



MEDIA RELEASE

The Valentine's Day Menu at Trafalgars Bistro Available for Candlelight Dining-in or Taking-out

VANCOUVER, BC (*February 2, 2008*) It's that time of year when Trafalgars Bistro boxes up a romantic evening to go for Valentine's Day on February 14, while offering the same exotic five-course menu for lovers to share over candlelight in the restaurant on both February 13 and 14.

Both Valentine's menu offerings – either enjoyed in the restaurant or boxed to go home – wind up with Sweet Obsession's one-time-a-year only "Bleeding Heart to Share" dessert and chocolate truffles.

This year, Chef Chris Moran's five-course Valentine's Day menu starts with white bean and sundried tomato tart with caramelized onion and shaved truffle, followed by a Rocket and Kazu salad with goat milk feta and warm olive vinaigrette, then an appetizer of smoked trout ravioli with cauliflower puree and vegetable ragout.

The choice of two main courses for the Valentine's entrée are duck leg confit or pan-roasted fillet of halibut both served with fresh ginger kale, sautéed mushrooms and natural jus.

The Trafalgars Bistro Valentine's Day dinner served at the restaurant is \$130 per couple. A flight of recommended wine pairings is \$35 per person; (prices exclude tax and gratuity).

Order a Valentine's Boxed Dinner by February 12

If you plan to stay home and open a favourite bottle of your own wine, Trafalgars Bistro's five-course Boxed Dinner for Two for Valentine's Day includes everything else, from the Bleeding Heart dessert to share to heating instructions and heart cookies from Sweet Obsession Cakes and Pastries. The Boxed Dinner for Two is \$120, plus GST and *must be ordered by 6:00 pm on February 12 and picked up by 5:00 pm on February 14.*

For Valentine's Day dinner reservations or to order the Boxed Dinner for two, call Trafalgars Bistro at 604 739-0555, extension 1. For menus and more, visit www.trafalgars.com

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Media Contact:

Kathy Eccles, On Cue Communications, T: 250 722-2031, kathy@on-cue.ca

Trafalgars Bistro
Valentines Day 2009

White Bean and Sundried Tomato Tart
caramelized onions, shaved truffle, basil oil

Rocket and Kazu Salad
goat milk feta, warm olive vinaigrette

Smoked Trout Raviolo
cauliflower puree, vegetable ragout

Duck Leg Confit **or** Pan-roasted Filet of Halibut
ginger kale, sauteed mushrooms, natural jus

Bleeding Heart for Two
dark chocolate mousse, raspberry coulis

Chocolate Truffles

Dinner for 2 - \$120 + GST

Vegetarian option for third and fourth course:

Mushroom ravioli with brown butter cream

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Roasted root vegetable and pearl barley risotto
with ginger kale and parsnip crisps