

AZUR

dinner

first plates

gruyère fondue	10.95
with sherry wine, served with toasted herb focaccia and seasonal fruit	
asparagus tempura	8.95
with crab and cream ragoût	
flatbread mediterranean	7.95
grilled flatbread with olive oil hummus, feta cheese, artichoke, red pepper and olives	
lobster crêpes	9.95
award winning, with white truffled micro greens, herb infused olive oil and tropical guava	
ahi tuna ceviche	13.95
diced with cilantro, peppers, scallions and wasabi with a citrus sesame vinaigrette and island chips	
thai calamari	10.95
crispy calamari topped with wok fired nappa cabbage, cashews, lime, basil, nam pla, sweet peppers and red chile	

à la carte salads

portabella napolean	10.95
grilled portabella mushroom, goat cheese, smashed avocado, shaved red onion, aged balsamic and spiced tomato chutney	
caesar salad	6.95
hearts of romaine lettuce with caesar dressing, shredded romano cheese and toasted croutons	
spinach salad	9.95
delicate baby spinach leaves, toasted almonds, shaved red onion, dried cherries and warm duck confit with sherry vinaigrette	
wild greens salad	8.95
field greens presented with an endive and warm goat cheese gâteau, crispy onions, roasted pear and balsamic vinaigrette	
heirloom beets	7.95
roasted and sliced beets, boursin cheese, toasted brazil nuts and grilled frisée with a charred cippolini onion and honey vinaigrette	

add-on salads

add grilled chicken breast	4.95
add grilled atlantic salmon	5.95
add grilled sirloin steak	5.95

entrées

gnocchi 16.95

potato pasta sauteed with sundried tomatoes, calamata olives, goat cheese, basil pesto and toasted pine nuts

add grilled chicken 4.95

add grilled steak 5.95

poppy seed salmon 22.95

with miso glazed sweet potatoes, baby portabella mushrooms, roasted red peppers and grilled spinach

mozzarella chicken 18.95

prosciutto wrapped chicken breast stuffed with fresh mozzarella cheese, over chipotle mashed potatoes with tropical guava sauce

woven shrimp 19.95

award winning shrimp, fillo crusted over coconut risotto with chile glaze

roasted duck 24.95

plum and sake braised leg and thigh, with pan roasted duck breast over lo mein with baby bok choy, shiitake mushrooms and green tea "second hand smoke"

alaskan halibut 26.95

calamari crusted over poblano mashed potatoes with mango coulis and red chile glaze

sea scallops 25.95

pan seared over wild mushroom and sherry risotto with lemongrass scented confit tomatoes, english pea emulsion and fresh arugula salad

lexington broil 25.95

12 oz ny strip, grilled over buttermilk mashed potatoes with port wine reduction and grilled asparagus

rabbit AZUR 17.95

pappardelle pasta with slow braised rabbit ragoût, ricotta cheese, arugula and madeira wine

lamb burger 11.95

fresh ground lamb grilled to order, topped with mixed greens, roasted red peppers and feta cheese, served with side of creamy chervil ranch sauce

ahi tuna 27.95

honey and almond crusted tuna loin over potato galette with rainbow chard, carrot curls and a sherry orange vinaigrette

filet mignon 30.95

grilled over pancetta ham and smoked cheddar macaroni and cheese, sautéed haricots verts, crispy lemon buttermilk braised onions and port wine veal reduction

tour de force

five or seven course composed menu based on the chef's creative reaction to available products and seasonal availability. full table participation required

five course 59.95

seven course 69.95

vegetarian offerings inspired by garden and market availability. inquire choices from server

executive chef: jeremy ashby

chef: miguel rivas

sous chef: justin clark