

# AZUR

restaurant & patio

**june chef series  
nuevo latin fusion dinner**

*featuring*

**chef miguel rivas**

**and wines**

from republic national beverage company

tuesday

june 24, 2008

7:00 pm

\$55 per person

please see host for reservations

# AZUR

dinner

AZUR restaurant & patio is pleased  
to present the talents of

## **chef miguel rivas**

a native of the dominican republic, chef rivas will draw upon his roots tempered by several years in new york for this special five course offering. the recipes are inspired by the concept of nuevo latin fusion cuisine which combines culinary techniques and fresh quality ingredients from various latin american countries. the courses are further enhanced with carefully selected wines from chile, spain, argentina. the spanish cava (sparkling wine) places the exclamation point on the evening.

please make your reservations early  
as seating is limited  
tuesday – june 24, 2008  
7:00 pm

\$55 per person  
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## **nuevo latin fusion dinner**

### first course

foie gras sweet plantain flan - caramelized queso fresco, pickled onions

*malvasia-savignon blanc, mendoza, argentina*

### second course

trio ceviche tasting - peruvian, honduran and ecuadorian

*viura marques de caceres, rioja, spain*

### third course

head-on shrimp - coconut ginger mojo, fried yuca strips

*savignon blanc, casa blanca, loma roja, chile*

### fourth course

guava bar-b-que goat chops - boniato sweet potato, poblano salsa

*malbec, mendoza, argentina*

### fifth course

espresso cream churros napoleon

*cava, catalan, spain*