AZUR

RESTAURANT · DESSERT BAR · COCKTAIL LOUNGE

CREATE YOUR OWN PLATTER

Mix and match any items from the list below.
1 for $9 | 3 for $25 | 5 for $39

FROMAGE | CHEESE

Manchego *Sheep, Spain | semi-firm*
Cheddar Vintage Reserve *Cow, UK | aged 24 mo.*
Bûcheron *Goat, FR | semi-soft, mild*
P'tit Basque *Pasteurized Sheep, FR*
Saint Angel *Cow, FR | triple cream, buttery-smooth*
Brie *Pasteurized Cow, FR*
Roquefort Société *Sheep, FR | creamy, moist, blue*
Comté *Cow, FR | firm, aged 6 mo., mild, sweet*
Tomme de Berry *Basil-Pesto based, Cow, FR | firm**
**Contains Pine Nuts*
Camembert *Cow, FR | soft, moist, creamy*

CHARCUTERIE | CURED MEATS

Prosciutto *traditional-style pork, Italy*
Saucisson à L'ail *uncured pork sausage with garlic*
Rosette de Lyon *French-style salami*
Olli Mild Salame *Italian-style*
Saucisson Rouge *spicy, pork salami*
Pâté de Campagne with Cognac *firm*
Duck Rillettes *ground & spreadable*
Rust Belt Saucisson *cold-smoked, pork salami*
*Our meat is 100% naturally raised with no hormones or antibiotics

BITES & NIBBLES

Caviar 45
Steamed Potatoes, Blinis & Creme Fraiche
Baked Brie in Puff Pastry (30 min) 25
brie wheel, apple, walnuts, and dried fruits with honey drizzle.
Smoked Salmon 18
house-made Blinis, Crème Fraîche & Lemon
Mousse of Duck Foie Gras 17
France, 2% Truffle, Balsamic Glaze, Fleur de Sel
Fresh Burrata 17
Toasted bread with spinach bread, Tomato, honey
Whipped Brie 14
Topped w/honey, warm baguette
Pan con Tomate y Jamón 13
toasted baguette with manchego, prosciutto, tomato
Croquetas *assorted 3 tuna, 3 Ham* 12
Soft Goat Cheese Spread 8
Brie Baguette *baked, drizzle of honey* 9
Homemade Focaccia 9
Tomato, Rosemary, parmesan
Hummus *with baguette* 7
Dry-Cured Black Nicoise Olives 6

PLATES TO SHARE

Boeuf en Croute (30 min) 24
Lamb Wrap 17
Shredded lamb, boston lettuce
Escargot Cassolette 17
On puff pastry Tart
Boudin Noir 16
Baked Apple
Vol au Vent 15
Chichen, mushrooms
Warm Goat Cheese Salad 15
Toasted Bread, Mango Dressing
Mussels of the week 15
Seasonal
Italian Meatball 12
w/Homemade tomato sauce

SIDES

Ratatouille 8
Patatas Bravas *Aioli and Tomato sauce* 8
Frites *sauce* 8
Ricotta Zucchini Gratin 8
Tomato Provençale 8
Green Salad *Mango Dressing* 8
Mango Dressing
Extra Virgin Organic Olive Oil 6
Imported from Greece
Homemade Curry butter 6
Parsley, Garlic
Warm Baguette 3

DESSERTS

French Macarons 15
6 assorted flavors
Eclair to Share 12
Traditional French Choco Eclair only Bigger!
Crème Brûlée 12
Pavlova 12
Millie's Favorite 9
Chocolate mousse, Almond crust, Fresh Raspberry
Tiramisu Verrine 9
Rhum Baba 9
Colonel *Lemon sorbet topped with vodka* 9
Apricot Tart 8
Gateau Basque 8
Almond Pastry cream, Black Cherry Jam
Chocolate Soufflé 8

*Consuming raw or undercooked seafood, shellfish, eggs and meat may increase your risk of foodborne illness. Parties of 6 or more are subject to one check and 20% gratuity • We reserve the right to refuse service to any guest