

# azurea

## LUNCH

### SOUPS & SALADS

#### **Curried Crab and Potato Chowder**

*Coconut Milk Chantilly*

8

#### **Azurea Soup of the Day**

8

#### **Caprese Salad**

*Sliced Buffalo Mozzarella, Vine Ripe Tomatoes*

*Aged White Balsamic Vinaigrette*

10

#### **Bouquet of Hand Picked Miniature Greens**

*Shaved European Cucumber, Pickled Onion, Melted Tomatoes*

*Florida Citrus Vinaigrette*

8

### FLAT BREADS AND PASTA

#### **Heirloom Tomato Flat Bread**

*Roasted Garlic and Ricotta Cream, Thai Basil and Baby Arugula Salad*

14

#### **Mediterranean Chicken Flatbread**

*Roasted Garlic Cream, Sun Dried Tomatoes, Crumbled Feta Cheese*

*Fresh Basil and Aged Balsamic Reduction*

14

#### **Flat Bread of Braised Lamb**

*Onion Dulce with a Black Truffle Pesto*

15

#### **Coriander Dusted Diver Scallop and Georgia Shrimp**

*Hand Crafted Preserved Lemon Linguini with Capers, Nicoise Olives, Cipollini Onions and Roasted Peppers*

16

### SANDWICHES, WRAPS AND BURGERS

#### **Blue Crab Sliders**

*Soft Potato Roll, Roasted Tomatoes, Smoked Vidalia Onion Remoulade*

16

#### **Pulled Berkshire Pork Sandwich**

*Carolina Mustard and Molasses MOP*

*Warm Buttermilk Biscuit, House Made Bread and Butter Pickles*

15

#### **Spring Vegetable Wrap**

*Filled with Grilled Vegetables, Crumbled Feta Cheese and Spring Basil Pesto*

12

#### **Grilled Half Pound "Natural" Beef Burger**

*Toasted Brioche Roll*

*Choice of Domestic or Imported Cheeses*

15



## ENTREES

### **Grilled Organic Fed Chicken Caesar**

*Crisp Romaine Heart, White Anchovy Dressing,  
Crisp Parmesan Tuille*

14

### **Bronzed Japanese Sea Bass**

*Toasted Pastini, Melted Grape Tomatoes, Kalamata Olives  
Baby Arugula Salad and Truffle Vinaigrette*

14

### **Azurea 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

### **Charred Hawaiian Ahi Tuna Salad**

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

15

### **Crispy Skin Maple Leaf Farms Duck Salad**

*Florida Citrus Brule, Spicy Arugula Salad, Pomegranate Shallot Vinaigrette*

15

## DESSERTS

### **Crème Brulee Two Ways**

*Tahitian Vanilla Bean and Caramel Banana Custards Topped with  
Caramelized Sugar and Served with Assorted Miniature Cookies*

8

### **Chocolate Bonfire**

*Bittersweet Chocolate Mousse Surrounded with  
Crispy Chocolate Meringues with  
Raspberry Coulis and Crème Anglaise*

8

### **Mascarpone Cheesecake**

*Light and Airy Chilled Cheesecake Set Atop  
Macadamia Shortbread with Roasted Strawberries and  
White Chocolate Macadamia Bark*

8

### **Seasonal Selection of Fresh Berries**

*With Champagne Sabayon and Almond Florentine Cookies*

8

### **Goat Cheese Mousse**

*With Poached Seckle Pears, Toasted Black Walnuts and  
Red Wine Caramel*

8

### **Freshly Spun Ice Cream**

*Belgian Chocolate, Candied Orange Peel,  
Pineapple Coconut Ice Cream, Glazed Pineapple Salsa,  
Mocha Chip Ice Cream, Chocolate Pouring Sauce*

7

### **Freshly Spun Sorbet**

#### **Served with Fresh Fruits**

*Tropical Mango Sorbet, Passionfruit Drizzle  
Fresh Strawberry Sorbet, Bombay Lychee Sauce  
Zesty Lemon Sorbet, Raspberry Coulis*

6

### **One Ocean Dessert Sampler**

*Platter for Two 12*

*Platter for Four 20*



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## DINNER

### Beginnings

**Baby Arugula Shaved Fennel Salad**

*Melted Grape Tomatoes, Florida Citrus*

10

**Five Onion Soup**

*Crisp Vidalia Onions*

8

**Cast Iron Seared Jumbo Blue Crab Cake**

*Apple Cider Braised Collard Greens*

*Charred Heirloom Tomatoes, Crisp Smoked Bacon*

16

**Belgian Endive and Miniature Herb Salad**

*Maytag Bleu Cheese, Spiced Pecan Praline*

*White Balsamic Vinaigrette*

11

**Prince Edward Island Rope Cultured Mussels**

*Fresh Local Tomatoes and Flat Leaf Parsley*

*Grilled Country Bread*

15

**Roasted Baby Beet and Spinach Salad**

*Goat Cheese Mousseline, Black Walnut Vinaigrette*

*Shaved Herbed Crostini*

12

**Hudson Valley Duck "Two Ways"**

*Red Salt Seared Foie Gras, Rhubarb and Wild Berry Jam*

*House made Duck Sausage Ravioli*

*Endive and Petite Celery Salad*

16

**Pink Peppercorn Crusted Ahi Tuna**

*Braised Artichokes, Niçoise Olives, Lemon*

*Confit, Cipollini Onions, Pastini Salad*

15

**Corn Meal Crusted Soft Shell crab**

*Avocado Puree, Roasted Tomato and Jalapeño Relish*

15

**"Study of Shrimp"**

*Citrus Roasted with Yellow Tomato Gazpacho*

*Phyllo and Smoked Bacon Wrapped, Mango Cocktail*

*Shrimp and Pineapple Poke*

14



### Specialties

**"Azurée Seafood Pappardelle"**

*Sea Scallops, Clams, Rope Culture Mussels*

*Calamari, Grilled Cantimpalo Chorizo*

*Marascada Broth*

34

**Fennel Pollen Dusted Black Cod**

*Mussel and Heirloom Tomato Nage*

*Shaved Fennel and Citrus Salad*

28

**Coriander Dusted Sea Bass**

*Spiny Lobster-Mango Gastrique*

*Cilantro Emulsion*

30

**"Local Catch, 3 Ways"**

*Grilled with Tropical Fruit Salpicone*

*Bronzed with Citrus Butter Emulsion*

*Beignet Battered with Smoked Tomato Remoulade*

28

**Spring Asparagus Risotto**

*Morel Mushrooms, Roasted Baby Fennel*

*Toasted Pistachios*

26

**Roast Guinea Hen**

**With "Biscuits and Gravy"**

*Biscuit and Chicken Apple Sausage stuffing*

*Cider Braised Collard Greens*

26

**Sea Salt Brined Berkshire Pork Chop**

*Sweet Roasted Georgia Peach and Rhubarb Compote*

30

**Tellicherry Crusted Natural Beef Tenderloin**

*Crisp Country Bacon and Anson Mills Grit Cake*

*Creamed Silver Queen Corn*

36

**Oregon Raised Wagyu Short Rib**

*Guava BBQ, Succotash of Fava Beans and Okra*

*Sweet Corn And Smoked Bacon Spoon Bread*

42



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## Simply Grilled

### “From The Sea”

**Atlantic Swordfish**

*Indian River Citrus Confit*

27

**Herb Marinated Local Mahi Mahi**

*Tomato and Thai Basil Vinaigrette*

25

**“Skin on” Wild Striped Bass**

*Roasted Eggplant Caponata*

27

**Long Line Caught Hawaiian Onaga**

*Grilled Pineapple and Coriander Relish*

28

### “From The Land”

**Natural Bone-In 14 oz. Veal Chop**

*Cipollini Onion and Pancetta Relish, Béarnaise*

40

**Durham Ranch 12 oz. Bison**

**New York Strip**

*Shallot Butter*

42

**Island Spiced Spring Lamb T-Bones**

*Mango and Habanera Chili Chutney*

38

**Harris Ranch 14 oz. Natural**

**Bone-In Beef Tenderloin**

*Roasted Shallot Juice*

36



## Side Accompaniments

*Mousseline of Yukon Gold Potato*

*Cider Braised Collard Greens*

*Tupelo Honey Glazed Miniature Carrots*

*Azurea Spiced Fries*

*Sautéed Baby Savoy Spinach with Elephant Garlic*

*Peeled Jumbo Asparagus*

*Wild Mushroom Fricassee with fresh Thyme Butter*

*Sea Salt Baked Idaho Potato*

5



## “THE ADVENTUROUS PALATE”

*Please allow our chefs to take you on an artistic journey.*

*Optional wine flights available. Reservation Requested.*

5 Courses 85

7 Courses 110

### Executive Chef

**Ted Peters**

### Executive Sous Chef

**James King**



