



## **BOTANIST RESTAURANT WELCOMES NEW YORK CITY'S ACCLAIMED CHEF JAMES KENT AND SAGA TO VANCOUVER THIS AUGUST**

*The two-night collaboration marks the second in a series of Botanist guest chef dinners*



**Vancouver, BC (June 28, 2022)** – On August 3 and 4, New York City's acclaimed SAGA restaurant team helmed by award-winning Chef James Kent will visit Vancouver's Botanist Restaurant for a multi-course collaboration dinner experience with Chef Hector Laguna.

For two nights only, the chefs will join forces on a seven-course tasting menu that fuses SAGA's cuisine – which thoughtfully blends inspiration from global travels with the diversity of New York City – with Laguna's innovative and creative approach to the botany of the Pacific Northwest. Chef Kent and his team will profile three of his creations from the SAGA kitchen while Chef Laguna will feature three original Botanist dishes, followed by dessert by Botanist's Pastry Chef, Kate Siegel. Accompanying Kent on the trip, Bar Director Harrison Ginsberg of his Overstory cocktail bar will collaborate with Botanist Bar Head Bartender, Jeff Savage to develop a feature cocktail menu to complement the evening. The highly decorated cocktail connoisseurs will also team up those nights to offer a more cocktail-forward experience at Botanist Bar, comprising of four courses and four cocktails.

Chef Kent is a much-heralded culinarian, having worked in top kitchens in New York City including Eleven Madison Park (EMP), and The NoMad. During his time at EMP as Chef de Cuisine, the restaurant received a coveted four-star rating from The New York Times, three Michelin stars, and the top spot on the San Pellegrino list of the World's 50 Best Restaurants. He then joined sister restaurant, The NoMad, as Executive Chef. In 2017 he left The NoMad to pursue his first solo project, an ambitious pair of restaurants,

Crown Shy and SAGA, as well as cocktail bar, Overstory, in the landmark Art Deco building at 70 Pine Street in New York's Financial District.

"Opening SAGA was a five-year process. Since the restaurant finally opened last fall, I've been working the pass almost daily. I cannot wait to bring a bit of the SAGA menu to Botanist for our first international pop-up," says Kent. "I've never been to Vancouver, and could not ask for a better host than Fairmont Pacific Rim."

"We are honored to welcome James Kent and his team to Fairmont Pacific Rim," says **Jason Cisneros, Director of Food & Beverage at Fairmont Pacific Rim**. "The success of Katana Kitten in March demonstrated that the city has an appetite for memorable and elevated dining experiences. I have no doubt that this will prove to be one of the highlights of the summer for local culinary enthusiasts"

The tasting menu will be available for dinner service on August 3 and 4 for \$285.00 CAD per person. Reservations will open to the public on **Thursday, June 30** at 2:00pm and can be made [online](#). The menu will be released in early July, and dietary preferences can be accommodated to cater to all guests.

This is the second collaboration of the year for the Fairmont Pacific Rim; in March the hotel hosted Katana Kitten, recently named #4 on North America's 50Best Bars. In September, Botanist will travel to New York for a return collaboration, with both SAGA and Overstory.

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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 the Pacific Northwest, where locally sourced ingredients are coupled with contemporary techniques. The restaurant is home to Botanist Bar, recently named #2 best bar in Canada, alongside a garden and a terrorist-driven wine program that supports small-batch sustainable and bio-dynamic farming practices.

#### **About SAGA/Overstory:**

Perched on the 63rd floor of Art Deco masterpiece 70 Pine Street, SAGA is a contemporary fine dining restaurant in New York City's Financial District. The restaurant is owned by Chef James Kent, former chef de cuisine at Eleven Madison Park. The food at SAGA is rooted in European technique but draws inspiration from around the world, primarily the flavors from James's childhood, traveling, and the diverse cuisine in New York City. One floor above SAGA is Overstory: a 24-seat cocktail bar 24-seat characterized by a sunken bar, pale pink velvet banquettes, silk wall treatments, and ceiling lights modeled on a vintage theater marquee. The space is surrounded by a wraparound terrace with 360-degree views of the New York City skyline. Less than a year after it opened, Overstory has been named one of Esquire's Best Bars in America 2022 and #27 on the list of 50 Best Bars in North America.

#### **About Fairmont**

Fairmont Hotels & Resorts is where the intimate equally coexists with the infinite – an unrivaled portfolio of more than 80 extraordinary hotels where grand moments of life, heartfelt pleasures and personal milestones are celebrated and remembered long after any visit. Since 1907, Fairmont has created magnificent, meaningful and unforgettable hotels, rich with character and deeply connected to the history, culture and community of its destinations – places such as The Plaza in New York City, The Savoy in London, Fairmont San Francisco, Fairmont Banff Springs in Canada, Fairmont Peace Hotel in Shanghai, and Fairmont The Palm in Dubai. Famous for its engaging service, awe-inspiring public spaces, locally inspired cuisine, and iconic bars and lounges, Fairmont also takes great pride in its pioneering approach to hospitality and leadership in sustainability and responsible tourism practices. Fairmont is part of Accor, a world leading hospitality group counting over 5,300 properties throughout more than 110 countries, and a participating

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**Media inquiries and further information:**

Kaylyn Storey, Regional Director, Marketing & Communications

T: 604-561-2710

E: [kaylyn.storey@fairmont.com](mailto:kaylyn.storey@fairmont.com)

Ryan McKee, Director, Marketing & Communications

Fairmont Pacific Rim

T: 604 695 5465

E: [ryan.mckee@fairmont.com](mailto:ryan.mckee@fairmont.com)