

AZURE

Restaurant & Bar

Dinner Menu 2010

To Share

Azure's share platters are the perfect way to start...

| | |
|--|--------|
| Shellfish Platter | 38 |
| Seared Scallops, Rodney's Oysters, Chilled ½ Nova Scotia Lobster | |
| <i>Veuve Clicquot Ponsardin Champagne</i> | 20 |
| Charcuterie Board | 25 |
| Daily selection of Pâtés, Salami and Cured Meats | |
| Local Mustards, House-made Pickled Vegetables, Condiments | |
| <i>Malivoire Pinot Noir</i> | 15 |
| Selection of Rodney's Finest Oysters | 3 each |
| Assorted accompaniments | |
| <i>Cave Spring Riesling</i> | 9 |

Appetizers

| | |
|--|----|
| Chef's Daily Soup Creation | 9 |
| Potato & Roasted Garlic Soup | 10 |
| Crab and Salt Cod Fritter | |
| <i>Ravenswood Zinfandel</i> | 15 |
| Confit Quebec Duck & Arugula Salad | 15 |
| Braised Figs, Green Beans, Tangerine, Roasted Almonds, Red Poppy Dressing | |
| <i>Henri Bourgeois 'Les Baronnes' Sancerre</i> | 12 |
| Seared East Coast Scallops | 19 |
| Choucroute, Peas, Carrots, Herb Bacon Cream | |
| <i>Collavini Pinot Grigio</i> | 10 |
| Chicken Liver Napoleon | 14 |
| Triple Sec Marinated Oranges, Walnut Tuille | |
| <i>Piramimma 'Stock's Hill' Shiraz</i> | 14 |
| Nova Scotia Lobster Salad | 23 |
| Roasted Corn & Red Pepper Relish, Lobster Oil | |
| <i>Bottega Vino Dei Poeti Prosecco</i> | 9 |
| Smoked Atlantic Salmon Balic | 16 |
| Smoked Mackerel, Smoked Trout Tartare, Tobiko Caviar, Butternut Squash Purée | |

Main Dishes

| | |
|---|----------|
| Naturally Raised Pacific Salmon Almond Hummus, Roasted Carrots, Crisp Asparagus, Spinach Purée <i>Chateau de Maligny Chablis</i> | 32 13 |
| Herb Marinated Chanteclair Chicken Potted Pea & Asparagus Brulée, Corn Stuffing, Rosemary Nage <i>Rodney Strong Chardonnay</i> | 34 11 |
| Roasted Ontario Lamb Loin Veal Sweetbreads, Mushroom Barley Risotto Truffle Emulsion <i>Rodney Strong Cabernet Sauvignon</i> | 42 11 |
| Roasted Ontario Pickerel Fricassée of Mussels, Clams & Root Vegetables Fried Chorizo, Lobster Broth <i>Peninsula Ridge Viognier</i> | 31 10 |
| Ontario Veal Tenderloin Salsify, Celery Root, Parsnip, Heirloom Beets Green Peppercorn Cream Sauce <i>Pelee Island Proprietor's Merlot</i> | 38 11 |
| Pan Seared West Coast Halibut Crushed Lemon Zest Potatoes, Spinach Tomato Olive Relish <i>Nobilo Sauvignon Blanc</i> | 34 11 |
| Roasted Quebec Venison Rack Apple & Parsnip Potato Puree, Fall Vegetables Red Current Sauce <i>Campo Viejo Crianza</i> | 42 11 |
| Stuffed Nova Scotia Lobster Cannelloni Thermador Sauce <i>Cave Spring Riesling</i> | 30 9 |

Azure Sterling Silver Canadian Beef

14oz Bone-in Ribsteak 42

8oz Tenderloin 38

**All Steaks served with Ragout of
Local Potatoes, Mushrooms and
Double Smoked Bacon**

**Choice of Red Wine Butter or
Madeira Sauce**

Wines to Compliment your Steak

| | |
|---|----|
| <i>Rodney Strong Cabernet Sauvignon</i> | 14 |
| <i>Bodega Humberto Malbec</i> | 10 |
| <i>Piramimma 'Stock's Hill' Shiraz</i> | 14 |

Signature Steak Additions

| | |
|-----------------------|----|
| Grilled Jumbo Prawn | 9 |
| Seared Scallops | 13 |
| ½ Nova Scotia Lobster | 20 |
| Veal Sweetbreads | 8 |

Signature Sides For Sharing

| | |
|---|----|
| Sautéed Seasonal Mushrooms | 10 |
| Medley of Vegetables | 10 |
| Steamed Asparagus with Shaved Parmesan | 10 |
| Crushed Lemon Zest Potato | 10 |
| Herb & Truffle Oil Frites | 10 |

Private Dining Rooms Available for Special Functions