

AZUR restaurant & patio

Coppola Wine Dinner

Wednesday, August 22, 2007 at 6:30 p.m.

first course

Guava glazed prosciutto wrapped lobster tail medallion with mango vanilla butter and a roasted garlic "powered" Yukon gold potato puree.

Francis Coppola Diamond Chardonnay

second course

Warm goat cheese and chive soufflé with fresh cherry, strawberry and black truffle preserves.

Francis Coppola Dry Rose Pinot Noir

third course

Rum, plum and raisin glazed veal loin over spice grilled Japanese eggplant and ponzu infused toasted cashew sauce.

Francis Coppola Malbec

fourth course

Ancho Chile and red currant glazed lamb lollipops with ginger whipped sweet potato and buttermilk braised crispy Vidalia.

Francis Coppola Cabernet

fifth course

A tropical fruit panace with champagne soup and crispy petunia tuille.

Francis Coppola Sofia Blanc de Blanc

Featuring the talents of executive chef
Jeremy Ashby.

\$60.00 per person, seating limited
make your reservations today!