

AZUR

dinner

first plates

vidalia tart	8.95
with warm goat cheese and caramelized onions, apricot marmalade and toasted pistachios	
green tomato tempura	9.95
with sherry wine, crab and cream ragoût	
flatbread mediterranean	7.95
grilled flatbread with olive oil hummus, feta cheese, artichoke, red pepper and olives	
lobster crêpes	10.95
award winning, with white truffled micro greens, herb infused olive oil and tropical guava	
rock shrimp ceviche	12.95
ecuadorian style with roasted vegetable and citrus salsa, avocado, popcorn and island chips	
thai calamari	10.95
crispy calamari topped with wok fired nappa cabbage, cashews, lime, basil, nam pla, sweet peppers and red chile	

à la carte salads

portabella napolean	10.95
grilled portabella mushroom, goat cheese, smashed avocado, shaved red onion, aged balsamic and tomato chutney	
caesar salad	6.95
hearts of romaine with caesar dressing, shredded romano cheese and toasted croutons	
heirloom tomato	9.95
"unrolled" with fresh mozzarella, cherry tomatoes, purple basil, broken olive vinaigrette, aged balsamic and a fig jam crouton	
wild greens salad	8.95
field greens presented with an endive and warm goat cheese gâteau, crispy onions, roasted pear and balsamic vinaigrette	
local beets	7.95
roasted and sliced beets, boursin cheese, toasted brazil nuts and grilled frisée with a charred cippolini onion and honey vinaigrette	

add-on salads

add grilled chicken breast	4.95
add grilled atlantic salmon	6.95
add grilled beef kofta	5.95



entrées

rigatoni romesco 17.95
fresh asparagus, porcini mushrooms,
baby squash and basil in a roasted
tomato saffron sauce topped with salsa
romesco and feta cheese

add grilled chicken 4.95
add rock shrimp 6.95

poppy seed salmon 22.95
with miso glazed sweet potatoes,
baby portabella mushrooms, roasted
red peppers and grilled spinach

mozzarella chicken 18.95
prosciutto wrapped chicken breast
stuffed with fresh mozzarella cheese,
over chipotle mashed potatoes with
tropical guava sauce

woven shrimp 19.95
award winning shrimp, fillo crusted
over coconut risotto with chile glaze

roasted duck 28.95
pan roasted duck breast with a warm
timbale of citrus and chile scented duck
confit, with torched foie gras torchon,
rosemary grit cake and a brandy duck
jus

sea scallops 29.95
pan seared with braised fresh bacon,
smoked sweet potatoes, grilled
broccolini and a cherry bbq glaze

angus ribeye 25.95
hickory char crusted kentucky raised
beef over roasted fingerling potatoes
and pearl onions, garlic seared
chinese long beans and creamy
horseradish sauce

filet mignon 33.95
grilled over pancetta ham and smoked
cheddar macaroni and cheese, sautéed
haricots verts, crispy lemon buttermilk
braised onions and port wine veal
reduction

hawaiian escolar 28.95
potato wrapped and roasted with
shrimp crusted asparagus, sweet
mustard-toasted cumin slaw and citrus
passion fruit emulsion

berkshire pork chop 24.95
grilled over chorizo mashed potatoes
with a shiitake and fuji apple compote
and brazilian rum butter

lamb burger 11.95
fresh ground lamb grilled to order,
topped with mixed greens, roasted red
peppers and feta cheese, served with
side of creamy chervil ranch sauce

tour de force
five or seven course composed menu
based on the chef's creative reaction
to available products and seasonal
availability. full table participation
required

five course 59.95
seven course 69.95

*vegetarian offerings inspired by
garden and market availability.
inquire choices from server.*

*AZUR has been kentucky proud since day one.
Some of our contributing local farmers and providers are:
rob hoffman, duncan farms, jacob and abby depriest,
d-k duck hatchery, nancy's ky lamb, alltech angus,
kentucky black star caviar, aquaculture of kentucky,
kenny's farmhouse cheeses, creation gardens*

*executive chef: jeremy ashby
chef: miguel rivas
sous chef: justin clark*

*a \$4 charge will be applied to split
entrees*