

# Classically Unadorned

Since AZUR opened in 2004, they have been hosting themed dinners which highlight culinary trends or specific types of cuisine. These dinners allow their chefs to showcase their talents and present foods which are truly unique. Normally, AZUR hosts about one Chef Series dinner per month on average. The critics have noticed

It was recently announced that AZUR's Executive Chef, Jeremy Ashby will be hosting a dinner on May 24th at the fabled, James Beard House, in New York City. The James Beard Foundation is the most respected name in the culinary arts, and their awards and recognitions are the Oscars of the culinary world.



AZUR's next Chef Series Dinner will be held March 10th, and they will be partnering with Woodford Reserve for an "old fashioned" dinner. AZUR will be paying tribute to several nostalgic dishes from the culinary history pages such as Beouf Bourguignon and Duck a l'Orange. Woodford Reserve will showcase their bourbon in one of the oldest cocktails - the "old fashioned" as well as other historic cocktails. Jed Schneider of Republic National Distributing Company has been scheduled to educate everyone on the evolution of cocktails.

The dinner menu will be as follows:

**Sole Meuniere** - from Julia Child's first French meal which changed the course of American culinary history

**Duck a l'Orange** - a classic French dish from the 60's

**Beouf Bourguignon** - one of Julia Child's signature dishes

**Baked Alaska** - name originated at Delmonicos Restaurant in New York and popularized by Chef Jean Giroix

To join Executive Chef Ashby for his careful recreation of four iconic, "classically unadorned" dishes you may make reservations by calling 859-269-1007 or by emailing:

**info@azurrestaurant.com** - Cost is \$45 per person. 