

L3 – WAGYU THROUGH THE SEASONS



Indulge in an enchanting evening of culinary artistry with the visionary Chef William Lew and his team at Acre Through the Seasons. Renowned for his boundless creativity and artistic flair, Chef William is the Executive Chef at Club Versante and mastermind of Bruno, Cask Whisky Vault, and Acre through the Seasons. Prior to Versante Hotel, Chef William has left his mark in the local foodscape through acclaimed establishments like Botanist and The Lobby Lounge at Fairmont Pacific Rim, Notch8 at Fairmont Hotel Vancouver, Black + Blue, and as Executive Chef for Ocean Wise.

Prepare to embark on a culinary journey savouring the renowned Hitachigyu A5 wagyu beef from 3Fish. This top-tier, marbled marvel boasts an exquisite A5 grading, signifying the highest level of wagyu beef quality. Each succulent, buttery bite is a symphony of flavours and textures. Executive Chef William Lew and the Acre Through the Seasons team will craft this premium beef into a culinary masterpiece, an epicurean story that has never been told before, in-house at Acre Through the Seasons.

Gather nine (9) of your closest friends and family for an unforgettable gastronomic adventure that's sure to be a cherished memory. Whether a special occasion or simply a desire to savour exceptional cuisine, this intimate gathering promises an evening that will leave you reminiscing for months to come.

Don't miss your chance to savour every bite of this extraordinary experience!

INCLUSIONS:

- Dinner for ten (10) people with wine pairings at Acre Through the Seasons
- Tasting menu featuring Hitachigyu A5 wagyu beef
- Chef-prepared, unique multi-course menu

VALUE: Priceless

TERMS AND RESTRICTIONS:

- Ten (10) people maximum.
- No cash value.
- Valid until November 4, 2024.
- Minimum 30 days booking notice required.
- Must be booked in advance for a mutually agreed upon date.
- Blackout dates and conditions may apply. Not valid between December 1 – January 1 and on special holidays.
- Subject to Chef availability.

DONATED BY: Club Versante, 3Fish