



AZUR

restaurant & patio

LEXINGTON

Fill your desire for eclectic continental cuisine without leaving Lexington. **AZUR restaurant & patio** bounded onto the local dining scene with an instant following of foodies. Subtle it isn't. The interior is painted with bold colors; the walls are curved; and the tables are naked (no tablecloths). Drawing its design from European establishments, AZUR is unique in ambiance as well as cuisine.

With Executive Chef Jeremy Ashby in the entertaining/open kitchen, entrées span an impressive range running the gamut from seafood, beef, and vegetarian to specialty game dishes such as elk rack and veal piccata. By the way, these are menu standards – not the specials.

Chef Ashby has gone to great lengths to assemble fresh ingredients—local when possible—and always from top-rated growers and gatherers. To compliment the atmosphere and food, the service is thoughtful, professional and well-timed, so you never feel you're being hurried through dinner. As AZUR's name implies, there is also a large, bricked patio with its garden setting connected by a series of French doors. It is open, as weather permits, with a variety of music including jazz, motown and classical on Friday and Saturday nights.

Don't miss...The Chef Series prix fixe dinners which showcase interesting culinary themes and the talents of Chef Ashby and Chef Rivas. They are offered five to six times throughout the year.

LEFT: AZUR'S EUROPEAN DESIGN IS BOTH INVITING AND INTERESTING
BELOW: AZUR'S ELK RACK IS A SPECIALTY, NOT TO BE MISSED

AZUR RESTAURANT & PATIO

FEATURING: **Continental Cuisine/Upscale Casual**
LOCATION: **3070 Lakecrest Circle, Suite 550**
RESERVATIONS: **859-296-1007, Reservations accepted**
HOURS: **Lunch: Monday - Saturday 11:00am - 3:00pm**
Dinner: Monday - Sunday 5:00pm - 10:30pm
OWNERS: **Jeremy Ashby, Bernie Lovely, Rob Mudd, Miguel Rivas and Fred Wohlstein**
EXECUTIVE CHEF: **Jeremy Ashby**
SPECIAL EVENT CAPACITY: **100 Guests**
WEB: **www.azurrestaurant.com**

