

## **BOTANIST RESTAURANT WELCOMES TWO MICHELIN-STARRED BIRDSONG AND CHEF CHRIS BLEIDORN TO VANCOUVER THIS AUGUST**

*- The one-night culinary collaboration blends flavours of the Pacific Northwest -*



*(Pictured: Fairmont Pacific Rim's Botanist Executive Chef Hector Laguna, Lamb Saddle Duo from Botanist, Caviar and Cornbread from Birdsong, Birdsong Chef Christopher Bleidorn)*

**Vancouver, BC (July 29, 2024)** – On August 21, San Francisco's acclaimed [Birdsong](#) restaurant team helmed by award-winning Chef Chris Bleidorn will visit Vancouver's [Botanist](#) restaurant for a multi-course collaboration dinner experience with Chef Hector Laguna. For one night only, the chefs will join forces on a tasting menu that fuses Birdsong's cuisine – which emphasizes seasonality and the use of whole ingredients – with Laguna's innovative and creative approach to the botany of the Pacific Northwest.

Chef Bleidorn and his team will profile an amuse and three of his signature creations from the Birdsong kitchen while Chef Laguna will feature three Botanist dishes, followed by a pre-dessert by Birdsong's Chef Zoe Wong, and dessert by Botanist's Pastry Chef, Kate Siegel, accompanied by two cocktails and wine pairings. Menu highlights from Chef Bleidorn include marinated seaweeds from the Vancouver and Mendocino coasts served alongside local halibut, as well as the sea urchin cream puff with savoury butterscotch filling, and from Chef Laguna, sweet corn & truffles, and grilled black lamb with black garlic mole.

"Chef Bleidorn's approach to ingredient-driven cuisine is something I've admired for years" says **Chef Laguna**. "We share a core ethos which is deeply rooted in celebrating and supporting local purveyors through the dishes we create."

Birdsong, located in San Francisco's Theater District, opened its doors in 2018. Their menu focuses on ingredients in the most whole form, grown and raised by producers who understand and respect the rhythms of the ecosystems they inhabit. The way ingredients are sourced at Birdsong is a reflection of Chef Bleidorn's dedication to supporting the work of farmers and ranchers who see their role as part of an ecosystem, a similar approach that Chef Laguna works to achieve with local Vancouver farmers.

“There’s such a wonderful alignment between Birdsong and Botanist, as the source of our pristine ingredients is right in our backyard--the Pacific Northwest.” says **Chef Chris Bleidorn**. “We’re very excited to come to Vancouver for this collaboration.”

These collaborations are part of an ongoing series at Fairmont Pacific Rim, which aim to provide unrivaled, immersive culinary experiences in partnership with renowned restaurants and bars from around the world. The illustrious lineup of past collaborations with the world’s best bars and restaurants includes **Katana Kitten** and **Overstory** (New York), **Hanky Panky** and **Baltra Bar** (Mexico City), **Lazy Bear** and **True Laurel** (San Francisco), **Alo** and **Quetzal** (Toronto), **Published on Main** and **L’Abattoir** (Vancouver), and **Marilena** (Victoria).

The eight-course, cocktail and wine-paired tasting menu will be available for dinner service on August 21 for \$350.00 ++ CAD per person. Reservations are now open and can be made [online](#).

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### **About Botanist**

Botanist brings a fresh vibrancy to Vancouver’s culinary scene, located in the heart of Coal Harbour inside Fairmont Pacific Rim. Named one of Canada’s 100Best restaurants and listed on the World’s 50Best Discovery list, the inviting restaurant space is inspired by the principles of botany, and transports guests into a world where day blurs into night, summer into winter, and food and drink are plenty. Executive Chef Hector Laguna’s menu represents the botany of British Columbia and celebrates the biodiversity of the Pacific Northwest, where locally sourced ingredients are coupled with contemporary techniques. The restaurant is home to Botanist Bar, recently awarded with the MICHELIN ‘Exception Cocktails Award’ and named #2 Best Bar in Canada by Canadas50Best, sits adjacent to a glass-enclosed garden, while the wine list features a terroir-driven program that supports small-batch sustainable and biodynamic farming practices.

### **About Fairmont Pacific Rim**

Fairmont Pacific Rim - Vancouver's definitive luxury hotel - was rated the World's Best Business Hotel by Condé Nast Traveler readers and awarded the coveted Forbes Travel Guide Five-Star and AAA Five Diamond Ratings. This ultramodern downtown hotel offers unobstructed mountain and harbour views, combining the best of the Pacific Rim in its architecture and décor. The hotel features two award-winning dining destinations, resort-style Willow Stream Spa, rooftop and pool sundeck, lavish guestrooms, and a variety of the city's most luxurious suites.

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