

AZUR

restaurant & patio

march chef series wine dinner

featuring
sonoma-cutrer vineyards

thursday – march 13, 2008

6:30 pm

\$55 per person

see host for reservations

AZUR restaurant & patio is pleased to present
the wines of

sonoma-cutrer vineyards

in bill bonetti's own words,

"it is difficult to put concepts such as quality and
excellence into words. quality is subjective and depends
on the individual. quality is perceived differently at
different times and under different circumstances.
what a winemaker needs to do is listen to his wine
rather than to his own perception
of the quality of that wine."

AZUR feels the same about our cuisine, hence,
the marrying of the two.

please make your reservations early
as seating is limited
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sonoma-cutrer vineyards

first course

pan roasted diver scallops - with spiced ginger spoon
bread, citrus and buttermilk whipped cream, a black
truffle apricot emulsion, and caramel dust
sonoma-cutrer, russian river ranches, 2006

second course

sea bass - encrusted in phyllo over a pedestal of
parmesan braised cipollini onion in a green apple
star anise consommé
sonoma-cutrer, les pierres, 2004

third course

roasted pear - hazelnut and french triple cream cheese
agnolotti, with lump crab meat, golden pineapple and
local arugula
sonoma-cutrer, the cutrer, 2005

fourth course

crispy duck breast – complimented with italian red cow
cheese and yukon potato fondue with a blackberry
veal reduction, winterberry strudel and a wine braised
tempura of california artichoke
sonoma-cutrer, pinot noir, 2004

fifth course

tobacco and butterscotch crème brûlée served with
second hand smoke
woodford reserve vanilla cocktail with
sonoma-cutrer finish

**all vintages subject to availability*