

azurea

SOUPS AND SALADS

Hand Pulled Free Range Chicken and Herb Dumplings

Sage Veloute, Flat Leaf Parsley

8

Azurea Soup of the Day

8

Heirloom Tomato Brushcetta

Marinated Boccocini, Hand Picked Baby Greens Elephant Garlic Rubbed Toasted Ciabatta, Red Onion, Sweet Basil Pesto, Extra Virgin Olive Oil

10

Asian Pear and Baby Spinach Salad

Spiced Pecans, Shaved Fennel, Point Reyes Blue Cheese Crumbles, Shaved Herb Crostini and Warm Pancetta Vinaigrette

9



FLAT BREADS AND PASTA

Coriander Grilled Shrimp and Pancetta Flatbread

Boursin Cream, Melted Currant Tomatoes, Fresh Basil Chiffonade and Shaved Parmesan

15

Grilled Chicken Flatbread

*Sun dried Tomatoes, Crumbled Feta Cheese, Roasted Garlic, Kalamata Olives
Fresh Basil and Aged Balsamic Reduction*

14

Caramelized Leek and Portobello Mushroom Flatbread

Grilled Portobello Mushrooms, Roasted Garlic Cream, Baby Arugala and Aged Gouda

13

Hand Crafted Tomato Infused Linguine

Grilled Artichokes, Baby Spinach, Crimini Mushrooms and Cippolini Onions in a Light Parmesan Cream

13



SANDWICHES, WRAPS AND BURGERS

Harris Ranch Beef Tenderloin Wrap

Caramelized Vidalia Onion, Roasted Oyster Mushrooms, Fire Grilled Peppers and Shredded Provolone Wrapped in a Sun Dried Tomato flour Tortilla

16

Pulled Ashley Farms BBQ Pork Sandwich

*Carolina Mustard and Molasses MOP, Warm Apple Wood Smoked Bacon Corn Bread
House Made Bread and Butter Pickles*

15

Island Spiced Mahi-Mahi Sandwich

Tropical Aioli, Sliced Vine Ripe Tomato and Crisp Green Leaf Lettuce

16

Grilled Half Pound "Natural" Beef Burger

*Toasted Brioche Roll, Crisp Lettuce, Tomato and Red Onion
Choice of Domestic or Imported Cheeses*

15

Wild Georgia Shrimp Burger

Toasted Brioche Roll, Cajun Cippolini Remoulade, Fried Onion Straws and Baby Arugala

15

Grilled Organic Fed Chicken and Roasted Vegetable Pannini

Fontina Cheese, Grilled Zucchini and Squash, Roasted Onions and peppers and Herb Rubbed Focaccia

14

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ENTREES

Crab Louie Salad

*Baby Jems, Sliced Hard Cooked Egg, Poached Asparagus,
Currant Tomatoes, Shaved English Cucumber, Fried Capers, Nicoise Olives and Classic Louis Dressing*

16

Pan Seared Sea Bass and Arugala Salad

*Toasted Pastini, Shaved Fennel, Melted Grape Tomatoes, Kalamata Olives
Cucumbers, Baby Arugala Salad and Truffle Vinaigrette*

16

One Ocean Seafood Cobb Salad

*Cornmeal Crusted Calamari, Pan Seared Diver Scallops and Shrimp
Romaine, Egg, Avocado, Apple Smoked Bacon, Tomato,
Florida Hearts of Palm, and Maytag Blue Cheese Dressing*

16

Azurea Black Spiced Rubbed Ahi Tuna Salad

*With a Romaine Lettuce, Grilled Pineapple, Macadamia Nuts
Roasted Peppers, Toasted Sesame Vinaigrette*

15

Crispy Skinned Maple Leaf Duck Salad

*Hand Picked Bouquets of Baby Greens, Sun Dried Currants, Toasted Walnuts, Preserved Citrus, Shaved
Manchego and Shallot Vanilla Bean Vinaigrette*

16



DESSERTS

Nectarine Upside Down Buttermilk Cake

Cinnamon Stick Ice Cream, Spiced Blueberry Syrup

7

Chilled Orange and Bittersweet Chocolate Mousse

Dark Chocolate Glaze, Candied Orange Peel

8

Key Lime Pie

*Layered with Raspberry Marmalade
Chantilly Cream, Blackberry Sauce*

8

Strawberry Shortcake

*Rum Soaked Macadamia Pound Cake, Coconut Ice Cream, Strawberry Compote
White Chocolate Pouring Sauce*

8

Selection of Freshly Spun Ice Cream

*Served in a Pepita Tulip Cup
Vanilla Bean, Belgium Chocolate or Pistachio*

7

Selection of Freshly Spun Sorbet

*Berry Consommé, Fresh Fruits, Pepita Crisps
Peach, Lemon or Mango*

7

Dessert Sampler for Two

13

