



VANCOUVER



**“NO FRENCH
PEOPLE HAVE
BEEN OFFENDED
BY THE CREATION
OF THIS NEW
MENU!”**

Don Letendre
Executive Chef



Elixir Bar & Restaurant
350 Davie Street
Yaletown, Vancouver
elixir-opusbar.com
604-642-0557

NEW & NOW

Executive Chef Don Letendre and his troupe invite you to taste their new summer menu at Elixir: an assortment of clean continental flavours blended with fresh seasonal summer ingredients.

**HERE ARE A FEW NEW DISHES
CERTAIN TO CREATE A SUMMER ROMANCE:**

HORS D'OEUVRES

- Elixir Smoked Duck Breast (house-smoked to order)12.95
with Pecorino and Tomato Salad and Hazelnut Vinaigrette
- Spicy Beef Tartare12.95
with Manchego and Caper Tuile
- Pan-seared Scallops.....12.95
with Gazpacho and Mixed Baby Greens

PLATS PRINCIPAUX

- Halibut Minestrone 26.95
with Arugula Pesto
- Pan Seared Ling Cod 24.95
with Fennel, Orange and Coco Bean Salad
with Sea Urchin Emulsion
- Miso-Marinated Pork Chop 24.95
with Kinpura, Tempura of Asparagus and Shiitake Mushrooms

AND FOR DESSERT...

- Trio of Lollipop Ice Creams 7.50
with a Warm Bittersweet Chocolate Sauce (cheeky presentation)
- White Chocolate-Lime Mousse 7.50
with Rhubarb Centre and Vanilla-Thai Basil Tuile
- Strawberry Pavlova with Citrus-Lemongrass Sorbet 7.25

**STEP INSIDE ELIXIR AND TAKE A TRIP TO PARIS.
EMBRACE THE QUINTESSENTIAL SIMPLICITY OF AN AUTHENTIC
FRENCH BRASSERIE, BRIMMING WITH A MODERN ATTITUDE.**

FOR MEDIA TASTINGS WITH CHEF DON LETENDRE PLEASE CONTACT:
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