

azurea

BEGINNINGS

Crisp Asian Pear Salad

Young French Green Beans, Toasted Almonds
Petite Lettuce, Pear Chips, Crumbled Feta
Preserved Citrus and Thyme Vinaigrette

8

Lobster Minestrone

Preserved Lemon Spaetzle

10

Azurea's Baby Romaine Caesar Salad

White Anchovy Parmesan Dressing
Toasted Brioche Crouton

8

Cast Iron Seared Jumbo Blue Crab Cake

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

16

Cast Iron Seared Hudson Valley Foie Gras

Pink Salt Dusted Foie Gras
Shaved Portobello Carpaccio
Sweet Corn and Fava Bean Fricassee

16

Belgian Endive and Miniature Herb Salad

Maytag Bleu Cheese, Spiced Pecan Praline
White Balsamic Vinaigrette

10

Colorado Spring Lamb Meatball Sampler

South Carolina Grain Mustard Mop
Mint and Stone-Fruit Chutney
Roasted Garlic and Preserved Lemon Aioli

12

Pacific Yellowtail Kingfish Carpaccio

Lump Crab Meat, Ripe Mango, Piquillo Peppers
Fresh Thai Basil, Chilled Sesame Citrus Nage

14

Fennel Pollen Dusted Tuna Niçoise

Peruvian Potatoes, Young Haricot Vert
Confit Artichokes, Hydro Rocket Petals

15



SPECIALTIES

Local Catch, 3 Ways

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

Toasted Fregula Tabouli

Confit of Baby Artichokes, Eggplant Caponata
Niçoise Olives, Cold Press Olive Oil
Vine Ripe Tomato Nage
22

Maine Lobster Risotto

Deshelled Maine Lobster, Toasted Carnaroli Rice
Foraged Mushroom
English Pea, Mascarpone, Tarragon
34

Coriander Dusted Sea Bass

Maine Lobster- Mango Gastrique
Cilantro Emulsion
32

Braised Domestic Lamb Bolognese

Mint Pappardelle, Forest Mushrooms
Roasted Cipollini Onions, Grape Tomatoes
Vine Ripe Pomodoro Sauce
30

Tellicherry Crusted Natural Beef Tenderloin

White Truffle Herb Dauphinois Potato
Creamed Silver Queen Corn
34

Ashley Farms Chicken Paillard

Duck Confit and Fingerling Potato Hash
Caper Butter Fondue
28

Grilled Sicilian Swordfish

Baby Calamari, Confit Artichokes
Niçoise Olives, Braised First Planting Fennel
Preserved Lemon
26

Poached Loch Duart Scottish Salmon

Beluga Lentil and Rainbow Swiss Chard Ragout
Roasted Baby Beets, Watermelon Radish Salad
26

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SIMPLY GRILLED

“From The Sea”

Grilled Atlantic Snapper

Pineapple Lime Salsa

27

Herb Marinated Florida Mahi Mahi

Tomato and Thai Basil Vinaigrette

25

Seafood Mixed Grill

Local Catch

Hawaiian Prawns

Diver Sea Scallop

Red Pepper Vin Blanc

29

Golden Striped Amberjack Hiramasa

Green Peppercorn Lime Vinaigrette

28

“From The Land”

Plantation Brined Berkshire Pork Chop

Indian River Orange Blossom Honey Marmalade

34

16 oz. Bone in Veal Chop

Red Onion Marmalade

Shitake Mushroom Lardons

34

14 oz. Harris Ranch Beef Rib Eye

Horseradish Mustard Butter

38

12 oz. Piedmontese Beef Strip Loin

Porcini Butter

36

“THE ADVENTUROUS PALATE”

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

Optional wine flights available. Reservation Requested.

5 Courses 85

Wine Pairing 35

7 Courses 110

Wine Pairing 50

Executive Chef

Ted Peters

Executive Sous Chef

James King

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