

azurea

Beginnings

Roasted Heirloom Apple Salad

*French Green Beans, Toasted Hazelnuts
Petite Lettuce, Apple Chips, Mulled Cider Vinaigrette*
10

Cast Iron Seared Jumbo Blue Crab Cake

*Apple Cider Braised Collard Greens
Charred Heirloom Tomatoes, Crisp Smoked Bacon*
16

Azurea's Baby Romaine Caesar Salad

*White Anchovy Parmesan Dressing
Toasted Brioche Crouton*
16

Bouchet Mussels Tangine

*Spanish Chorizo
Saffron Heirloom Tomato Broth
Grilled Country Bread*
15

Hudson Valley Foie Gras "Two Ways"

*Tellicherry Dusted Foie Gras
Roasted Mushroom and Gala Apple Crepe
Truffle Scented Foie Gras Brulee*
16

She Crab Bisque

Crab and Mushroom Stuffed Vol Au Vent
8

Belgian Endive and Miniature Herb Salad

*Maytag Bleu Cheese, Spiced Pecan Praline
White Balsamic Vinaigrette*
11

Roasted Beet and Spinach Salad

*Goat Cheese Mousseline, Black Walnut Vinaigrette
Shaved Herbed Crostini*
12

Pink Peppercorn Crusted Ahi Tuna

*Braised Artichokes, Niçoise Olives, Lemon Confit,
Cipollini onions, Pastini Salad*
15

One Ocean Raw Bar

*Cold Water Oysters, Littleneck Clams
Stone Crab Claws, Mayport Shrimp Cocktail
Key Lime Mustard Sauce, Mignonette,
Horseradish Cocktail*
20



Specialties

Lamb vs. Lamb

*Roasted Colorado Loin,
Bone in New Zealand Crepinette,
Beluga Lentil Ragout
Cardamom Carrot Paint*
34

Coriander Dusted Sea Bass

*Maine Lobster-Mango Gastrique
Cilantro Emulsion*
32

Maine Lobster Risotto

*Toasted Carnaroli Rice, foraged mushrooms
English Peas, mascarpone, tarragon*
34

Maple Leaf Farms "Pairing of Duck"

*Crisp Seared Duck Breast, Confit Duck Leg
Braised Red Cabbage, Spinach Gnocchi
Kumquat Marmalade*
32

Red Sea Salt Crusted Diver Scallops

*Anson Mills Tasso Grits
Indian Red Corn Posole
Smoked Piquillo Coulis*
30

"Local Catch, 3 Ways"

*Grilled with Tropical Fruit Salpicone
Bronzed with Citrus Butter Emulsion
Beignet Battered with Smoked Vidalia Onion
Remoulade*
28

Chianti Braised Veal Osso Buco

*Herbed Creamy Polenta, Sage Pesto
Clementine Gremolata*
27

Tellicherry Crusted Natural Beef Tenderloin

*White Truffle Herb Dauphinoise Potato
Creamed Silver Queen Corn*
36



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Simply Grilled

“From The Sea”

Grilled Hawaiian Tuna

Pineapple Lime Salsa
28

Herb Marinated Local Mahi Mahi

Tomato and Thai Basil Vinaigrette
25

Seafood “Mixed Grill”

Local Catch
Hawaiian Prawns
Diver Sea Scallop
Red Pepper Vin Blanc
29

Cedar Smoked “Wild” Atlantic Salmon

Maple Cranberry Chutney
26

“From The Land”

Eden Farms Berkshire Pork Tenderloin

Roasted Gala Apple Chutney
32

Durahm Ranch 18 oz Bison T-Bone

Vidalia Onion Rings
Dijon and Bourbon Demi Glace
45

Harris Ranch 14 oz. Beef Rib Eye

Cipollini onion and Pancetta Relish, Béarnaise
38

Piedmontese Beef Strip Loin

Porcini Butter
36



Side Accompaniments

Mousseline of Yukon Gold Potato

Double Smoked Bacon Braised Collard Greens

Four Cheese Baked Macaroni

Azurea Spiced Steak Fries

Sautéed Baby Savoy Spinach with Shaved Garlic

Peeled Jumbo Asparagus with Herb Fondue

Wild Mushroom Fricassee with fresh Thyme Butter

Sea Salt Baked Idaho Potato

7



“THE ADVENTUROUS PALATE”

*Please allow our chefs to take you on an artistic journey.
Optional wine flights available. Reservation Requested.*

5 Courses 85

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Wine Pairing 35

7 Courses 110

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Wine Pairing 50

Executive Chef

Ted Peters

Executive Sous Chef

James King

