

AZUR
restaurant & patio

**march chef series
4x4 dinner**

featuring

chef jeremy ashby

and

brown-forman bourbons

tuesday

march 27, 2007

6:30 pm

\$45 per person

see host for reservations

AZUR

dinner

AZUR restaurant & patio
is pleased to feature the talents of

chef jeremy ashby

our version of a 4x4 is not an all terrain vehicle but four game courses and four bourbons! break your winter doldrums with a night filled with tantalizing aromas, uniquely prepared game courses and the tastes of brown-forman bourbons. we invite you to share this 4x4 adventure with chef ashby and leave the hunting to us. please note: ostrich is currently not in season in kentucky.

please make your reservations early
as seating is limited
tuesday – march 27, 2007
6:30 pm

\$45 per person
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4x4 dinner

first course

quail and duck duo, with pomegranate ancho bar-b-que, star fruit, dried cherry, charred corn and sour cream blue corn cakes

second course

blackened rabbit, cacciatore style with pappardelle pasta and black trumpet mushrooms finished with melted roma tomatoes

third course

chile seared ostrich carpaccio, with local arugula, shaved romano, toasted pine nuts, caramel-balsamic glaze served with a red pepper and golden beet salad

fourth course

slow roasted rack of elk with mushroom au jus, butternut squash and sugar snap peas with bourbon-mustard infused local goat cheese

and four bourbons from brown-forman