

# 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

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Featuring the talents of executive chef  
Jeremy Ashby.

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