

# Foodie Adventure

## Walking Map

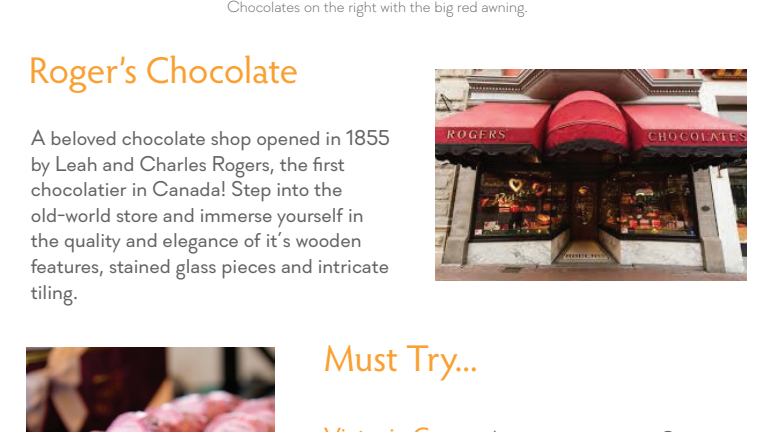
Victoria is known for its food scene, with fresh produce from local farms, craft breweries, purveyors of house-roasted coffee, chocolatiers and creative individuals focused on showcasing the taste of Vancouver Island.

Though the island is small, it is bountiful. You'll notice that the Victoria foodie landscape is full of whole fresh ingredients from local suppliers. During your walk you'll explore unique flavours and an embrace of locality like no other. So let's begin!



### 1 Roger's Chocolate

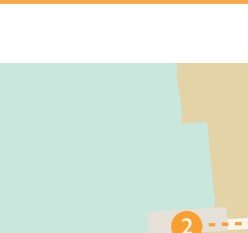
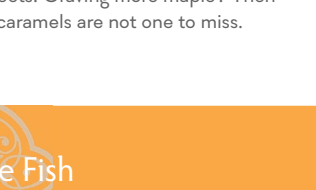
913 Government St



Head left onto Courtney Street, then make a right turn on Government Street. You'll find Roger's Chocolates on the right with the big red awning.

## Roger's Chocolate

A beloved chocolate shop opened in 1855 by Leah and Charles Rogers, the first chocolatier in Canada! Step into the old-world store and immerse yourself in the quality and elegance of its wooden features, stained glass pieces and intricate tiling.



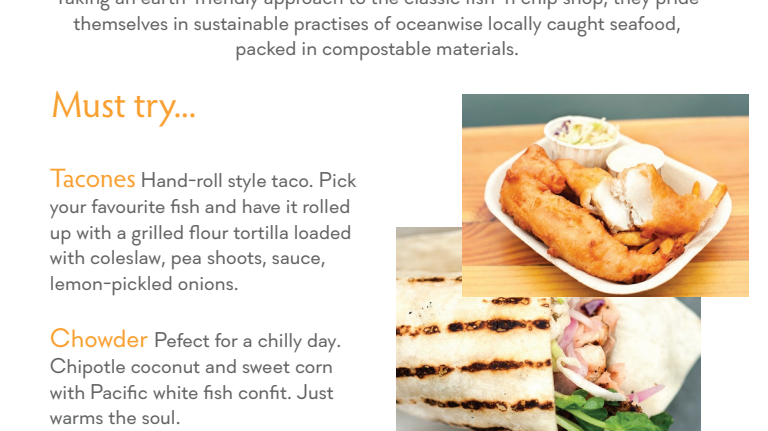
## Must Try...

**Victoria Cream** A creation made by Charles himself, and has been a favourite ever since. Rich and creamy, smothered in dark or milk chocolate. Now with over 20 flavours to choose from.

**Loonies & Leaves** Fun and oh so Canadian, go "looney" over these milk chocolate maple flavoured sweets. Craving more maple? Then their maple caramels are not one to miss.

### 2 Red Fish Blue Fish

1006 Wharf St



Continue your journey up Government Street then once you've reached the end of the block make a left onto Broughton Street. Once you hit Wharf Street you'll see walkways to the dock on the other side of the street.

## Red Fish Blue Fish

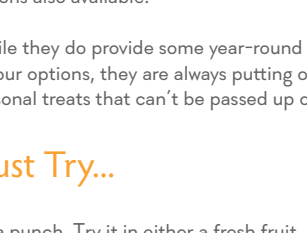
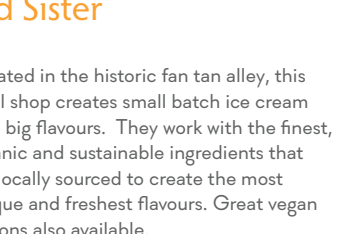
One of the most iconic food joints in Victoria is a little upcycled shipping container on the pier. It has been featured on Lonely Planet and the food network!

Taking an earth-friendly approach to the classic fish 'n chip shop, they pride themselves in sustainable practises of oceanwise locally caught seafood, packed in compostable materials.

## Must try...

**Tacones** Hand-roll style taco. Pick your favourite fish and have it rolled up with a grilled flour tortilla loaded with coleslaw, pea shoots, sauce, lemon-pickled onions.

**Chowder** Perfect for a chilly day. Chipotle coconut and sweet corn with Pacific white fish confit. Just warms the soul.

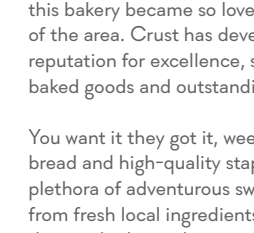


### 3 Kid Sister

10 Fan Tan Alley



Return to Wharf Street, then turn left. Enjoy the scenic route until you reach Pandora street then make a right turn. On the left hand side you'll see the entrance to Fan Tan Alley. In Canada's narrowest street you'll find Kid Sister.



## Kid Sister

Located in the historic fan tan alley, this local shop creates small batch ice cream with big flavours. They work with the finest, organic and sustainable ingredients that are locally sourced to create the most unique and freshest flavours. Great vegan options also available.

While they do provide some year-round flavour options, they are always putting out seasonal treats that can't be passed up on.

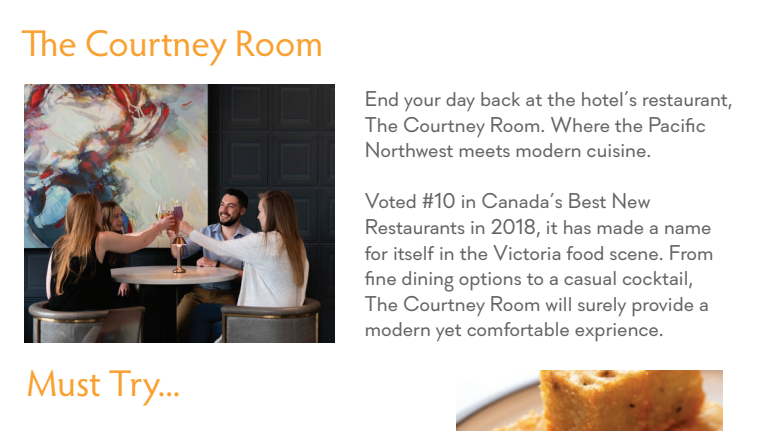
## Must Try...

**Paletas** It's like a popsicle but it packs a punch. Try it in either a fresh fruit flavour such as coconut lime and blueberry or indulge a creamy flavour like mocha cheesecake and a dulce de leche.

**Half Pints** With so many flavours to choose from it would be hard take just one home. That's why we love and recommend their half pints option so you can bring more than one of their great flavours home to try later. (Our rooms don't have freezers but you can leave it with the front desk and we can keep it cold for you until you need that midnight snack)

### 4 Crust Bakery

730 Fort Street

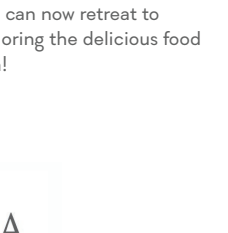


Return to Pandora Street, then make right onto Government Street. Make your way down Government Street until you hit Fort Street. Make a right. After you cross Douglas St you'll see Crust Bakery on the left.

## Crust Bakery

This bakery hit the ground running when it opened in 2013, shortly after it was named Victoria's best bakery. So it's no wonder this bakery became so loved by the locals of the area. Crust has developed a reputation for excellence, serving exquisite baked goods and outstanding coffee.

You want it they got it, weekly speciality bread and high-quality staples. Plus a plethora of adventurous sweets, sourcing from fresh local ingredients. But most of all they pride themselves on their light flaky pastries.



## Must Try...

**Cronut** This is for those of you with a serious sweet tooth. Imagine... a donut made with croissant pastry, rolled in sugar and filled with creamy savant custard. Any seasonal flavour is sure to please.

**Raspberry, Lychee & Rosewater Pastry** Slow fermented flaky pastry makes a comfortable bed for the custard. The fresh sweetness of the lychee with the tart of the raspberry gracefully plays with the floral of the rosewater... they consider this their best seller and we can see why.

### 5 The Courtney Room

619 Courtney Street



Go ahead to your right on Fort Street, then make a left turn on Broad Street. Then make a left onto Gordon Street. You'll see The Courtney Room on the corner of Courtney and Gordon Street.

## The Courtney Room



End your day back at the hotel's restaurant, The Courtney Room. Where the Pacific Northwest meets modern cuisine.

Voted #10 in Canada's Best New Restaurants in 2018, it has made a name for itself in the Victoria food scene. From fine dining options to a casual cocktail, The Courtney Room will surely provide a modern yet comfortable experience.

## Must Try...

**Potatoes Courtney** We like to call them tater tots for adults. Grated potatoes with duck fat made shaped and fried into cubes makes it the perfect and slightly indulgent afternoon treat. Goes great with beer, just saying.

**The Tasting Menu** End your day with the ultimate foodie experience. Refresh your palate with a dining experience unlike any other. Expect the unexpected as our chefs guide you through a dynamic tasting of BC's freshest offerings through modern skill and precision.

Must be reserved in advance as every tasting menu is unique to the day. Full table participation required.



With full hearts and even fuller stomachs you can now retreat to The Magnolia Hotel and relax after a long day exploring the delicious food scene of downtown Victoria!