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Celebrity Chef Vikram Vij to Headline NVD's *Epicurious: Hops & Spice*

Whitehorse, Yukon – Northern Vision Development LP (NVD) is pleased to present dinner with Canadian Chef, cookbook author and television personality Vikram Vij on Saturday, November 25 to benefit the Yukon Hospital Foundation.

The event: *Epicurious: Hops & Spice* will feature a four-course sit-down dinner with recipes created and curated by Chef Vij. He will work with local chefs to prepare the feast, including Yukon College students and Inn on the Lake, and will highlight regional ingredients. The dinner will be preceded by a champagne reception showcasing appetizers from six local chefs, farms and restaurateurs.

“We’re excited to welcome Chef Vij and share his culinary talents and experience with Yukon food enthusiasts,” said NVD CEO Rich Thompson. “We’re combining the very best of *Epicurious* and last year’s *Hops & Grub* to create a wonderful evening, partner with local businesses such as Air North, Yukon’s Airline and Yukon Brewing and most importantly, give back to our community.”

Chef Vij opened his first restaurant in Vancouver in 1994 at the age of 30 collaborating on a menu featuring traditional Indian methods, spices and culinary influences paired with sustainable local ingredients. He has been a judge on Food Network Canada’s *Chopped Canada* and *Top Chef Canada* and was a Dragon on the 9th season of CBC’s *Dragons’ Den*.

In addition to *Epicurious: Hops & Spice*, Chef Vij will spend a day mentoring and cooking with Yukon College’s Culinary Arts program students.

“My personal culinary journey started in India, but I never thought I would be cooking with local chefs in Whitehorse. I am coming to broaden my horizons in food and culture and to learn from the people of Yukon,” said Chef Vij.

Tickets for the event, to be held at the Yukon Convention Centre, are available online at eventsyukon.com and in person at the front desk of the Coast, High Country Inn in Whitehorse. Limited “early bird” tickets are priced at \$100.00 per person on a first come, first served basis. In addition, 20 tables of 8 will be available at \$700.00.

Event proceeds will benefit the Yukon Hospital Foundation, established in 2005 to raise funds to help enhance the quality of health care Yukoners receive at the Whitehorse, Watson Lake and Dawson City hospitals.

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For more information about *Epicurious: Hops & Spice* and to purchase tickets, please visit eventsyukon.com

For more information about Chef Vikram Vij please visit www.vijs.ca

Promotional flyer (attached).

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About Vikram Vij

Vikram Vij was born in India in 1964 and lived in New Delhi and Bombay until the age of 20, when he went to study, live and work in Austria. While he was there he received his chef certificate from the Salzburg Hotel Management School. Vikram moved to Canada in 1989 to work at the Banff Springs Hotel in Alberta. Vikram became a certified sommelier from the International Sommelier Guild in 2000, and is passionate about pairing wines with his cuisine.

He opened Vij's restaurant in Vancouver in 1994, with Meeru Dhalwala joining him soon after to collaborate on a menu that would change the landscape of Indian cuisine in and created one of the best-known and most beloved Indian restaurants in North America.

In 2004, a younger sister restaurant opened up next door; Rangoli became well known to locals and others as a more casual dining experience. Vij's has now moved to Cambie Village, and Rangoli resides at the former Vij's location.

Vikram's first solo restaurant, My Shanti, opened in South Surrey in 2014. Located at the destination shopping location Morgan Crossing, My Shanti pays homage to Vikram's travels around India. Vij's Sutra gives Indian food lovers in Victoria, BC an opportunity to experience Vij's food at the Victoria Public Market throughout the day.

Vikram has long been involved with the Chef's Table Society of British Columbia, Farm Folk City Folk Organization, Ocean Wise Sustainable Seafood, UBC Farm fundraisers and the Green Table Society. As well, Vikram and Meeru's dedication to the work done at UBC resulted in the funding and opening of Vij's Kitchen, a state-of-the-art culinary learning facility at the University of British Columbia, dedicated to teaching the chefs and nutritionists of the future about ethnic food and cuisine. In 2015, Vikram also donated 120 kilos of food to The Longest Swim – Ben Lecomte's swim from Tokyo to San Francisco to raise awareness about the state of the world's oceans.

In June 2015, Vikram and Meeru received honorary Doctorates of Law from Vancouver's Simon Fraser University and in May 2016, Vikram and Meeru were honoured with Doctorates from the University of British Columbia.