

ELIXIR

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STYLISH TASTES: ELIXIR DEBUTS WHISKY WEDNESDAYS

Vancouver, B.C. – (April 27, 2009) Wine tastings are common. True to Elixir’s reputation for effortless class and distinctive flair, the chic French Bistro debuts something different: Whisky Wednesdays, where novices and aficionados will explore the finest whisky available.

On Wednesday May 20th, 2009 at 6pm – Whiskey Wednesdays will kick off with a Balvenie tasting directed by wine and spirits educator Bruce Mackenzie. Balvenie —one of the world’s most awarded single malt Scotch whisky’s —will take the spotlight in Elixir’s plush Velvet Room. Specially prepared tasting plates, created by celebrated Chef Don Letendre, will help bring the whisky’s characteristics to light.

Balvenie’s Signature 12-year-old scotch is rich and complex, with beautifully combined flavours of citrus, spice and subtle oak. Paired with peppercorn poached beef tenderloin, plus pine nut and sherry vinegar butter, the 17-year-old Sherry Oak balances notes of spiced apples, toasted almonds and fresh ground spices. And, paired with banana tart with raisin and brown butter ice cream, the 21-year-old rich and indulgent Balvenie Port Wood balances silky fruit with honey and spice.

“We’re thrilled to be hosting foodies, industry insiders, and people passionate about learning more,” says Letendre, “and I’m excited by the fresh new source of food pairing inspiration each month.”

Whisky Wednesdays will be held the second or third Wednesday of every month, with a sampling of three whiskies paired with tasting plates prepared by Chef Letendre. Each tasting will be led by a knowledgeable educator – there to provide insight into the stylish taste of whiskey education. Menu price is \$30/per person. Reservations are required by contacting: Erin Forber at 604-694-2121 or eforber@opushotel.com.

Recognized as the bronze recipient for casual French cuisine at the coveted Vancouver Magazine Restaurant Awards; French Bistro meets Yaletown chic in Elixir. 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, Elixir provides friendly, attentive service in a vibrant atmosphere popular with savvy travelers and discerning locals alike. Elixir is open for brunch on Saturday and Sunday, for lunch daily and dinner nightly. To view current menus or for more information visit www.elixirvancouver.ca or call 604.642.0557.

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