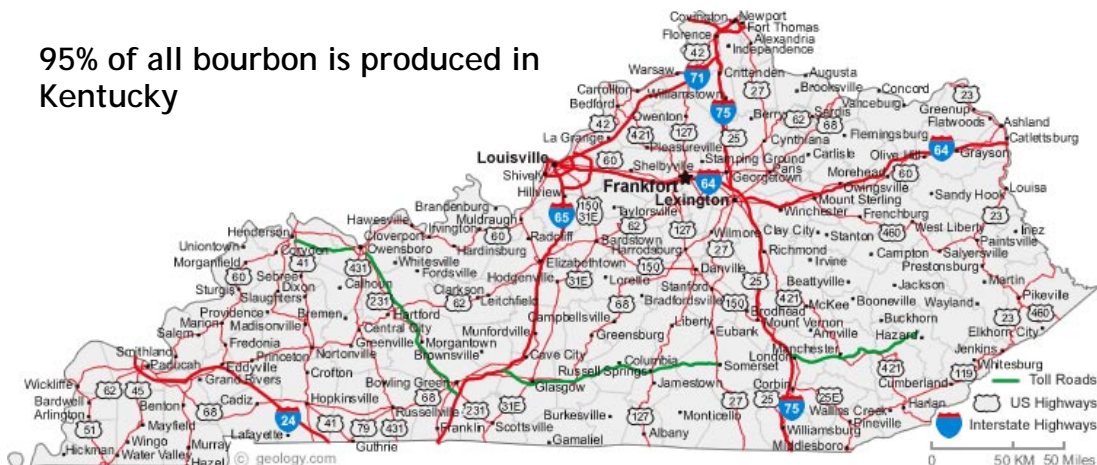


Virtual Kentucky Bourbon Trail July Chef Series Dinner

AZUR restaurant & patio

95% of all bourbon is produced in
Kentucky



AZUR is pleased to present the *Virtual Kentucky Bourbon Trail* dinner. This four course dinner features bourbons from half of the distillers on the official Kentucky Bourbon Trail. Our virtual "road trip" will start with **Buffalo Trace** (Frankfort), through Lexington to **Woodford Reserve** (Versailles), then down highway 62 to **Wild Turkey** (Lawrenceburg) and concludes with Tom Moore's **1792 Ridgemont Reserve** (Bardstown). Executive chef Jeremy Ashby has incorporated the bourbons into each course by taking advantage of their unique essences. Plus, we'll have a little bourbon tasting with Eric Gregory, the Executive Director of the Kentucky Distillers Association to educate your palate and provide some interesting Kentucky bourbon history. More information and menu available at:

www.azurrestaurant.com/chefseries.aspx

Seating is limited. Please make your reservations early. 296.1007

Date of Event: Thursday, July 30, 2009

Time of Event: 6:30 p.m. Cost: \$45.00 per person

In partnership with our friends at Republic National Distributing Company and Woodford Reserve

AZUR restaurant & patio

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The Bourbons:

- Buffalo Trace (Frankfort, KY)
- Woodford Reserve (Versailles, KY)
- Wild Turkey (Lawrenceburg, KY)
- Tom Moore—1792 (Bardstown, KY)
- And, Eric Gregory, the President of Kentucky Distillers Association



contemporary elegance at its best