



JOURNESE®

CURATORS of FINE TRAVEL®

CANADA CULINARY DELIGHTS

From home-style bistros, cafés and neighborhood foodie hubs, to award-winning restaurants, star chefs and a wealth of premium producers, experience the culinary scene in Canada. Featuring organic ingredients, sustainable seafood and acres of vineyards and wineries, combined with cultural influences and state-of-the-art cooking techniques, exceptional gastronomical experiences await across the vast regions of Canada.



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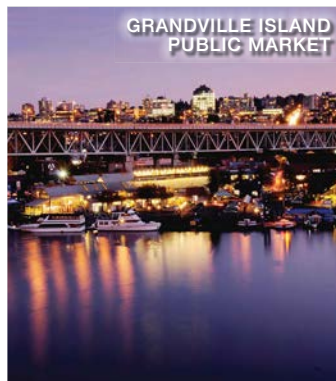
Epicurean Experiences in Canada

Day 1 | USA/VANCOUVER, CANADA | Upon arrival in the city, meet your private transfer bound for the *Fairmont Hotel Vancouver* where you will stay for five nights in a luxury Fairmont Gold guestroom. With its chateau-style architecture and English charm, revel in refreshed elegance at this landmark hotel in downtown. Enjoy exclusive Fairmont Gold privileges featuring a private lounge, complimentary daily breakfast, afternoon treats, evening hors d'oeuvres and honor bar. In addition, revel in a heated outdoor pool, Absolute Spa, traditional afternoon tea with sweets and savories, plus nature-inspired Canadian cuisine and prohibition-era cocktails in Notch8 Restaurant & Bar.

Just minutes away, discover the trendy shops and designer boutiques on famed Robson Street. For an extraordinary dining experience, head to the vibrant Hawksworth Restaurant. Specializing in innovative and traditional dishes, sample Canadian cuisine created with carefully sourced ingredients from a highly skilled brigade. Savor offerings from an artful tasting and wine pairing menu, or sip a finely crafted cocktail while indulging in a seared foie gras starter, braised beef parteron or dungeness crab risotto main, followed by a crème caramel with apples and rum ice cream for a sweet ending to your first day in Vancouver.

DAYS 2 - 3 | Following your delicious European-style breakfast in the exclusive Fairmont Gold Lounge, spend your days immersed in this exciting city. Start with Grandville Island's public market and be sure to try a perfect flat white at Petit Ami, before perusing booths offering fresh produce, seafood, sausages, beers and wines, chocolates, oils and vinegars, bakery items and exotic spices.

Then, check out the vibrant art scene with an eclectic mix of festivals, theater, street performers, musical shows and art exhibits. If you crave a grab-and-go treat while sightseeing, indulge in the unrivaled food truck scene, sampling everything from fresh juices, fish tacos and pork buns to Thai, Venezuelan, Korean, and Mexican eats, to name a few.



DAY 4 | Indulge in traditional afternoon tea, classic cocktails and carefully selected wines in Notch8 Restaurant & Bar before a glamorous-style dinner. Romantic and elegant with the ambiance of 1930s travel, delight in nature-inspired local fare from signature breads and starters including caviar, to exquisite entrées featuring roasted trout with warm kale, slow roasted prime rib and truffle mac 'n' cheese. Top your dinner off with a cream puff with cranberry gel, black sesame ice cream sandwich or the aptly named #OMG chocolate cake for a decadent ending to your evening.

DAYS 5 - 6 | Savor your breakfast buffet before your final day of discovery. For outdoor adventure, pedal your way on a bicycle through the city, visit vibrant Chinatown, marvel at the Millennium Gate and wander in a Ming-Dynasty-style garden or engage in the notable foodie scene with a savory herb tea, authentic dim sum, exotic vegetables and seafood.

For an inspiring gastronomical experience, dine at the acclaimed Italian restaurant CinCin. The restaurant features sophisticated and innovative cuisine accompanied with a superb wine menu featuring more than 1,000 labels. Savor alluring aromas, flavors and textures from fresh, locally sourced, ingredients. Meticulously-crafted and utilizing a wood-fired oven and grill in an open kitchen, indulge in a variety of handmade pastas and risottos, and remarkable courses including truffled chicken, spiced rotisserie cauliflower and hokkaido scallops for a mouth-watering finale to your stay.

The next day, say goodbye to this remarkable city as you meet your private transfer to the airport for your homebound flight.

continued

INSIDER TIDBITS

- Canada's first cooks, the Indigenous Peoples, utilized more than 500 plant species for foods and hunted land, sea and air animals. They were heavily influenced by the French and English upon their arrival and most traditional dishes reflect the mark of these three areas.
- The national dish, Poutine is a comforting and hearty combination of french fries topped with cheddar cheese curds and smothered in thick brown gravy. Pair it a Bloody Caesar cocktail, the country's cocktail.
- To learn more about Canadian cuisine, watch well-known chef Michael Smith on Canada's Food Network. He hosts a number of shows, is a judge on *Chopped Canada* and has written many cookbooks.
- Canada produces 71% on the world's pure maple syrup, most of it coming from Québec, Ontario, New Brunswick, Prince Edward Island and Nova Scotia.



ALBERTA CULINARY RECOMMENDATIONS

BANFF

Eden | Touted for its finely crafted French cuisine, this AAA Five Diamond Award restaurant boasts breathtaking Banff National Park views as a team of certified sommeliers orchestrate more than 17,000 bottles of wine and exquisite multi-course menus including a chef's tasting menu, vegetarian offerings and Grand Dégustation menu to please the most discriminating foodies.

Sky Bistro | This unique experience begins at the top of the Banff Gondola with unending mountain vistas and a rooftop viewing platform. Relish a warm mussel and clam chowder before feasting upon clove rubbed pork belly, winter herb gnocchi or braised beef short ribs, with a hot Spanish coffee with spiced rum finale.

CALGARY

Paper Lantern | Dishing up some of the city's best Vietnamese street food, enjoy an eclectic and fun cocktail menu in the heart of Chinatown. Sample the bánh tôm (shrimp crackers) and nem chua (cured pork with garlic and chilis), then appreciate a veggie or pork belly bánh mì, pineapple stirfry or chicken curry.

Park by Sidewalk Citizen | Set in an all-weather solarium that is both elegant and natural with a menu of Mediterranean-inspired fare, brunch items such as the beloved shakshuka shine. After dark, the patio lights up and guests enjoy a curated wine list and fragrant cocktails with grilled lamb skewers, baked feta and BC octopus.

Vero Bistro Moderne | Staying true to Italian flavors with a passion for unique ingredients and fresh local produce, Chef Jenny fashions tantalizing menus from a cotton candy amuse bouche and truffle arancini to champagne poached jumbo prawns, sweet potato gnocchi and herb crusted lamb chops.

JASPER

Sunhouse Cafe | This modern and airy café is a great spot to grab a mouth-watering brunch beginning with rich coffee, a frothy latte, organic teas, kombucha drinks and smoothies. Try the sumptuous mascarpone french toast, mint and pea fritter or braised lentil bowl for a great start to your day of exploration.

LAKE LOUISE

Mount Fairway Dining Room | Fuel up for a day of hiking and adventure with a hearty meal and inspiring views utilizing CRM Ranch raised bison and elk, sustainable seafood, prairie-grown grains and local vegetables. Early risers will enjoy the Mount Fairway benny or croque madame, while late in the day feast on the bison burger or braised elk shank with a sweet peanut butter cheesecake dessert.

Walliser Stube at Fairmont Chateau Lake Louise | Set in a remarkable mountain setting, indulge in renowned Canadian Rocky Mountain cuisine with a variety of regional European styles including classic Swiss, German and Alpine dishes featuring a traditional Swiss fondue experience, Alpine beer offerings and floor-to-ceiling wine library.

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ALBERTA CULINARY TIDBITS

Bison is Alberta's indigenous food. This superfood can contain half the fat and twice the iron of beef. Look for prime cuts of tenderloin, short ribs and burgers on many menus.

A hardy little blue berry native to the area, Saskatoon berries are a favorite choice for jams, jellies, pies and butter tarts and are mixed with bison meat to make pemmican's (a calorie-rich patty often eaten as a snack.)

BRITISH COLUMBIA CULINARY TIDBITS

Japanese fusion is popular. Try Vancouver-style sushi - the BC Roll is comprised of cucumber, barbequed crispy-skin salmon and a sweet glaze with nori and rice on the outside. Or, sample a favorite JapaDog, the Terimayo, a pork, beef or veggie dog topped with nori, Japanese mayo and teriyaki.

Home to more than 70 wineries, Okanagan Valley hosts countless seasonal festivals, international competitions, wine tastings and enhanced dining experiences from the beginning of summer through September's wine crush.



BOTANIST BAR



THE CHALET AT FAIRMONT CHATEAU WHISTLER

BRITISH COLUMBIA CULINARY RECOMMENDATIONS

VANCOUVER

Blue Water Café | Committed to sustainable wild coastal seafood and acclaimed for excellence, celebrate unique innovative dishes, Japanese-inspired raw bar offerings and an extensive wine collection, set in a Yaletown heritage warehouse conversion.

Botanist | A complete sensory feast inspired by the principles of botany, this restaurant features a stylish bar, lush terrace garden and trellis, vibrant dining room and lounge, savor artsy and whimsical cocktails, regional organic produce and sustainable seafood dishes for an elegant dining experience.

Cactus Club Cafe | With multiple locations and utilizing fresh ingredients including the Canadian Roundtable for Sustainable Beef, Ocean Wise™ fish and a passion for simple dishes from a world-class culinary team, celebrate globally inspired bites from a tuna stack and yam fries to mixed bowls, creole steaks and prawns.

Carlino at Shangri-La Hotel, Vancouver | Celebrating Northern Italy with local product from small producers and farmers, enjoy adventurous offerings and Fai-Tu, a family-style dinner. Sample a prosciutto or venison crudo antipasta, followed by francobolli with roasted game, octopus risotto or veal osso buco.

Fanny Bay Oyster Bar & Shellfish Market | A tide-to-table experience, delight in sustainable farmed or fished shellfish and seafood for takeout or eat-in, featuring in-house raw bar, plus shared plates highlighting mussels, oysters, and scallops, chowders, salads, seafood boils and a notable happy hour.

Kissa Tanto | Boasting a stylish and sophisticated space in Chinatown, this unique Japanese-Italian fusion offers a touch of irony to its plates. For instance, try the pasta dish, Tajarin, which is Piedmont-style egg noodles dressed with butter, roasted mushrooms and miso-cured egg yolk for a surprising bite.

Le Crocodile | Creating classic French cuisine in an understated and elegant atmosphere, chef Michel Jacob dishes out incredible escargot and pan-seared veal sweetbreads, roasted duck breast with foie gras and Provencal-style lamb shanks.

VICTORIA

Little Jumbo Restaurant & Bar | This speakeasy-style eatery serves up handcrafted, creative cocktails with artisanal ingredients paired with delectable tapas from truffle frites and fresh-shucked oysters to roasted bone marrow, grilled lingcod with sunchoke cream and house-made pastas with a trio of chocolate truffles for dessert.

Red Fish Blue Fish | Watch the friendly harbor seals from this dockside restaurant on the Wharf as you feast upon everything seafood related, from traditional fish and chips, hand-rolled tacos, sandwiches, on salads and in chowders to a unique jerk fish poutine - west coast fish in Jamaican jerk sauce served over fries.

Sea Cider Farm & Ciderhouse | Located on Vancouver Island, this family-owned farm-based cidery delights visitors year round with its tours and tastings of its organic, orchard-grown artisan ciders, and hosts annual tasting events, including weekly Farmer's Markets, Apple-Day harvests and an annual Wassail blessing.

WHISTLER

Rim Rock Cafe | Elegantly rustic with impeccable service, global wine pairing expertise and noteworthy presentations, immerse in upscale seafood and game offerings from a distinctive three-course menu including lobster bisque, beef tartar, seared scallops, venison steak with a red wine demi sauce and duck two ways.

The Chalet at Fairmont Chateau Whistler | Warm hospitality, a crackling log fire and hearty alpine cuisine create a unique dining experience including savory fondues and artisan charcuterie platters. Begin with a comforting french onion soup, then dip in to the land or sea fondues with creamy gruyère and conclude with fresh fruits, meringues, banana bread and caramellini dipped in rich chocolate.

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NOVA SCOTIA & PRINCE EDWARD ISLANDS CULINARY RECOMMENDATIONS

HALIFAX, NOVA SCOTIA

5 Fishermen | Located in a heritage building, this downtown favorite features a unique style of contemporary cuisine and urban design. Be sure to try the Five Fish Experience with seared shrimp, scallops, lobster tail, halibut, salmon and a mushroom and dashi risotto or their renowned surf 'n' turf.

EDNA Restaurant | Well known for their weekend brunch menu with an open kitchen and rotating menu based on seasonal ingredients, tempt your palate with fluffy ricotta pancakes, PEI blue dot steak with soft poached eggs or the salmon gravlax with latkes and organic greens.

enVie, A Vegan Kitchen | A popular eatery offering refined plant-based dishes crafted from locally sourced ingredients, experience the mushroom bao with a hoisin sauce, a house-made seitan patty avocado burger, fried chick'n sandwich with chili cheese fries or the pad Thai with rice noodles and tofu. Plus, they offer cold press juice cleanses you can buy in-house or online.

Highwayman Restaurant & Bar | Featuring Spanish-inspired tapas and an extensive raw bar in a prime downtown location, this upscale eatery boasts kind, refined service. Be sure to share the jamón serrano, aged for 18 months and hand sliced to order, paired perfectly with manchego and a glass of sherry.

King of Donair | Credited with being the creator of the Halifax donair (similar to a gyro) and its secret sweet sauce, diners have enjoyed this specialty for more than 40 years. In addition to multiple donair options, try the poutine, garlic fingers or pizzas.

NOVA SCOTIA & PRINCE EDWARD ISLAND CULINARY TIDBITS

NOVA SCOTIA | Found in both grocery stores and ice cream shops, be sure to try Moon Mist Ice Cream, a pastel rainbow with a mix of bananas, grapes and blue-bubble gum flavors.

PRINCE EDWARD ISLAND | A favorite location for seafood lovers, you'll find world-famous oysters along with crab, scallops, clams, mussels, trout, haddock and salmon.

PRINCE EDWARD ISLANDS

Cow's | Now offering more than 10 locations across Canada, it all originated in PEI in 1983. Enjoy ice cream utilizing fresh cream, real eggs and 16% butterfat and served in a handmade waffle cone for a delightful treat. Don't miss the Wowie Cowie with toffee marble and moo crunch, the orange cowsicle or the fluff 'n udder with marshmallow swirl and peanut butter cups.

Richard's Fresh Seafood | Hailed as one of the longest-running fish shacks on the island, enjoy a fish 'n' chips and beer on the deck or grab a blanket and savor a delicious lobster roll on the nearby beach. There is also a market with a great selection of local seafood, produce, coffee and baked goods.

The Inn at Bay Fortune's FireWorks Feast | This fully immersive experience begins with a culinary farm tour, followed by an oyster hour and FireWorks Feast. This farm-to-table dining option showcases an array of wild foods foraged through the woods, fields, streams and seashores that surround the inn and then are cooked by live fire and wood smoke.

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ONTARIO CULINARY RECOMMENDATIONS

NIAGARA FALLS

Massimo's Italian Fallsview Restaurant | Breathtaking falls views, modern Italian fare, locally sourced ingredients and fantastic wines await at this old world meets new tradition restaurant. Savor warm mixed olives and rustic garlic bread, then enjoy shrimp linguine, Sicilian spiced chicken or salmon, and save room for the tiramisu.

Niagara Brewing Company | Sip on a flight of Canadian craft beers as you listen to live music and people watch on Clifton Hill. A large corner pub, enjoy appetizers, sandwiches and burgers in its energetic and spirited atmosphere.

Queen Charlotte Tea Room | Bringing the finest British tradition to visitors, delight in the High Tea experience with a combination of tea or coffee paired with your choice of finger sandwiches, scones, preserves or Devonshire cream, followed by a selection of desserts.

Tide & Vine Oyster House | This spacious gathering venue is great for families and group events. Share the chilled seafood tower with oysters, yellowfin tuna tataki, lobster tails, shrimp cocktails, marinated octopus and mussels. Then, taste the maple pudding, a family recipe of maple cake, vanilla Chantilly and candied nuts.

ONTARIO CULINARY TIDBITS

Visit the Maple Leaf Place near Niagara Falls, where the maple leaf bush has been brought indoors. Begin with a complimentary audio tour, maple tasting bar and maple taffy experience, then visit the craft store, buy artisan chocolates, homemade fudge, souvenirs and eat at the large food market.

Hard to believe but the Hawaiian pizza (ham and pineapple) was created by Ontario's Sam Panopoulos in 1962.

In 1978, BeaverTails® pastries were introduced at the Killaloe Fair, and now there are more than 150 locations across Canada, USA, Dubai, Japan, France and Mexico. This sweet treat is both crispy and chewy with endless flavor combinations.

OTTAWA

Fraser Café | A popular joint with a laid-back atmosphere and quirky interior, be tempted by traditional yet elevated Canadian fare, indulge in scallops with fresh pasta shells, duck confit antipasti or hen cordon bleu, then toast a hand-crafted negroni.

Supply and Demand - Foods & Raw Bar | A neighborhood spot ideal for special occasions with an open kitchen overlooking the dining room, relish the fresh-made pastas, well-treated meats and exceptional raw bar. If your time in Ottawa allows, sign up for a pasta-making class for an entertaining and delicious evening.

TORONTO

Campechano | With two locations to meet your Mexican food needs, visit the College Street or Adelaide Street eateries for a cozy atmosphere, tempting margaritas and craft beers. Fresh-pressed corn tortillas wrap every sort of tacos, from chicharrón, chorizo and carnitas to pescado (fish), barbacoa (lamb), hongos (sauteed mushrooms) and rajas (roasted poblanos).

Kensington Market | Stroll the streets of this open-air mall's speciality shops, from bakeries, butchers, fishmongers, dried-goods, and Chinese, Portuguese and organic grocers to endless cafés, bars and restaurants offering jerk chicken, tacos, Texas barbecue, crepes, frozen yogurt and just about anything else you can image.

Maple Leaf Tavern | Retreat to the effortlessly cool, speakeasy ambience of this local tavern that works with the best suppliers in town. Sample the burrata with sunchoke vinaigrette or mussel and clam escabeche before a stylish entrée of fogo island cod, wagyu picanha with chimichurri or truffle barlotto (barley risotto) and a sweet lemon pavlova with basil chantilly finale.

Yu Seafood | Delight in tasty dim sum, sushi and sashimi in the Richmond Hill area with top-notch ingredients, elegant presentations and exceptional service. Entrée favorites include stewed soups, dungeness crab and lobster combos, eel with peking duck and braised abalone with sea cucumber.

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QUÉBEC CULINARY TIDBITS

For a thrilling dining experience in Montreal, dine more than 160 feet above the ground with Diner Entre Ciel Et Terre. With just 22 diners and a few staff aboard, be strapped in for a multi-course VIP dinner with spectacular city views.

With French cuisine roots, much of Québec's dishes stem from the difficult years after it was settled with hearty plates with real substance including baked beans, pea soup, meat pie, poor man's pudding cake, pig's trotter soup and meatball stew.



QUÉBEC CULINARY RECOMMENDATIONS

MONT-TREMBLANT

La maison de crêpe | Set in an old village house at the base of the mountain, this comforting crêperie serves up sweet and savory options garnished with the freshest ingredients. Popular choices include the smoked salmon and florentine crêpes with the decadent banana split crêpe for dessert.

Restaurant La Savoie | While the charcuteries and raclette are quite enjoyable, the speciality of this charming Swiss-French restaurant is fondue. Dip your favorite meats, seafoods, breads and veggies in smooth cheese sauces, red wine or spicy broths or oils which give you a crispy outside and top it all off with a rich and creamy chocolate finish.

MONTEBELLO

Aux Chantignoles at Fairmont Le Château Montebello | Inspired by fresh and local cuisine, this all-day dining venue offers a unique breakfast poutine with poached eggs and baked beans, light endive salads or shrimp cocktails for lunch, and dinner entrées of Indian braised lamb shank, seafood pappardelles or the butcher's cut of the day

MONTREAL

Arepera | Hip, colorful and cozy, discover fresh Venezuelan cuisine featuring traditional rice and bean plates, delicious empanadas, exotic sauces and arepas, signature corn flatbread sandwiches with a variety of fillings, plus a menu of vegetarian and gluten-free options.

Arthurs | Jewish classics are served with a twist and a lot of family pride in the bustling St-Henri area. Standouts include crispy schnitzel on thick-cut challah, a latke smorgasbord with fluffy scrambled eggs and caviar and the smoked salmon.

Chez Tousignant | A modern take on the classic Quebec casse-croûte (snack bar), grab a hefty Big Mike burger on a house-baked bun, classic hot dog made the right way, bag of cheese curds and perfected poutine.

Hoogan & Beaufort | With a focus on fresh vegetables roasted on the fire pit, an accessible tasting menu paired perfectly with a glass of wine, a pasta station and locally sourced meats and fish, dine upon parsnip cappellietti with brown butter, lamb with picked garlic, Pacific black cod and clams and an indulgent chocolate ganache finish.

QUÉBEC CITY

Bistro Sous le Fort | Whether you prefer the warmth of a fireplace or outdoor summer patio dining, this rustic Quartier Petit-Champlain gem offers French-inspired plates including fish and chips, smoked salmon and refreshing salads, plus signature red deer venison, escargot and veal, with a sweet homemade Pudding chômeur with maple syrup finale.

Chez Muffy | Set inside a 1822 maritime warehouse, the exposed brick and wooden beams give the space an air of romance and history, the restaurant highlights a seasonally shifting menu with ingredients from local producers and a 12,000-bottle wine cellar. Enjoy Saint Lawrence River views as you sample milk-fed veal chops, Québec lamb with artichokes and scallops with a lemon verbena, and pistachio mousse or a financier cake dessert.

Les Trois Garçons | With a warm atmosphere in the heart of Old Québec and bistro style fare featuring local products, savor some of the best burgers in town. Favorites include the Charlevoix burger - oozing cheese, fried and caramelized onions, artisanal bun and a bourbon barbecue sauce or the Le Bleu - with blue cheese, pear onion confit, arugula and mayonnaise.

Sam Bistro at Fairmont Le Château Frontenac | Marvel at stunning views over the Saint Lawrence River from the dining room offering creative dishes, a trendy happy hour and innovative mixology. Sip on a SAM Old Fashioned while tasting flavored olives, salmon tartare or truffle and mushroom ravioli, or share a charcuterie board with your friends.

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