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## FRESH, CLASSIC, FRENCH: ELIXIR DEBUTS NEW MENU

Vancouver, BC – (May 20, 2009) Fresh menu items meet founding principles this May 20th at Elixir. The chic French bistro is debuting a menu specially designed to illuminate the ideals that inspired the first menu ever crafted there.

Chef Don Letendre and his brigade are passionate about bistro cooking. "I believe fervently that the real art of cooking lies in elevating to excellence the simplest ingredients" says Letendre. "Bistro cooking embodies at once a culinary ethos of generosity, economy, and simplicity; that the techniques at its foundation are profound, and the recipes as its heart have a powerful ability to nourish and please".

Catering to both the Opus Hotel Vancouver's international clientele and discerning Vancouverites, Letendre's new menu at Elixir reflects his interpretation of French inspired dishes and the traditional recipes and techniques he learned in Europe. His innovative cooking style blends his diverse European cooking experience at the Michelin-starred Le Manoir aux Quat' Saisons and L'Odeon, and at home in Vancouver in some of the city's top dining rooms.

Elixir's new dinner menu is a reasonably-priced—nothing is over \$30—mélange of accessible yet refined dishes. Dishes include Herb Gnocchi, pan butter roasted Halibut, Steak Frite, Tarte au Citron, and Vanilla-Mascarpone Cheesecake. A fresh new wine list has also been drawn up, to pair perfectly with the new menu, featuring an expert selection of BC and French wines by the glass. And Chef Don Letendre's daily Table D'hôte menu will showcase his creativity and feature local and seasonal ingredients, offering great dinner value (\$20/2 courses and \$30/for three).

### Elixir

French Bistro meets affordable Yaletown glamour in Elixir. Recognized as the bronze recipient for casual French cuisine at the coveted Vancouver Magazine Restaurant Awards; Elixir is also a founding member of the Ocean Wise Program and Green Table Network. Chef Don Letendre specializes in classic French cuisine, crafting innovative dishes from the freshest regional and seasonal ingredients. Choose a room to suit your mood: bustling Bistro, airy Garden Room or plush Velvet Room. Open early-morning to late-night (*breakfast 6:30am - 11:00am, lunch 11:30am - 2:30pm, dinner 5:00pm - 11:00pm*), Elixir provides warm, attentive service in a vibrant atmosphere popular with style savvy travelers and discerning locals alike. Valet parking is available. To view current menus or for more information call 604.642.0557 or visit:

[www.elixirvancouver.ca](http://www.elixirvancouver.ca)

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### Media Contact:

Annabel Hawksworth  
Hawksworth Communications  
604.961.3707  
[annabel@hawksworth.ca](mailto:annabel@hawksworth.ca)

Tiffany Soper  
604.783.0013  
[tiffany@hawksworth.ca](mailto:tiffany@hawksworth.ca)