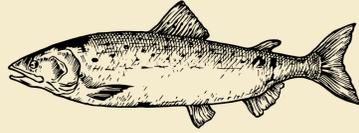


FEAST OF SEVEN FISHES



Join us for our most popular dinner of the year! The Feast of Seven Fishes Italian tradition dictates that the night before Christmas was considered a Vigil celebrating the wait for the midnight birth of Jesus. During this religious observance meat was not served and the Feast of the Seven Fishes was born.

Join Azur and fast the Italian way...with a feast!

Tuesday, December 16th at 6:30 pm.

\$95 per person, plus tax and gratuity.

Call 859-296-1007 for reservations or visit us on Opentable.

The Feast (Served Family Style at Your Table)

OYSTERS ROCKEFELLER

East Coast oyster baked with brown butter, spinach, garlic, shallots, celery, and Gruyère. Served hot on the half shell.

SCALLOP & POTATO

Seared scallop with potato fondant, brown butter, crispy prosciutto, and fresh chervil.

BOUILLABAISSE

Shrimp, mussels, and white fish simmered in a tomato-saffron broth. Served with house-made focaccia.

LUMP CRAB CAKE

Lump crab cake with fennel & arugula salad and lemon remoulade

LINGUINE WITH CLAMS

Lexington Pasta Company linguine with littleneck clams, Broadbent bacon, shallots, garlic, and a white wine sauce.

DOVER SOLE

Pan-roasted dover sole with creamy orzo, beurre blanc, black tobiko, and fresh herbs.

BUDINO AL CIOCCOLATO

Chocolate budino topped with espresso whipped cream, pistachio, and flaky salt.
