

For Immediate Release

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**Sultry or Suite? Follow Your Heart to the InterContinental
New York Barclay for Valentine's Package and Choose Your Love Style
Dinner/Dessert**

January 19, 2012, New York, NY -- This Valentine's Day, indulge in a delightful midtown east romantic retreat at the InterContinental New York Barclay with our *Sultry or Suite* Valentine's package. The hotel is offering a King Bed Suite with choice of two scintillating in-room "mood" desserts; one dark (chocolate) and sensual, the other, sweet (chocolate) and playful, by Master Chocolatier Eric Girerd of *l'atelier du chocolat*. Based on availability, the package starts at \$349 excluding tax and is available from February 10 through 14. For reservations please call, 202.628.9100.

Initiate the night of love at The Barclay Bar & Grill with a sumptuous Valentine's dinner by Executive Chef Serge Devesa. The four-course meal features; Maine Lobster Ravioli with rose essence sabayon, Hudson Valley Foie Gras with strawberry and Kahlua marmalade, and choice of two entrees: Natural Bronzino filled with Crab and Star Anis Mousse with Champagne Rosé and butter cream sauce, or Pan seared Black Angus Filet Mignon with organic eggplant and heirloom tomato napoleon and wild mushroom sauce.

The Valentine's meal climaxes with a choice of love desserts designed by Chef Devesa and Chef Eric Girerd. Depending on mood, diners can choose from two scintillating sweets: ***Dim All The Lights*** – an Organic Tanzania Dark Chocolate Cake with Crispy Hazelnut, Caramel Truffle and Raspberry Coulis, and ***All You Need Is Love*** – an Organic Vintage White Chocolate Mousse with Crispy Coconut, with Banana and Passion Caramel sauce. The delicious dinner offering is priced at \$59 per person exclusive of beverages, tax and gratuity. Reservations can be made by calling 212-906-1400, or 212-906-3144 for reservations. Or reserve at www.opentable.com/barclay-bar-and-grill .

l'atelier du chocolat

Master Chocolatier Eric Girerd combines the finest selected ingredients and artisan techniques using up to 72% cocoa beans. The high concentrations result in rich, complex flavors. Eric explores exotic combinations like green tea wasabi with sensuous dark chocolate. His line ranges from rich traditional Vanilla Bourbon Isles to soft, fresh florals like Rose, Ylang Ylang and Lavender and notes from China, Japan and Korea that come to life in his signature Curry Chocolates and Hazelnut Sumatra. L'Atelier du chocolat, New York 59 West 22nd Street, New York NY 10010 www.egchocolates.com

Barclay Bar & Grill

The Barclay Bar & Grill at the InterContinental New York Barclay provides American and Continental cuisine in an informal dining atmosphere by Marseille native Chef Serge Devesa. Open seven days from 7.00 a.m. to 10:30 p.m. The BB&G is known for its Natural Power Breakfast Buffet offering local, sustainable and organic food. The Barclay Bar is open through 1:00 am Monday to Sunday, offering a choice of over 100 martinis and cocktails and light menu in a comfortable club-like setting, call 212-906-1400, or 212-906-3144 for reservations.

InterContinental New York Barclay

Built in 1926 neo-Federal style, the classic, contemporary InterContinental New York Barclay welcomes guests with a heightened level of personalized service, residential warmth and luxury and a vigorous Sustainable Hospitality program. The 100% wind energy-powered Barclay is located off fashionable Park Avenue in the heart of midtown Manhattan's east side near the city's most exclusive Fifth Avenue shopping, dining, Broadway theaters, museums, Rockefeller Center, Times Square, Central Park and the United Nations headquarters. Offering 685 luxurious guest rooms, including 86 suites, the Barclay is the hotel of choice for the world's business, diplomatic, cultural and social circles. Eighteen well-appointed function rooms provide elegant venues for corporate events, meetings, and social celebrations. InterContinental New York Barclay, 111 East 48th Street, New York, NY 10017 Tel. (212) 755-5900. www.intercontinentalnybarclay.com ; Facebook: www.facebook.com/NYBarclay ; Twitter: http://twitter.com/IC_NYBarclay ; <http://foursquare.com/venue/85741>