

AZURE

Restaurant & Bar

Azure Winter Prix Fixe Menu 2012

Offered everyday from January 27th to February 9th 2012

Amuse Bouche:

Chef's creation of local delights

First Course:

Roasted Organic Beet Salad
Chevre, toasted walnuts, apple cider vinaigrette

Second Course:

Seared Scallop Romesco
White polenta, Swiss Chard and Baby Vegetables
Romesco sauce

Or

Roasted Chicken
Braised Peruvian fingerling potato and Glazed carrots

Finally:

Warm Blueberry Crumble
Crème fraîche ice cream and caramel sauce

\$25.00 excluding taxes for Lunch