

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 12⁵⁰
avocado dip + tomato salsa + fried corn tortillas

PAN SEARED CRAB CAKE 18
chipotle mayo

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

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

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

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

SALUMI 21
cured meats + pickled vegetables + olives +
grain mustard + crostini

WARM DIAMOND BREAD ROLLS 6
balsamic & caramelized onion butter

HANDHELDS

8oz BEEF BRISKET CHEESEBURGER 26⁷⁵
caramelized onion mayo + farmstead gold
gouda + lettuce + tomato + pickles + brioche bun

CHICKEN AVOCADO CIABATTA 25⁵⁰
herb & garlic mayo + smoked cheddar + bacon +
bibb Lettuce + tomato

TEMPURA COD FISH TACOS 25
green goddess dressing + tomato & jalapeño relish +
purple cabbage slaw + soft flour tortillas

*choice of one accompaniment:
fries, side green salad or cup of soup*

HEARTY

STRIPLOIN STEAK & GOAT CHEESE TARTINE 34
Canadian AAA dry-aged beef + horseradish aioli +
grey owl goat cheese + arugula + Pickled shallots +
grilled focaccia + fries
**pair with earthworks shiraz , 5 oz 15 \$ or 8 oz 22 \$*

APPLE POMEGRANATE GLAZED CHICKEN 28
grilled chicken breast + maple cinnamon pumpkin barley +
mascarpone + spinach + caramelized apple + crispy shallots
**pair with Chablis, Joseph Drouhin, 5 oz 16 \$ or 8 oz 24 \$*

RAINBOW TROUT 31⁷⁵
fennel + grapefruit & avocado salsa + fingerling potatoes +
calamansi nage
**pair with Villa Maria Sauvignon Blanc, 5 oz 13 \$ or 8 oz 19 \$*

STROZZAPRETI WITH SAUSAGE RAGOUT 27
spicy Italian sausage + pancetta + garlic rapini +
tomato rose + parmigiano
**pair with halstead cabernet sauvignon , 5 oz 15 \$ or 8 oz 22 \$*

FIORE WITH SQUASH & RADICCHIO 23⁵⁰
arugula + sauvignon blanc cream + fontina cheese +
ground hazelnuts
**pair with Trius sauvignon Blanc , 5 oz 11 \$ or 8 oz 18 \$*

LIFESTYLE BOWLS & SALADS

ANCIENT GRAINS & AVOCADO 26⁵⁰
red & white quinoa + bulgur + freekeh + almonds +
butternut squash + pepitos + apricots + corn +
kale + miso dressing

LEMONGRASS & GINGER SHRIMP BOWL 34
bok choy + napa radish slaw + coconut curry sauce +
cashews + dried coconut + grilled lime + cilantro

MISO GLAZED SALMON BOWL 31⁵⁰
jade rice + edamame beans + oyster mushrooms +
purple cabbage + sesame ginger dressing

CAESAR SALAD 14⁷⁵
romaine lettuce + bacon + parmesan + creamy garlic
dressing + crostini

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

*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

CAJUN SPICED CHIPPERS 12
chipotle mayo dip