

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-glacé

BEGINNINGS

SMASHED AVOCADO & TORTILLAS 12^{.50}
avocado dip + tomato salsa + fried corn tortillas

PAN SEARED CRAB CAKE 18
chipotle mayo

SEARED SCALLOPS & PORK BELLY 19
sweet yuzu glaze + rutabaga puree + clementine
compote + raisins + pine nuts

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

BABY BEETS & ALMOND BUCKWHEAT CAKE 16^{.50}
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 +
grain mustard + crostini

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 40^{.75}
10oz steak + brussel sprouts + double smoked bacon +
spiced fries + au jus

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

BALSAMIC BRAISED LAMB SHANK 40^{.75}
honey parsnip puree + roasted kohlrabi + cipollini onions +
citrus gremolata

RAINBOW TROUT 31^{.75}
fennel + grapefruit & avocado salsa + fingerling potatoes +
calamansi nage

MISO GLAZED SALMON BOWL 31^{.50}
jade rice + edamame beans + oyster mushrooms +
purple cabbage + sesame ginger dressing

DUCK CONFIT CASSOULET 35
haricots blancs + andouille sausage + double smoked bacon +
swiss chard

PASTA

STROZZAPRETI WITH SAUSAGE RAGOUT 27
spicy Italian sausage + pancetta + garlic rapini +
tomato rose + parmigiano

FIORE WITH SQUASH & RADICCHIO 23^{.50}
arugula + sauvignon blanc cream + fontina cheese +
ground hazelnuts

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

SOUP

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

CAULIFLOWER & CREMINI MUSHROOM SOUP 12
pink praline almond yogurt + sunchoke chips

SALAD

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

ANCIENT GRAINS & AVOCADO 26^{.50}
red & white quinoa + bulgur + freekeh + almonds +
butternut squash + pepitos + apricots + corn +
kale + miso dressing

CAESAR SALAD 14^{.75}
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

DAUPHINE POTATOES 12
blue cheese sour cream

CAJUN SPICED CHIPPERS 12
chipotle mayo dip