

NEW WORLD CUISINE WITH SMALL TOWN CHARM

Story and Photos by Justin Thompson

If you ever experience Chef Jeremy Ashby's cooking, be prepared to use several descriptors when relaying the affair to your friends. His dishes have been described as part contemporary, part fusion, part New World and even part Southern. The Lexington, Kentucky native feels right at home at AZUR Restaurant and Patio, even if the cuisine he prepares there is often compared to the big city dishes customarily served in New York or San Francisco.

Ashby's culinary journey started when he left the University of Kentucky to study culinary arts at the prestigious Johnson and Wales University in Charleston, South Carolina. After graduating summa cum laude, Ashby took an internship in Miami, Florida where he was exposed to cuisine styles from all over the world. It was in Miami that Ashby gained his experience in New World cuisine, something he describes as "a blend of African, Latin American, Caribbean and Asian influences."

Chef Ashby is also uses traditional methods when he designs a dish. The chef explains, "I really try to study the recipes that have withstood the test of time. The ancient tribal recipes and the ones that came from our grandmothers, all of those I try to incorporate into my food here at AZUR." He adds, "Our dishes here taste familiar, but in a mystical way."

If you haven't been to AZUR, then you must visit one of Lexington's best restaurants to sample Chef Ashby's wonderful New World cuisine or one of their Chef Series Dinners which they host seasonally. Visit www.azurrestaurant.com for more information. 

