

AZUR
restaurant & patio

**august chef series
grecian feast dinner**

featuring

**sous chefs
chris roth and justin clark**

tuesday

august 7, 2007

6:30 pm

\$45 per person

please see host for reservations

AZUR

dinner

AZUR restaurant & patio is pleased
to present the talents of sous chefs

chris roth and justin clark

for our grecian feast, we elected to showcase
our sous chefs who are often unrecognized but vital
to the consistency of our cuisine day after day.

AZUR is fortunate to have assembled the culinary team of
ashby, rivas, roth and clark. seizing the opportunity to
demonstrate their skills and creativity, roth and clark pay
tribute to the greek's essential role in defining
culinary excellence.

please make your reservations early
as seating is limited
tuesday – august 7, 2007
6:30 pm

\$45 per person
please see host for reservations

grecian feast

first course

a trio of grilled pita with a creamy taziki sauce,
eggplant caviar, and white truffle hummus

second course

stuffed grape leaves with rice, tomatoes, feta cheese,
and grapes, topped with marinated grilled octopus
and finished with sweet balsamic glaze

third course

steamed mussels provencal in garlic white wine butter
broth tossed with fresh tomatoes and spinach, topped
with a piece of grilled garlic bruchetta

fourth course

fresh herb and butter poached monkfish accompanied
with lemon roasted red pepper orzo and chickpea
cucumber salad, finished with sun dried tomato pesto

fifth course

leg of lamb stuffed with spinach, feta cheese, and
calamata olives, served with pine nut and fresh basil
cous cous, topped with smokey tomato caponata sauce
and grilled zucchini

sixth course

pistachio and walnut baklava accompanied
with brûlée figs