

AZUR  
restaurant & patio

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**bacchus wines**  
are pleased to present the ultimate

**european wine dinner**

tuesday  
october 30, 2007  
6:30 pm

\$70 per person  
see host for reservations

# AZUR

dinner

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## european wine dinner

please make your reservations early  
as seating is limited  
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## european wine dinner

roasted candystripe beet terrine, bayonne ham, cauliflower  
goat cheese agnolotti, citrus foam, sphered winter melon  
and ginger caviar

*nino franco "rustico" nv prosecco di valdobbiadene - italy*

brown buttered skate wing, wilted spinach, roasted salsify,  
deconstructed bouillabaisse and a quenelle of ruille

*château montpatey 2005  
appellation bourgogne contrôlée - france*

duck confit with anise and chocolate, yam confit with  
torched sugar and fleur de sel, crispy onion confit with  
lemon and buttermilk, sea bass confit with applewood  
bacon and peppercorn

*domaine michel andreotti 2005  
appellation bourgogne contrôlée - france*

sous vide of veal shank, wine poached cherry, a blanket of  
raspberry, escabeche of carrot and a buttered pea emulsion

*domaine notre dame des pallières 2003  
appellation gigondas contrôlée - france*

rack of elk, croquetas de bacalao, chimichurri rojo, smoked  
mushroom relish, red currant and piquillo demi

*château vergnes-beaulieu 2003  
appellation bordeaux contrôlée - france*

Tasting of four chocolates,  
sparkling water and port