

**AZUR**  
restaurant & patio

**july chef series  
americana pique-nique**

an excursion in the open air with  
up-scaled american classics

tuesday  
july 29, 2008 — 6:30 pm

\$30 per person  
please see host for reservations

# AZUR

dinner

AZUR restaurant & patio is devoting the night to an outdoor social gathering americana-style. though there are several contextual descriptions of pique-niques (picnics) with references dating back to the 1300s with no undisputable origin, AZUR adopts the definition of james beard "... a picnic requires that you travel somewhere to eat [and] wherever it is done, picnicking can be one of the supreme pleasures of outdoor life." we offer our garden venue and americana cuisine with a gourmet twist. AZUR trusts you will recognize the inspirations and thoroughly enjoy our tribute to americana. after all, doesn't everything taste better outdoors? especially, when shared with family or friends.

please make your reservations early  
as seating is limited  
tuesday – july 29, 2008 – 6:30 pm

\$30 per person

indulge yourself with second helpings (we won't tell)

## americana pique-nique

### first course

blue chip **nachos** with lobster-white cheddar dipping sauce, house made pickled jalapeno, heirloom tomato-smoked scallion salsa and tartar style sour cream

### second course

sea bass and crab **corn dogs** with crinkle cut white truffle **fries**, wasabi **mustard** and guava **catsup**

### third course

pulled turkey **BBQ** on white lily cream **biscuits** with jalapeno-peach **cole slaw**

### fourth course

ginger graham cracker, caulebut dark chocolate and cinnamon scented marshmallow **s'more**

served with **kentucky blackberry iced tea, lemonade or hard cider**