



Tourism Whistler media release
For immediate release – October 13, 2016

Cornucopia celebrates the inaugural Restaurant Association of Whistler Hall of Fame and continues to delight with expertly paired multi-course dinners

Whistler, B.C. – In collaboration with the 20th anniversary of [Cornucopia. Presented by Blue Shore Financial](#), the [Restaurant Association of Whistler \(RAW\)](#) has launched the Restaurant Association of Whistler Hall of Fame with renowned legendary local restaurateur Mario Enero as the first-ever inductee.

"This annual celebration will honour members of our food and beverage community that have been pioneers, trailblazers and innovators within our beloved restaurant industry. As our first recipient, Mario Enero exemplifies all of those qualities and more. He took a chance on a young and unproven little ski town over 20 years ago and managed to create two amazing establishments with La Rua and Caramba. His warm and charming demeanor matched the flair, style and genuine hospitality of both his locations. We could not be more proud, or more delighted, to honour Mario as our very first inductee into the RAW Hall of Fame," said Amy Huddle, president of the Restaurant Association of Whistler.

The Restaurant Association of Whistler Hall of Fame was established to give recognition to individuals in the hospitality industry who have made significant contributions to the Whistler restaurant community. Enero, a former Spanish bullfighter with a passion for both hospitality and fine cuisine, has been at the forefront of British Columbia's elite dining scene for some 35 years. Enero's global sensibilities and enduring yet unpretentious style inspire a distinctive brand of culinary fusion.

In the words of Keeley Higgins, former General Manager of La Rua and Caramba, "Good food, good service, good people...Mario is a patriarch in Whistler's culinary and hospitality scene because of simple principles and a gift for sharing his experience and passion with the community and those who work with him."

The Hall of Fame ceremony will take place on Thursday November 10th prior to [Cornucopia's 20th Anniversary Party at The Picnic: A Celebration of Whistler Culinary Excellence](#).

Cornucopia's 20th Anniversary delivers on its promise to celebrate Whistler Culinary Excellence with a unique and rich line up of Whistler experiences from Whistler's iconic establishments. This year, the festival welcomes several newcomers to the fold.

New to the 2016 dinner selection is the [Audain Art Museum: Artistic Expressions](#). This event hosted by Michael Audain and Yoshiko Karasawa, will feature a culinary adventure designed by Collective Kitchen and guided wine pairing by Fort Berens Estate Winery followed by a private tour of Whistler's newest cultural hub – the Audain Art Museum.

This year, The Four Seasons Whistler introduces the [Peak to Peak to Peak – A Four Seasons Mountain Collection Chefs Collaborative](#) at SIDECUT Modern Steak + Bar. Executive Chef Eren Guryel plays host to his Four Seasons Vail and Jackson Hole counterparts to create a culinary experience paired with premium Kettle Valley wines. SIDECUT Modern Steak + Bar will also host a [Best in Show](#) dinner to celebrate British Columbia's local producers with the culinarians on hand to speak about what makes their products so special. Wines from Fort Berens Estate Winery Lillooet will be paired to perfection.

The [Rimrock Café: California Outer Limits Wine Dinner](#) presents a four- course wine dinner with Hope family wines of Paso Robles & Michael David Wines of the Lodi Valley, California. [Quattro](#) restaurant features a multi-course meal paired with the wines from esteemed Barolo producer Ceretto. [The Venue](#)

will host a dinner with a focus on sustainability and paired with wines from Siren's Call and The Escapist all from the B.C. Wine Studio. The popular [Red Door Bistro](#) offers two five course winemaker dinners expertly paired with wines from Tightrope Winery.

Araxi will host its dinner series in the beautiful private dining space known as The Cellar by Araxi. The dinner series lineup features legendary Canadian wine pioneer Don Triggs sharing the exceptional wines of his family's [Culmina Family Estate Winery](#), an intimate wine dinner with [Foxtrot Vineyards](#), Pacific Northwest cuisine paired with wines from [Chateau Ste Michelle](#), and the rare opportunity to savour the great [South African Anthonij Rupert Wines](#). Not to be missed, of course, is Araxi's well-renowned [Big Guns dinner](#) but also Araxi's [The Best of British Columbia](#) with Cornucopia's 2016 International Guest Chef Benito Molina of Ensenada's acclaimed Manzanilla Restaurant. This multi-course collaboration will see a friendly duel as Chef Molina adds subtle Baja twists to prime British Columbia ingredients.

At Nita Lake Lodge's Aura restaurant's [Sip & Savour Nose to Tail Dinner with Laughing Stock Winery](#), Chef Dean celebrates fresh, local produce by using all of the specially raised pig from Root Down farm just 50km away in this unique four course winemaker's dinner.

The Fairmont Chateau Whistler will host multiple winery dinners in the private and intimate setting of the Grill Room. Act quickly though as most are already sold-out! Choose from dinners paired with wines from [Blasted Church Vineyards](#), [Meyer Family Vineyard](#), [Tinhorn Creek Winery](#) or [Quails' Gate Winery](#).

Looking for something different than wine? Fear not, as beer-paired or whiskey-paired dinners are also on offer. [Black's Pub](#) features a five course guided dinner paired with five local beers from Whistler Brewing. Nita Lake Lodge's Aura Restaurant is offering a [Sip & Savour Beer Dinner](#) where great local food is paired with beers from across Europe. Or choose their [Sip & Savour Whiskey Dinner](#) and let master of malt guide you through a delicious journey of great food paired with incredible whiskeys from Diageo spirits.

Don't miss out – tickets are selling fast. Visit www.whistlercornucopia.com for ticket and event information.

-30-

Cornucopia, presented by BlueShore Financial is Whistler's Celebration of Food + Drink. The dazzling eleven-day display of gourmet food and drink attracts over 15,000 visitors to the resort and caters to everyone from amateur enthusiasts to aficionados. Respected industry professionals, judges and presenters headline each event, seminar and tasting, offering the best possible opportunity to garner as much information and insight as possible. Held on the cusp of the opening of each ski season in beautiful Whistler, British Columbia, Cornucopia was designed to showcase and support local restaurants, restaurateurs and the food and wine industry. With wide-spread appeal through the immense variety of events available, the festival is truly a food and drink festival with a Whistler attitude.

Whistler is Canada's premier year-round leisure and meeting destination located in the Coast Mountains 120 kilometres (75 miles) north of Vancouver, British Columbia, Canada. Consistently rated the top ski resort in North America for the past 12 years in a row, Whistler was the Host Mountain Resort of the 2010 Olympic and Paralympic Winter Games. The resort offers an extensive range of accommodations totaling 10,000 bedrooms among 24 hotels as well as townhomes, condos, B&Bs and chalets. Whistler also boasts more than 100 restaurants and bars, 200 retail shops, 25 spas and countless activity options from world-renowned skiing and snowboarding, mountain biking and golf, to hiking, rock climbing, and watersports. The Resort Municipality of Whistler is home to a diverse community of more than 9,000 permanent residents.

Media can go to www.whistler.com/media for Whistler facts, media releases, story starters, and access to images and b-roll.



Media Contact

Mary Zinck

Media Program - Cornucopia
Manager, Travel Media - Tourism Whistler

Phone: 604-938-2702

mzinck@tourismwhistler.com

www.whistlercornucopia.com



[@CornucopiaWine](https://twitter.com/CornucopiaWine)



[@WhistlerCornucopia](https://www.facebook.com/WhistlerCornucopia)



[@cornucopiawhistler](https://www.instagram.com/cornucopiawhistler)