

The Magic of Maple — A Sugar Shack Dining Experience at Bearfoot Bistro

Bearfoot Bistro is excited to launch this Quebec spring tradition for the first time in Whistler. Available from April 10th to 30th, 2024 Three family-style menu options starting at \$59 per person. Reservations and more information, click [here](#).



Whistler, B.C. March 18, 2024 - A tradition rooted in centuries of Quebec culture, Canada is proud to recognize the sugaring season as part of its heritage. Celebrating the maple tree sap harvest in Quebec (sugaring season), where maple trees are tapped to collect the prized sap (liquid gold), is a spring tradition.

Sugar shacks are rustic cabins where sap collected from maple trees is boiled and reduced to create maple water, maple syrup, and various other maple products. Every spring, friends and family gather in the maple groves, and food is served family-style, accompanied by music and laughter.

In partnership with the [Quebec Maple Syrup Producers](#) (QMSP) and [Maple from Canada](#), from April 10th to 30th, you can experience a dinner reminiscent of this tradition as Bearfoot Bistro transforms into a “Cabane à sucre” (Sugar Shack), to indulge your senses and celebrate the Magic of Maple. “Maple from Canada is pleased to work with the team at Bearfoot Bistro to raise the awareness of maple products and with Culinary Director Dominic Fortin to proudly showcase his Quebec heritage with these exceptional menus featuring maple products, reinterpreted with his innovative style,” said David Marino, Promotion and Market Development Director.

Fortin and his brigade have crafted a dining experience drawing from his upbringing in Quebec and fond memories of dinners with friends and family in the countryside at rustic sugar shacks. “We will be using some delicious products from the region of Charlevoix, where I grew up,” said Fortin.

The culinary team is excited to share their interpretation of dishes influenced by some of Quebec’s sugar shack classics, elevated with a unique Bearfoot Bistro twist. Fortin says, “You can expect to taste our version of the classic Quebec tourtière made with venison and beef served with a caribou jus, and for dessert, you certainly don’t want to miss our take on the classic maple cone — maple syrup, maple butter, and marshmallows are layered and covered in decadent dark chocolate, or the iconic maple taffy.”

The Bearfoot’s bar team has also developed exclusive maple-influenced cocktails to pair with your meal. Three menu options will be available so that you can celebrate the Magic of Maple with friends and family. Available from April 10th to 30th.

See menus and reserve your table at bearfootbistro.com.

About The Bearfoot Bistro

No visit to Whistler is complete without an evening at Bearfoot Bistro. Defining Whistler’s dining scene for almost three decades, dining at Bearfoot Bistro is more than just a meal; it’s a culinary journey. Not only known for its award-winning menu, Bearfoot Bistro features a 15,000-bottle underground wine cellar where guests can saber Champagne or host private cellar dinners. The chef’s table offers a front row seat to the open kitchen in the heart of the action. It is also home to the Grey Goose Ice Room, the coldest vodka tasting room in the world.

bearfootbistro.com  

About Quebec Maple Syrup Producers (QMSP) and Maple from Canada:

The Quebec Maple Syrup Producers (QMSP) represents 13,300 maple producers who proudly promote the Érable du Québec brand in Quebec and supports the efforts of the Canadian maple industry to raise international awareness of maple products and the Maple from Canada brand.

maplefromcanada.ca

For media inquiries:

Marc Des Rosiers

Marketing & Communications Manager

604.902.2622

marc@bearfootbistro.com

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