



**April 24<sup>th</sup>, 2019**

## **Butter Poached Lobster**

Creamy Asparagus Soup | Crouton

Shaved Apple | Tobiko

*Louis Jadot Pouilly-Fuisse 2017*

## **Braised Duck & Chevre Crepe**

Arugula | Blistered Blueberries | Citrus Jus

*Chateau La Nerthe Les Cassagnes*

*Cotes du Rhone Villages 2014*

## **Filet Mignon**

Dauphinoise | Tourne Vegetables | Foie Gras

Perigourdine Sauce

*Chateau des Jacques Morgon 2016*

## **Poached Pear Tart**

Puff Pastry | Mascarpone Ice Cream

Beaujolais Reduction

*Louis Jadot Beaujolais Villages 2016*

**\$75 ++**

**Tickets : [exploretock.com/azure](http://exploretock.com/azure)**

**Exécutive Chef - Steven Bernstein**

**Chef de Cuisine - Bradford Brodie**

