de Cuisine at one of North America's most renowned shrines to farm-to-table-to-fork dining. Located within the Stone Barns Center for Food & Agriculture in upstate New York, Blue Hill at Stone Barns was founded in 2004. In 2026, Eater rated it the best restaurant in the U.S. and in 2019 it earned two Michelin stars, a distinction it still carries today. It is known for a contemporary cuisine based on seasonal, local ingredients, and for a painstaking attention to sustainability, especially reducing food waste. Prior to joining Blue Hill, Chef Hukezalie honed his craft in some of Europe's most esteemed kitchens, including the three-Michelin-starred Old Sluis in the Netherlands and Hof Van Cleve in Belgium.

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canoe



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Visa Infinite® Prix Fixe Series

THE OXLEY

Toronto

121 Yorkville Ave, Toronto

Prix Fixe Dinner Menu

Tuesday Oct 27

Tuesday Nov 3

Tuesday Nov 10

Tuesday Nov 17

\$85⁺ per person

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

Click here to book.



Redefining casual fine dining at this refined Yorkville gastropub.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef-Owner Andrew Carter at The Oxley. Preview the tasting menu below, choose your reservation from the list of dates and times available, and pre-pay for your table in advance for an evening that is as effortlessly simple as it is delicious.

Your reservation includes:

- A welcome drink
- The delicious tasting menu noted below
- Gratuity
- Note—wine pairings or additional menu items are available at an additional cost

ABOUT THE OXLEY PUBLIC HOUSE

The Oxley embodies the ideal traditional pub: a place where you can enjoy a proper pint, but also so much more than that. This Yorkville gastropub is the vision of Chef-Owner Andrew Carter, who came up through the demanding fine-dining kitchens of 1990s London, where he worked with Nico Ladenis, the first British chef to be awarded three Michelin stars. Now he offers elevated pub fare and polished hospitality in a casually charming setting. This prix fixe experience is the perfect opportunity to sample exceptional dishes like the dry-aged Muscovy duck or tapenade-stuffed leg of Ontario lamb, alongside a terrific drinks list.

PRIX FIXE TASTING MENU

The Corpse Reviver #2
Tanqueray Gin, Lillet Blanc, Cointreau & Lime with an Absinthe Rinse

—

Sunchoke-Leek Croquette (v)

—or—

Grilled Sardine & Smoked Tomato Toast

—

Comté & Slow Roasted Onion Tart
With Poached Pear Salad (v)

—or—

Stilton Ravioli with Braised Oxtail

—or—

Pork Terrine & Green Peppercorn
With House-Piccalilli & Grilled Sourdough

—

Pressed Braised Ontario Leg of Lamb
With Confit of Carrots, Smoked Soubise, Tuscan Cabbage & Jus

—or—

Dry Aged Muscovy Duck Breast
With Onion Pavé & Wild Cherry Chocolate Jus

—or—

Pan Seared Seatrout
With Chorizo-Fava Bean Fricassée and Potato Dumplings

—

Sticky Toffee Pudding & Vanilla Ice Cream

—or—

Baileys Chocolate Petit Gâteaux

—or—

Tart Normande & Cinnamon Ice Cream

—

\$85/person

Note: This is a prix fixe menu with no substitutions. Additional menu items or drinks may be ordered and paid for separately. Reservations are booked for 2-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 7 days prior to the reservation.



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Visa Infinite® Dining Series

MARK ANTHONY AT GEORGE, TORONTO

111C Queen St. E., Toronto

Tuesday Nov 10 | 6:30PM*

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

Click here to book your tickets.



George hosts Mark Anthony for a luxury portfolio Icon of Wines dinner.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

At this exclusive event, cardholders will have the rare opportunity to sample some of the finest marques, from old world and new, in the luxury portfolio of Mark Anthony Wines & Spirits, Canada’s most prestigious private producer, importer, and distributor of delicious things to drink. Principals from their most prestigious houses will be on hand to guide guests through their luxurious sips. Each selection will be served alongside Chef Lorenzo Loseto’s refined cuisine at George restaurant, an institution of continental fine dining.

ABOUT MARK ANTHONY WINE & SPIRITS

From a one-man operation in 1972, Vancouver-based Mark Anthony has grown into Canada’s biggest private producer, importer, and distributor of fine wines & spirits. Mark Anthony was founded by Anthony von Mandl, O.C., O.B.C., who continues as chairman today, bringing a keen eye for collaboration with the finest producers from around the world. With a vision to the future of Canadian winemaking, Mr. von Mandl is the founder of Iconic Wineries of British Columbia, a collection of wineries in British Columbia’s Okanagan Valley. The group includes the groundbreaking Mission Hill Family Estate, CedarCreek Estate Winery, Martin’s Lane Winery, and CheckMate Artisanal Winery. In addition to their producing wineries in British Columbia (as well as distilleries across Canada & Ireland), Mark Anthony is the national distributor of some of the world’s most recognized names in fine wine, including Penfolds, Bodegas Garzon, Louis Latour, Ornellaia, Cheateau Lascombes, and many others from around the world.

ABOUT GEORGE

George is a four-times Michelin-recommended fine-dining restaurant in downtown Toronto, housed in a former chocolate factory known for its elevated hospitality, exceptional cuisine, and excellent wine program. Executive Chef Lorenzo Loseto has been at the helm here since George opened in 2004, crafting refined, seasonal multi-course tasting menus with exceptional service. Originally from Bari, Italy, he was the 2014 Canadian Culinary Championship Gold Medal winner and today prides himself on his innovative “Toronto Cuisine,” influenced by the city’s multicultural communities and the local, seasonal, and sustainable food available in the city’s markets.

Note: Cardholders will receive complimentary access to the Mark Anthony Luxury Wine and Spirits Salon on Monday, November 9. 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

WOODLYNS, TORONTO

947 Eglinton W, Toronto

Thursday Nov 12 | 6:30PM*

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

Click here to book your tickets.



Forest Hill’s hot new Woodlyns welcomes DaiLo for a fun, Asian-Jewish collaboration.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Since Chef Nick Liu opened DaiLo in 2014, he’s developed a cult-like following for his bold Asian flavours with traditional French techniques with dishes like the Big Mac Bao, whole fried trout with nam jim, or Hainanese chicken with black truffles, and foie fat rice. Now he’s bringing all that finesse and bold flavour to Forest Hill’s Humewood-Cedarvale neighbourhood with the opening of his new restaurant, Woodlyns. This special dinner introduces cardholders to this exciting project, serving up a taste of DaiLo’s traditional favourites, courtesy of Chef de Cuisine Dennis Tay, combined with Woodlyn’s Head Chef Josh Ling’s Asian Jewish-influenced cuisine. Expect all the well-made cocktails, fine wines, and joyfully multicultural dishes you’ll love, such as matzo ball wonton soup or szechuan lamb noodles, along with a few surprises from one of Toronto’s most popular chefs.

ABOUT DAILO AND WOODLYNS

Born in Markham, Ont., Chef Nick Liu grew up savouring the global tastes of his Chinese-Indian-Hakka family before training in classic French cuisine and going on to cook at some of the greatest restaurants in Toronto and around the world. In 2014, he opened DaiLo in Toronto, where he combined his Asian heritage and French training, receiving countless accolades for its excellent cocktails, fine wines and bold, shareable dishes that have earned cult-like status. Chef de Cuisine Dennis Tay now oversees the kitchen here, while Chef Liu, a.k.a. Ninjacheff, has become Culinary Director of a growing mini-empire that includes LoPan, a cocktail-snack bar, and Woodlyns, a brand-new concept that brings thrilling east-meets-west flavours to Forest Hill. Spearheading things at Woodlyns is Head Chef Josh Ling, who’s previous experience includes time at DaiLo, Vela, and Michelin-starred VEA in Hong Kong. Woodlyns is the vision of Jeff, Nick, and Josh Ling, blending Asian and Jewish influences into thoughtful dishes deeply rooted in tradition.

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

SHAY RISTORANTE, TORONTO

1055 Yonge St, Toronto

Wednesday Nov 25 | 6:30PM+

\$345 per person† (Includes canapés, multi-course meal, cocktail and wine pairings & gratuity; taxes extra.)

Click here to book your tickets.



Sottobosco: An autumn feast from the Italian forest at Rosedale's Shay Ristorante.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

If you've walked through Rosedale lately, you've likely seen Shay Ristorante coming together, where Chef Justin Friedlich announced he'd be leading the kitchen after a decade at Buca. So, it's fair to say that this Rosedale Italian restaurant and wine bar is one of Toronto's most anticipated openings of the year. With this dinner, cardholders will be among the first to truly savour all Chef Friedlich does best. In this case, a dinner inspired by *sottobosco* (the Italian word for forest floor) and all the deep flavours of the season which come from it. Think foraged wild mushrooms, nuts gathered from beneath the trees, aged cheese, and ingredients that have earned their flavour through time. To top it off, of course, earthy truffles will perfume the handcrafted pastas and refined seasonal dishes Chef Friedlich is famous for. These elevated dishes will be paired with rare Italian wines from one of the city's most extensive and exciting cellars; earthy and structured to meet the season, a true taste of Italian autumn.

ABOUT SHAY RISTORANTE

Long before it opened on a lively corner not far from Summerhill TTC Station, Shay Ristorante was already being called "Rosedale's newest hot spot." Shay is not just a beautiful build in a good location, it also features a 2000-bottle cellar that almost guarantees one of the finest wine lists in the city. Despite all that, one of the main attractions here is Chef Justin Friedlich, who is striking out on his own after a decade working at the upscale Buca Yorkville. ("Shay" is the name of his young daughter.) He brings with him a reputation for crafting thoughtful Italian fare based on local ingredients with a twist on tradition—like their olive oil, which comes from Baglio Rocca, a fourth-generation Sicilian estate poured exclusively at Shay.

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

MON LAPIN, MONTREAL

150 Rue Saint-Zotique E, Montreal

Thursday Oct 1 | 6:30PM*

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

Click here to book your tickets.



Signature dishes and fine wines: the first taste of the hotly anticipated Mon Lapin Cookbook.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Be among the very first to get your hands on fall's most hotly anticipated recipe collection, The Mon Lapin Cookbook, at the beloved Montreal wine bar's official launch party. Join those lucky enough to get a seat at the table at one of Canada's top restaurants (No. 2 on Canada's 100 Best; No. 5 North America's 50 Best) and enjoy playfully sophisticated signature dishes created by Co-Chefs and Owners Marc-Olivier Frappier and Jessica Noël, such as leeks in a tin, buckwheat celebration cake, or the legendary scallop croque. They will be served alongside carefully selected small-production iconic wines selected by revered Sommeliers Alex Landry and Vanya Filipovic. This will be an extraordinary event celebrating a landmark publication—Mon Lapin is only the second Canadian chef/restaurant to be published by celebrated publisher Phaidon (in 2019, Jeremy Charles of Raymonds became the first.) Each guest will not only secure one of the country's most elusive reservations, they will take home a signed copy of the book.

ABOUT MON LAPIN

Mon Lapin opened in March 2018, a cozy wine bar in Montreal's Little Italy led by a talented team of largely Joe Beef alumni: Chef and Co-Owners Marc-Olivier Frappier and Jessica Noël; and Sommeliers and Co-Owners Alex Landry and Vanya Filipovic, who is also the founder of Dame-Jeanne Imports and Canada's Best Sommelier 2018. Ever since, Mon Lapin's sophisticated small-plates dining and exciting natural wine selections have made it one of the best-loved and most highly regarded restaurants in Canada. It was ranked No. 2 on enRoute's 2018 best new restaurants list and is currently No. 2 on Canada's 100 Best Restaurants (and was No. 1 in 2024 and 2025), No. 5 on North America's 50 Best and recommended by Michelin.

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Visa Infinite® Dining Series

OSTERIA BERTO, MONTREAL

7331 Av Henri-Julien, Montréal

Thursday Oct 29 | 6:30PM*

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

Click here to book your tickets.



A culinary journey through Northern Italy at the delightful Osteria Berto.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Growing up back home in Bologna, “Berto” was Chef Riccardo Bertolino’s nickname. Now he and his wife, Sommelier Isabel Bordeleau, have opened Osteria Berto, and he’s happily returned to his childhood name, just as he’s delighting in the comfort foods of home after 20 years’ working in formal French cuisine with Daniel Boulud. Enjoy Northern Italian dishes and Montreal’s best handmade pasta, as well as fine wines from smaller producers. This will be an exquisitely indulgent meal from what has quietly become one of the city’s finest Italian restaurants.

ABOUT OSTERIA BERTO

Opened in May 2026, Osteria Berto may well be the contemporary casual-chic Italian restaurant Montreal has been waiting for, and the long- dreamed-of project of husband-and-wife team Riccardo Bertolino and Isabel Bordeleau. Originally from Bologna, Chef Bertolino worked in London, Paris, and Singapore before landing at Daniel Boulud’s flagship in New York and, in 2012, opening Maison Boulud in Montreal. Bordeleau, meanwhile, was Sommelier at Maison Boulud and Pullman before teaching sommellerie at ITHQ for seven years. Together they bring the rigour of fine French dining to the satisfying comforts of Italian cuisine in the very finest sort of neighbourhood restaurant. Osteria Berto houses the only “batteria” of the very rare Aceto Balsamico Tradizionale di Reggio Emilia in Canada.

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VISA
Infinite

Berto

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Visa Infinite® Prix Fixe Series

ANNETTE BAR À VIN Montreal

4051 Rue Molson local 120

Prix Fixe Dinner Menu
Monday Nov 16
Tuesday Nov 17
Sunday Nov 22
Monday Nov 23

\$95[†] per person

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

Click here to book.



Sips to savour and dishes to share at the lively Annette Bar à Vin.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef Marc-André Jetté at Annette Bar à Vin. 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 ANNETTE BAR À VIN

Sommelier-Director Hugo Duchesne’s brilliant wine list, with its deep vintage offerings and exciting by-the-glass selection, may be one of the main attractions at this Michelin Bib Gourmand hot spot. But the food is an even better reason to visit, which should come as no surprise given that this is the latest project from celebrated Chef-Restaurateur Marc-André Jetté (Hoogan et Beaufort) and his partner in work and life, Mila Rishkova. Dishes are seasonal, generous, crafted with precision, and designed for sharing. This prix fixe experience is the best way to enjoy it all, along with the lively, welcoming vibe of a place the owners say is “the kind of place we’d like to hang out at.”

PRIX FIXE TASTING MENU

Welcome Drink

—

Îles-de-la-Madeleine Scallop, Butternut Squash, Guanciale

—

Bufflone Ricotta Stuffed Ravioli, Beet, Beurre blanc, Buckwheat, Dill
Brioche Bread, Annette Butter

—

To Share

La Canardière Duck Breast, Celeriac, Wild Garlic Jus de Viande
Roasted Cabbage, Turnip, Pangritata

—

Chocolate Tart, Pear, Cinnamon

—

\$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 2-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 7 days prior to the reservation.



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Visa Infinite® Dining Series

MELBA, QUEBEC CITY

398 rue Saint-Vallier Ouest, Québec City

Wednesday Oct 14 | 5:15 & 8:30PM*

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

Click here to book your tickets.



The Mon Lapin cookbook comes to life at Quebec City’s beautiful Melba.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

The Mon Lapin Cookbook tour visits Quebec City for a stop at the charming Michelin Bib Gourmand restaurant Melba, the creation of Chef-Restaurateur Guillaume St-Pierre, Alexandra Roy, and Charles Provencher-Proulx. They welcome the Mon Lapin Chefs Marc-Olivier Frappier and Jessica Noël, who will prepare signature dishes from the season’s most hotly anticipated cookbook alongside Melba’s Co-Chefs Alexandra Roy and Charles Provencher-Proulx. Melba is not only the quintessential neighbourhood restaurant, it’s a place that transforms seasonal Quebec ingredients into elevated and inventive French fare served with terrific wines. This is guaranteed to be an exciting and lively collaboration dinner, plus each guest will receive a signed copy of the new Mon Lapin book.

ABOUT MELBA

This lovely little—only 36 seats—Art Deco-inspired restaurant is among the most beautiful in Quebec City, but it’s what’s on the plate that is the main attraction here. Chef Guillaume St-Pierre (the talent behind the popular Battuto), alongside Alexandra Roy and Charles Provencher-Proulx, opened Melba in 2022 in the emerging neighbourhood of Saint-Sauveur. In the kitchen, the talented chef duo Alexandra Roy and Charles Provencher-Proulx cook up inventive modern French bistro fare. Think meticulous spins on classics like shrimp barbajuans (savory fried pastries) or scallops with squash bouillabaisse, paired with thoughtful selections from Marc Lamarre, who leads the dining room and wine program as Sommelier and front-of-house manager. It’s a winning recipe: Melba made the 2023 Air Canada shortlist of best new restaurants and is a Michelin Bib Gourmand selection.

ABOUT MON LAPIN

Mon Lapin opened in March 2018, a cozy wine bar in Montreal’s Little Italy led by a talented team of largely Joe Beef alumni: Chef and Co-Owners Marc-Olivier Frappier and Jessica Noël; and Sommeliers and Co-Owners Alex Landry and Vanya Filipovic, who is also the founder of Dame-Jeanne Imports and Canada’s Best Sommelier 2018. Ever since, Mon Lapin’s sophisticated small-plates dining and exciting iconic wine selections have made it one of the best-loved and most highly regarded restaurants in Canada. It was ranked No. 2 on enRoute’s 2018 best new restaurants list and is currently No. 2 on Canada’s 100 Best Restaurants (and was No. 1 in 2024 and 2025), No. 5 on North America’s 50 Best and recommended by Michelin.

Note: This event has two seatings at 5:15 PM & 8:30 PM and may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Events run approximately 2-3 hours and venues are not suitable for young children. Please note that the food described above is a representation of the restaurant’s style of cuisine; actual dishes on the menu may differ based on seasonality and availability.



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Visa Infinite® Prix Fixe Series

CUCINA MARKET BISTRO

Calgary

515 8 Ave SW

Prix Fixe Dinner Menu

Monday Oct 19

Tuesday Oct 20

Wednesday Oct 21

Thursday Oct 22

\$65⁺ per person

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

Click here to book.



Discover Cucina's refined takes on the Italian classics.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef James Lawson at Cucina. 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 CUCINA MARKET BISTRO

Tender pastas, fresh insalata, and deeply flavourful grilled meats make Italian food the world's most craveable fare—and that's just what's on the menu at Cucina, an upscale but lively Italian restaurant and market café in Calgary's downtown core. It's part of Calgary's renowned Teatro Group and led by Chef James Lawson, who brings high-level skills from Michelin-starred restaurants in the U.K. and, since 2018, from some of Calgary's finest ones, too. This prix fixe experience is the perfect way to discover his elevated twists on classic dishes like spaghetti agli olio or Tuscan chicken and to explore a wine list that leans deliciously toward Italy.

PRIX FIXE TASTING MENU

Welcome Drink: Bellenda Treviso Prosecco, Italy

—

Arancini Carbonara

—

Choice of
Spaghetti Agli Olio
Parsley Emulsion, Lemon

—or—

Endive Salad
Citrus, Olive, Pinenut

—

Choice of
Stuffed Chicken Leg
Tuscan Ribollita, Chervil

—or—

Salmon Piccata
Confit Fingerling Potato, Crispy Leek

—

Buttermilk Panacotta
Pinenut Crumble, Haskap Berry

—

\$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 2-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 7 days prior to the reservation.



cucina

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Visa Infinite® Dining Series

SHOKUNIN, CALGARY

2016 4th St SW, Calgary

Sunday Oct 25 | 6:30PM*

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

Click here to book your tickets.



A tantalizing taste of Shokunin with Atlanta's Michelin-starred Lazy Betty.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

A scant handful of chefs have appeared on Netflix's prestigious global cooking competition The Final Table, but Darren Maclean and Ron Hsu are among that elite fraternity. Now they join forces in Calgary at Shokunin, Chef Maclean's multi-award-winning izakaya, considered one of Canada's premier Japanese restaurants. He welcomes Chef Hsu, an alumnus of NYC's three-starred Le Bernardin, who is launching the cookbook for his Michelin-starred, Atlanta-based, Chinese-American restaurant Lazy Betty. Cardholders can expect a sophisticated, ingredient-driven dining experience where global flavours shine. Plus each couple will receive a signed copy of Chef Hsu's book, Down South + East, to take home.

ABOUT SHOKUNIN

Shokunin is the flagship restaurant of Darren MacLean, a Calgary-based chef renowned for his passion for the exquisite detail of Japanese food. A demanding perfectionist and outspoken environmentalist, in 2018 he was the only Canadian to appear on the Netflix global cooking competition, The Final Table, overcoming 20 of the world's best chefs to compete in the finale. Following a life-changing trip to Japan in 2015, he opened his izakaya Shokunin in 2016 (having spent 10 years in Canada's 100 Best with its highest appearance at No.14); then followed up in 2020 with NUPO (currently No. 75 on Canada's 100 Best), which features plant-forward Japanese cuisine, as well as the elegant, high-concept EIGHT (currently No. 2 on North America's 50 Best Restaurants and No. 8 on Canada's 100 Best).

ABOUT LAZY BETTY

Chef Ron Hsu learned his love of good food and genuine hospitality from his mother, Betty, who welcomed guests to her restaurant, Hunan Village, as if it were her home. That passion took him to kitchens all over the world, including roles on Netflix's The Final Table and as Creative Director at NYC's three-Michelin-starred Le Bernardin. Now back home in Atlanta and at the helm of his own restaurant, Lazy Betty, he's earning all the accolades for his innovative, globally inspired tasting menus: a Michelin star, several James Beard nominations, and Atlanta magazine's Best Restaurant (2021 and 2022) and Reader's Choice (2023). His new cookbook, Down South + East, captures his deeply satisfying modern take on Chinese American cuisine.

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Visa Infinite® Dining Series

LUCA, CALGARY

524 10th Ave SW, Calgary

Thursday Oct 29 | 6:30PM+

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

Click here to book your tickets.



Fine Italian wines, luxurious truffles, and top chefs at glamorous Luca.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

In Northern Italy, fall is truffle season, and their earthy aroma will perfume this indulgent dinner at the elegantly modern Luca Restaurant. Dinner here is all about fine wines and exceptional ingredients—lovingly handcrafted pastas, rich seafood, premium cuts of beef, veal, lamb, and bison—all served in a glamorous room worthy of a special occasion just like this one. Chef de Cuisine Mustafa Zaidan will welcome Asher Wilson, Chef de Cuisine at Gatsby's, along with the Vintage Group's culinary directors, Michael Dekker and David Leeder, who recently joined the group after a stint at Thomas Keller's three-Michelin-starred Per Se in NYC. Together, they will prepare a feast of fall's most luxurious ingredients, including truffles, brought in just for this very special event.

ABOUT LUCA AND VINTAGE GROUP

Luca is a refined and glamorous modern Italian member of Calgary's pioneering hospitality organization Vintage Group. Luca has a remarkable team of culinary talent behind it, including Vintage Group's Culinary Director Michael Dekker, a true maestro in the kitchen with a deep-rooted passion for culinary excellence. The team includes Luca's Chef de Cuisine Mustafa Zaidan, previously of The Post Hotel; Gatsby's Chef de Cuisine Asher Wilson, previously of Toronto's Michelin-starred La Banane (who also worked in Copenhagen); and the newest addition, Director of Culinary Development, David Leeder. A hometown favourite, Chef Leeder was previously Executive Sous Chef at three-Michelin-starred Per Se in New York before returning home to Calgary to become Executive Chef at the Italian-inspired DOPO and Bar Rocca. He also brings with him prodigious skills earned cooking at Teatro Ristorante, three-Michelin-starred Restaurant Martin Berasategui in Spain, Noma in Copenhagen, and Michelin-starred Frenchie in Paris.

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Visa Infinite® Dining Series

RIVER CAFÉ, CALGARY

25 Prince's Island Park, SW, Calgary

Wednesday Nov 11 | 6:30PM*

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

Click here to book your tickets.



Alberta's finest is on the table at River Café's 35-year chef reunion celebration.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

For 35 years, River Café has been Alberta's premier champion of local ingredients and farm-to-table dining. Now, founder Sal Howell is calling some of her legendary culinary team back home to the charming restaurant on Prince's Island. Previous kitchen leaders including Matthias Fong, Scott MacKenzie, and Ross Bowles join current Executive Chef Kristen Livingston for a feast of the refined, seasonally driven Canadian cuisine guests have loved for over three decades. Guiding the evening's program will be fellow alumni, Chef Scott Pohorelic. These chefs have gone on to shape Canada's culinary landscape; this one-night-only homecoming reunion in River Café's gorgeous park setting will be an experience for the ages, an anniversary dinner to remember.

ABOUT RIVER CAFÉ AND KRISTEN LIVINGSTON

Visionary owner Sal Howell opened River Café in 1991, first as a small, summer-only full-service restaurant on Prince's Island Park (in 1995, they expanded to all-seasons), championing top-quality regional and seasonal ingredients. Consider it the OG of local farm-to-table dining, where the mantra "How local can we be?" continues to win it awards year after year. (It is currently No. 42 on Canada's 100 Best and recognized among the world's top restaurants by La Liste.) Since becoming River Café's Executive Chef in fall 2024, Kristen Livingston has brought her passion for sustainability and Canadian cuisine to the forefront, drawing on a culinary journey that began in her native Prince Edward Island, and included time at Newfoundland's acclaimed Raymond's before settling in Calgary.

ABOUT THE ALUMNI CHEFS

For the past 35 years, the River Café kitchen has featured a who's who of some of Canada's most talented chefs, including:

Scott MacKenzie, Executive Chef from 2021 to 2024, during the restaurant's milestone 30th-anniversary era, now Executive Chef at Rosedale Golf Club, North York.

Ross Bowles, Head Chef 2019 to 2021, previously prep cook and Sous Chef, now Co-Owner and Chef at Fox & Monocle in Victoria.

Matthias Fong, Executive Chef 2015 to 2019, now Executive Chef at Foxtrot.

Scott Pohorelic rose from Sous Chef to Executive Chef from 2005-2011, and is now Associate Dean of the Culinary Program at SAIT's School of Hospitality and Tourism, where he mentors the next generation of chefs.

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

SAINT VINCENT, CALGARY

1909 34 Avenue SW, Calgary

Thursday Nov 19 | 6:30PM*

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

Click here to book your tickets.



Spanish-inspired prime cuts with Justin Leboe at Saint Vincent.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Be among the first to experience the highly anticipated Spanish-inspired steakhouse Saint Vincent when it opens this fall in Marda Loop. This is a place for friends and neighbours to gather—and while they're at it, to enjoy seasonal ingredients and prime cuts from local producers who have deep relationships with the owners. Chef Jeremy Ouellette brings years of experience in Mediterranean cuisine to a menu that features premium steak, succulent seafoods, and handmade pasta. Joining him for this special collaboration is Justin Leboe, Culinary Director of the Banff Hospitality Collective. Expect an evening of profound flavours, luxurious steakhouse vibes, and genuine conviviality in an exciting new space.

ABOUT SAINT VINCENT

Opening in fall 2026, the Spanish-inspired Saint Vincent comes from the team behind some of Calgary's best loved restaurants: UNA pizza + wine, Native Tounges Taqueria, Ox and Angela, Frenchie Wine Bar, and Bread and Circus. At its helm is Chef Jeremy Ouellette, who most recently was Culinary Director of Bar Chouette, and previously worked at Pasta La Mano, Bar Von der Fels, Bread + Circus Trattoria, Teatro, and Zambri's in Victoria. Now he turns his hand from French to Spanish fare and premium cuts of beef at this exciting new neighbourhood steakhouse in the Marda Loop.

ABOUT JUSTIN LEBOE

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

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Visa Infinite® Dining Series

VIJ'S, VANCOUVER

3106 Cambie St., Vancouver

Thursday Oct 15 | 6:30PM*

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

Click here to book your tickets.



The spice kitchen: Vij's welcomes NYC's acclaimed Adda.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Anyone who loves the complex and fragrant flavours of the Indian sub-continent will be thrilled about this remarkable dining experience. The always charismatic Vikram Vij, one of North America's masters of Indian fine dining, welcomes Chintan Pandya, the James Beard Award-winning Executive Chef and Founder of New York's Unapologetic Foods, for a taste of the groundbreaking restaurant Adda. Together, these two icons of Indian cuisine—as renowned for the hospitable experiences they create as the dishes they serve—will take guests on a multi-course culinary journey featuring an elevated tasting menu celebrating regional specialties, aromatic spice, and luxurious ingredients, all paired with exceptional wines and enchanting storytelling. Each couple will receive a signed copy of Vikram's newest cookbook, My New Indian Kitchen.

ABOUT VIJ'S

Chef, proprietor, sommelier, author, TV personality, and the most genial host in Vancouver, Vikram Vij might just be the city's best-known culinary star. Born and raised in India, he worked in hospitality in Austria before moving to Canada in 1989. After stints at the Banff Springs Hotel and Bishop's, in 1994, he and his then-wife and business partner Meeru Dhalwala opened Vij's and set a whole new standard for Indian fine dining in North America. After three decades, a popular line of prepared foods, several award-winning cookbooks, and a move to bigger digs on Cambie Street, Vij's still defines South Asian fine dining in Vancouver. Among its many accolades, Vij's is a Michelin Bib Gourmand restaurant and winner of Vancouver magazine's Lifetime Achievement Award.

ABOUT ADDA

When NYC's Unapologetic Foods restaurant group opened Adda Indian Canteen in 2018, it was cheap, cheerful, scrappy, and instantly beloved, opening the door to the group's finer-dining Indian establishments such as Dhamaka and Semma. With a 2025 move from Queens to Manhattan's East Village, the Michelin-recognized Adda has raised the bar and its game. Led by Unapologetic Foods Executive Chef and Founder Chintan Pandya and restaurateur Roni Mazumdar, it still serves the same bold and at times challenging dishes, but also offers a bespoke Butter Chicken Experience prepared tableside.

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Visa Infinite® Dining Series

L'ABATTOIR, VANCOUVER

217 Carrall St., Vancouver

Tuesday Oct 20 | 6:30PM*

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

Click here to book your tickets.



At L'Abattoir, an epic collaboration with Vancouver Island's most talented chefs.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Vancouver Island is still something of a best-kept-secret in the culinary world, but not for much longer. Enjoy an exquisite taste of this enchanted isle when some of its most talented chefs travel across the Salish Sea for an extraordinary collaboration at Vancouver's favourite French-meets-West Coast restaurant. Jasper Cruickshank, the Executive Chef of the Michelin-recommended L'Abattoir, welcomes Warren Barr of Pluvio, Ross Bowles of Fox & Monocle, Oliver Kienast of Wild Mountain, and Corbin Mathany of Ugly Duckling, all award-winning members of the Island Restaurant Collective. Together, they will cook up a feast of pristine Pacific seafood and earthy foraged finds, paired with the Island's exceptionally food-friendly cool-climate wines. This exclusive dinner will be hosted in Vancouver magazine's recently-awarded Best Private Room.

ABOUT L'ABATTOIR

Since L'Abattoir opened in 2010 in the Vancouver's former meatpacking district, it has been the city's go-to spot for refined French-meets-West-Coast dining and hospitality-driven service. It has been recognized by everyone from enRoute (No. 3 in 2010) to Michelin, Canada's 100 Best and Vancouver magazine. Today the kitchen is led by Executive Chef Jasper Cruickshank, the 2024 Canadian Culinary Championship winner, who brings Michelin-starred experience from restaurants such as Restaurant Aqua in Wolfsburg, Germany. Meanwhile, the exceptional wine program is in the steady hands of Peter Van de Reep, the CAPS BC 2020 Sommelier of the Year.

ABOUT THE ISLAND RESTAURANT COLLECTIVE

This collection of small, independent, and exceptional restaurants was founded in 2025 to "unlock and showcase the culinary potential of Vancouver Island through community, creativity, hospitality and dedication to the craft of cooking." Its members comprise: Pluvio Restaurant + Rooms in Ucluelet; Wild Mountain in Sooke; Fox & Monocle Café in Sidney; and, in Victoria, Uchida and Ugly Duckling. Each is vastly different in style, but connected by a dedication to celebrating the people and ingredients of Vancouver Island.

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L'ABATTOIR



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Visa Infinite® Dining Series

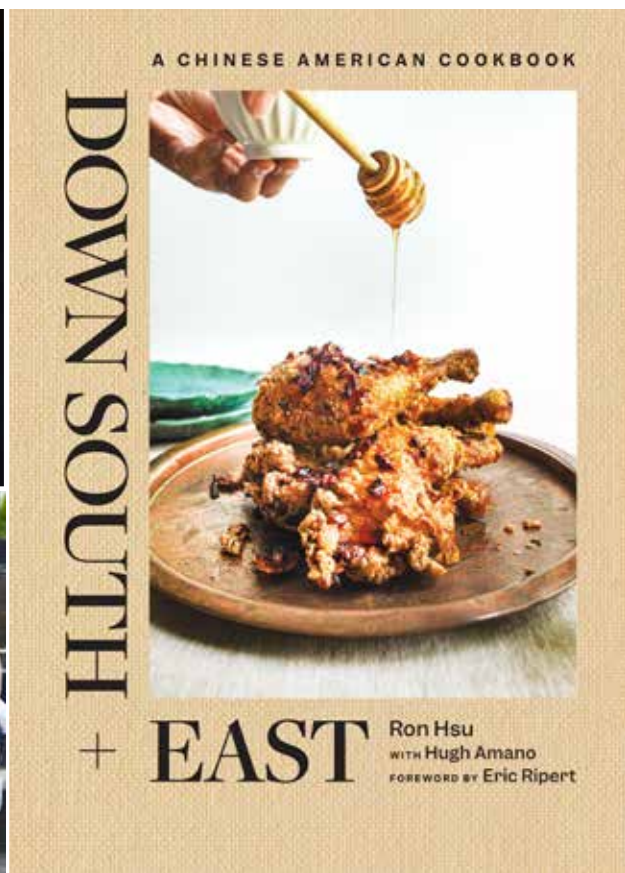
ELEM, VANCOUVER

2110 Main St, Vancouver

Tuesday Oct 27 | 6:30PM*

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

Click here to book your tickets.



Earth, fire and flavour: Elem hosts Atlanta's Michelin-starred Lazy Betty and Calgary's Shokunin.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

From the American South to the Canadian West via the spice-scented breezes of Asia: Three of North America's most talented chefs come together for an event that combines a cookbook launch with gorgeously modern cuisine. Vish Mayekar, Executive Chef of Elem, Van Mag's Best New Restaurant 2026, welcomes Darren Maclean, of Calgary's revered izakaya Shokunin, and Ron Hsu of Atlanta's Michelin-starred Lazy Betty for the launch of his cookbook, Down South + East. These chefs are known for sophisticated flavour, beautiful dishes, and global influences that draw on Mayekar's Indian and Hsu's Chinese backgrounds, and Chef Maclean's depth in Japanese cuisine. Guests can expect an elegant, ingredient-driven dining experience, paired flawlessly with fine wines and well-crafted cocktails, and a copy of Chef Hsu's cookbook for each couple to take home.

ABOUT ELEM

Vaishnav "Vish" Mayekar is the Chef-Owner of Elem, a Main Street hot spot that celebrates all the elements—the natural ones of earth, wind 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 a member of Canada's national culinary team and, in 2024, competed in season 10 of Top Chef Canada. Elem is recognized by Canada's 100 Best, recommended by Michelin, and was named Best New Restaurant 2026 by Vancouver magazine.

ABOUT LAZY BETTY

Chef Ron Hsu learned his love of good food and genuine hospitality from his mother, Betty, who welcomed guests to her restaurant, Hunan Village, as if it were her home. That passion took him to kitchens all over the world, including roles on Netflix's The Final Table and as Creative Director at NYC's three-Michelin-starred Le Bernardin. Now back home in Atlanta and at the helm of his own restaurant, Lazy Betty, he's earning all the accolades for his innovative, globally inspired tasting menus: a Michelin star, several James Beard nomination, and Atlanta magazine's Best Restaurant (2021 and 2022) and Reader's Choice (2023). His new cookbook, Down South + East, captures his deeply satisfying modern take on Chinese American cuisine.

ABOUT SHOKUNIN

Shokunin is the flagship restaurant of Darren MacLean, a Calgary-based chef renowned for his passion for the exquisite detail of Japanese food. A demanding perfectionist and outspoken environmentalist, in 2018 he was the only Canadian to appear on the Netflix global cooking competition, The Final Table, overcoming 20 of the world's best chefs to compete in the finale. Following a life-changing trip to Japan in 2015, he opened his izakaya Shokunin in 2016 (having spent 10 years in Canada's 100 Best with its highest appearance at No.14); then followed up in 2020 with NUPO (currently No. 75 on Canada's 100 Best), which features plant-forward Japanese cuisine, as well as the elegant, high-concept EIGHT (currently No. 2 on North America's 50 Best Restaurants and No. 8 on Canada's 100 Best).

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Visa Infinite® Dining Series

CHEZ CELINE, VANCOUVER

4298 Fraser St, Vancouver

Tuesday Nov 3 | 5:30PM*

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

Click here to book your tickets.



Indulge in Chez Celine’s sophisticated simplicity and hearty Quebec flavours.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

“Simple is better,” Chef Margaux Herder likes to say. At the award-winning Québécois bistro Chez Celine, that means ingredients shine, flavours are true, presentation is unfussy, and the room is homey and relaxed. But behind that unpretentious vibe is serious skill and meticulous attention to detail, which is just what we’d expect of the sister restaurant to the Michelin-starred, Canada’s 100 Best-anointed St. Lawrence, where Chef Herder was previously Sous Chef. For this special dinner, she is joined by her former boss and current Co-Owner, the celebrated Chef J-C Poirier. Cardholders can expect a convivial evening of the finest French and Québécois flavours, paired with exceptional wines and served with unsurpassed hospitality.

ABOUT CHEZ CELINE

Chez Céline is the casual sister restaurant to Michelin-starred St. Lawrence, Chef J-C Poirier’s temple to butter, foie gras, and haute culinary technique. Located in the Fraserhood, it is a neighbourhood bistro that leans into Quebec’s *casse-croûte* (snack shack) culture, offering unpretentious fare like poutine, pasta, or pork chops done exceptionally well (consider the optional foie gras on that poutine). Credit Executive Chef and Co-Owner Margaux Herder, formerly the Sous Chef at St. Lawrence, who brings fine skill and deep passion to her role. It’s a winning recipe: Since opening in 2025, Chez Celine has made its way onto the Canada’s 100 Best list and won Gold in the Best French Category at the Vancouver Magazine Restaurant Awards.

Note: This event has multiple seatings beginning at 5:30PM. 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® Prix Fixe Series

MAXINE'S CAFÉ & BAR

Vancouver

1325 Burrard St.

Prix Fixe Dinner Menu

Monday Nov 16

Tuesday Nov 17

Wednesday Nov 18

Thursday Nov 19

\$75[†] per person

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

Click here to book.



This prix fixe menu is the best way to enjoy Maxine's French-inspired bistro fare.

ABOUT THE VISA INFINITE PRIX FIXE DINNER SERIES

Book your reservation and enjoy this delicious prix fixe menu curated by Chef de Cuisine Alexandra Sandoval at Maxine's. 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 MAXINE'S CAFÉ & BAR

The most popular prix fixe menu is back. Maxine's is one of the city's most welcoming hotspots, a neighbourhood brasserie with a buzzy vibe and charmingly retro, French-ish ambience. It's all about satisfying comfort food here, crafted by the team of Wentworth Hospitality Culinary Director Bobby Milheron and Chef de Cuisine Alexandra Sandoval. Think steak frites, a great burger, excellent pasta dishes or cozy, slow-cooked chicken, along with an exceptional selection of beer, wine and cocktails. Sit back and enjoy the delicious comforts of this casually elegant space with this prix fixe experience.

PRIX FIXE TASTING MENU

Welcome Cocktail: 'Don't Fear The Pickle' Martini
Citadelle Gin | Cinzano Dry | Sake | House Made Pickle Brine | Pickle Swirl

—

Amuse Bouche: Seabass Crudo | Mary Anne's Brown Bread, Cultured Butter, Caviar

—

Burrata | Winter Squash, Pepita Salsa, White Balsamic

—

Seafood Terrine | Scallop, Lobster, BC Spot Prawn, Leeks Vinaigrette, Hazelnuts

—

Choice of
Clams and Steelhead | Green Curry, Spinach, Coconut Milk, Coriander

—or—

Duck | Confit Duck Leg Spring Roll, Braised Lentils, Mirepoix, Chicories

—or—

Risotto | Wild Mushrooms, Sunchokes, Taleggio, Truffle

—

Choice of
Chocolate Torte | Dark Chocolate Crèmeux, Candied Almonds

—or—

Sticky Rum Cake | Caramelized Pineapple, Passion Fruit Mousse

—

\$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 2-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 7 days prior to the reservation.



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Visa Infinite® Dining Series

GARY’S, VANCOUVER

1485 W 12th Ave, Vancouver

Tuesday Nov 24 | 5:30 & 8:30PM*

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

Click here to book your tickets.



An exceptional French feast when Gary’s welcomes Montreal’s Parapluie.

ABOUT THIS VISA INFINITE DINING SERIES EXPERIENCE

Two charming neighbourhood bistros with a similar ethos and Michelin Bib Gourmand recognition, but from opposite ends of the country, come together for this perfectly lovely homage to French country fare. Gary’s, a cozy and intimate restaurant run by partners Chef Mathew Bishop and Front-of-House pro Bailey Hayward, welcomes the team from Montreal’s Parapluie, Chef Robin Filteau Boucher and Front-of-House Manager Karelle Voyer. Both restaurants serve simple dishes done exceptionally well (think chicken cordon bleu or pork collar with ‘nduja), alongside intriguing wines, all of it served with a genuinely warm hospitality.

ABOUT GARY’S

At this unpretentious neighbourhood bistro, a chef and server have come together to create a love story on the plate, one that has been recognized since it opened in 2024 with an Air Canada enRoute Top 10 nod, a Michelin Bib Gourmand and Michelin’s Outstanding Service Award. The Chef is Mathew Bishop, the manager is Bailey Hayward, both formerly of the Mackenzie Room, Say Mercy! and a pandemic-era home dinner series called Gary’s Social Club. The cuisine is inspired by (but not beholden to) French country cookery; the vibe is warm, welcoming and attentive. In this charming space, this talented couple has carefully curated the perfect dinner-party experience.

ABOUT RESTAURANT PARAPLUIE

Tucked away on the edge of Montreal’s Little Italy neighbourhood, this cozy but refined 32-seat gem of a restaurant is the personification of charm, and its open kitchen the perfect stage for Chef Robin Filteau-Boucher, previously of Chez Victoire and Théophile. Now in charge of his own restaurant for the first time, he crafts a seasonally evolving menu along with beloved favourites like oeufs mayonnaise with lobster or “Mtl-style” trout, all of it paired seamlessly with Maître d’ Karelle Voyer’s excellent wine program. Parapluie is a Michelin Bib Gourmand restaurant and No.56 on Canada’s 100 Best.

Note: This event has two seatings at 5:30 PM & 8:30 PM and may have communal seating. Any changes to this event will be communicated at least 7 days prior to the event. Events run approximately 2-3 hours and venues are not suitable for young children. Please note that the food described above is a representation of the restaurant’s style of cuisine; actual dishes on the menu may differ based on seasonality and availability.



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