

AZURE

Restaurant & Bar

CERTIFIED MASTER CHEF FEATURES

COGNAC & DILL CURED ATLANTIC SALMON 16
maple mustard remoulade + avocado sour cream +
compressed watermelon + cherry tomatoes + soy beans +
goat cheese + balsamic reduction

SHORT RIB ARANCINI 14
risotto fritters + braised beef short rib +
mascarpone cheese + demi-glace

BEGINNINGS

SMASHED AVOCADO & TORTILLAS 12½
avocado dip + tomato salsa + fried corn tortillas

PAN SEARED CRAB CAKE 18
chipotle mayo

BRAISED OXTAIL, SHERRY VINEGAR GASTRIQUE 17
carrot puree + cauliflower + crispy garlic & shallot chips

MEZZE DIP PLATTER 19
caramelized shallot goat cheese dip +
smoked paprika white bean hummus + roasted eggplant +
olives + naan + crostini

BABY BEETS & ALMOND BUCKWHEAT CAKE 16½
candy cane & yellow beets + honey golden beet puree +
grey owl goat cheese

WARM DIAMOND BREAD ROLLS 6
balsamic & caramelized onion butter

CHEESE 21
chef's daily selection + dried fruit + berry compote +
Crostini

SALUMI 21
cured meats + pickled vegetables + olives +

LAND & SEA

BEEF TENDERLOIN FROM WELLINGTON COUNTY 42
7oz filet + tahini sweet potato puree + swiss chard +
parsnips + baby beets + turnips + garlic confit +
balsamic & caramelized onion butter + jus

CANADIAN AAA DRY-AGED BEEF STRIPLOIN 40¾
10oz steak + brussel sprouts + double smoked bacon +
spiced fries + au jus

PAN SEARED ARCTIC CHAR 31
pearl cous cous + butternut squash + baby kale + Parmesan +
balsamic reduction

MISO GLAZED SALMON BOWL 31
jade rice + edamame beans + oyster mushrooms +
purple cabbage + sesame ginger dressing

BRADFORD BAY CHICKEN SUPREME 29
brined in citrus and sage + maple cinnamon pumpkin barley +
mascarpone + spinach + caramelized apple +
crispy shallots + au jus

SMOKED PORK SHOULDER, CAROLINA BBQ SAUCE 30
du puy lentils + port infused onion marmalade + baby turnips +
brown sugar glazed heirloom carrots

PASTA

BRISKET & SHORT RIB MAFALDA 27
pasta with cabernet braised beef ragout + demi-glace cream +
pearl onions + sour cream + garlic confit

FIORE WITH SQUASH & RADICCHIO 23½
arugula + sauvignon blanc cream + fontina cheese +
ground hazelnuts

LINGUINE WITH SHRIMP & GRILLED CALAMARI 27
tomato sauce + pancetta + parsley + red chili

SOUP

SWEET POTATO & CHESTNUT SOUP 12
maple walnut oats

CANNELLINI BEAN SOUP 12
escarole pesto + double smoked bacon + feta

SALAD

LEAVES OF RED OAK & BABY KALE 14
vanilla cranberry vinaigrette + acorn squash with
pistachio + crispy quinoa

ANCIENT GRAINS & AVOCADO 26½
red & white quinoa + bulgur + freekeh + almonds +
butternut squash + pepitos + apricots + corn +
kale + miso dressing

CAESAR SALAD 14¾
romaine lettuce + bacon + parmesan + creamy garlic
dressing + crostini

salad additions:

grilled chicken breast 13 / sautéed shrimp 10 / roasted salmon 14

ENHANCEMENTS

TRUFFLE SCENTED FRIES 12
parmesan cheese

FIELD & FOREST MUSHROOMS 10
fontina cheese + ground hazelnuts

MAPLE CINNAMON PUMPKIN BARLEY 12

DAUPHINE POTATOES 12
blue cheese sour cream

DU PUY LENTILS 12
port infused onion marmalade