



MEDIA RELEASE

Dine Out Vancouver 2009 Menu Offers Add-on Choices at Trafalgars Bistro

VANCOUVER, BC (*January 6, 2009*) Two-hour seatings ensure a leisurely dining pace during Dine Out Vancouver 2009 at Trafalgars Bistro. Managing Partner Stephen Greenham confirms the dining room's relaxed plan for reservations, even though Dine Out Vancouver is traditionally one of the busiest times of year.

"We want people who have never been to our restaurant to enjoy their evening and savour their meals, just as you would at any other time of year."

The annual January promotion at Trafalgars Bistro means lots of choices, including special add-ons to the standard \$28 three-course Dine Out menu on offer. Chef Chris Moran's appetizers include a choice of B.C. mussels in leek and double smoked bacon broth; Stilton and polenta soufflé with red onion jam; Qualicum Beach scallops with pommes puree and haricots vert; or add \$3 for an appetizer of grilled rack of lamb chops with artichoke ratatouille.

The choice of four entrees includes braised lamb shank with pearl barley risotto and root vegetables; halibut and frites with braised red cabbage; bison fettuccini Bolognese; and Wenzle duck breast with pumpkin gnocchi and sautéed winter greens (add \$3 for this item).

Desserts come from award-winning sister pâtisserie Sweet Obsession Cakes and Pastries and include a choice of Chocolate Obsession, lemon dacquoise or lime raspberry flan.

Classic VQA Wine Pairings Further Elevate Menu

Greenham has chosen a wine to match each dish. The recommended pairing for the appetizer of B.C. mussels is Vanwestern Vivacious, while the Stilton and polenta soufflé is matched with Joie Rosé. Greenham's other inspired pairings with the starter courses are Qualicum Beach scallops with Township 7 Sauvignon Blanc and Lamb Rack Chops with Hillside Estate Merlot.

With the entrees, wines-to-match include braised lamb shank with Cedar Creek Cabernet Merlot, halibut and frites with Heinle Chardonnay, Bison fettuccini Bolognese with Summerhill The Cabernets, and Wenzle duck breast with Mission Hill Pinot Noir.

Summerhill Cipes Reisling is Greenham's prime recommendation for all three dessert choices.

Trafalgars Bistro's three-course Dine Out Vancouver 2009 menu is \$28 per person, plus tax and gratuity. The VQA wine pairings are an additional \$20 per person.

Upgrade to Four Courses for \$35 per person

With this year's Dine Out menu, Trafalgars Bistro also gives diners the option to choose an additional appetizer course, upgrading to a four-course menu for \$35 per person. An added flight of wines is \$24, plus tax and gratuity.

For Dine Out Vancouver reservations, call Trafalgars Bistro, 2603 West 16th Avenue, at 604 739-0555, extension 1. To view the Dine Out Vancouver 2009 menu, visit www.trafalgars.com.

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Dine Out Vancouver 2009

3 Courses \$28.- Choose one appetizer, one entrée and one dessert. *B.C. wine flight \$20.-*

4 Courses \$35.- Choose two appetizers, one entrée and one dessert. *B.C. wine flight \$24.-*

* taxes and tip not included

-Appetizers-

B.C. Mussels

-leek and double smoked bacon broth-

-Vanwesten Vivacious-

Stilton and Polenta Soufflé

-red onion jam and toasted almonds-

-Joie Rosé-

Qualicum Beach Scallops

-pommes puree and haricots verts-

-Township 7 Sauvignon Blanc-

Lamb Rack Chops (add \$3)

-artichoke ratatouille-

-Hillside Estate Merlot-

-Entrees-

Braised Lamb Shank

-pearl barley risotto, natural jus and root vegetables-

-Cedar Creek Cabernet Merlot-

Halibut and Frites

-braised red cabbage and caper aioli-

-Heinle Chardonnay-

Bison Fettuccini Bolognese

-ground bison and tomato sauce-

-Summerhill The Cabernets-

Wenzle Duck Breast (add \$3)

-pumpkin gnocchi, bourbon butter and winter greens-

-Mission Hill Pinot Noir-

-Desserts-

**Chocolate Obsession, Lemon Dacquoise,
Lime Raspberry Flan**

-Summerhill Cipes Riesling-