

azurea

Beginnings

Black Eye Pea and Autumn Kale Chowder

Tasso Ham, Hand Rolled Dumplings

✓ **Azurea's Baby Romaine Caesar Salad**

*White Anchovy Parmesan Dressing
Toasted Brioche Crouton*

Late Harvest Zellwood Corn and Lobster Ravioli

*Creamed Corn and Brie Fondue
Red Watercress, Lobster Oil*

Crisp Niman Ranch Lamb Belly

*Minted English Pea Puree, Pomegranate Glaze
Toasted Marcona Almonds*

Cast Iron Seared Jumbo Blue Crab Cake

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

✓ **Artisanal Mixed Green Salad**

*Belgium Endive, Spiced Walnuts
Sultana Raisins, Cranberry Vinaigrette*

Asparagus and Prosciutto de Parma Salad

*Shards of Grana Padano, White Balsamic
Arugula Salad*

Pacific Ahi Tuna Carpaccio

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

✓ **Roasted Beet and Pecan Goat Cheese Salad**

*Pecan Chevre Goat Cheese, Rocket Arugula
Marcona Almonds, Sherry Tarragon Vinaigrette*

Pan Seared Hudson Valley Foie Gras

*Pistachio and Candied Orange Bread Pudding
Tupelo Honey Lacquer*



Specialties

Fresh Catch 3 Ways

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

✓ **Late Harvest White Corn Risotto**

*Benton's Ham, Melted Tomatoes, Green Onions
Pumpkin Seeds, Hydro Cress Salad*

✓ **Hand Crafted Acorn Squash Tortellini**

*Nest of Spaghetti Squash, Toasted Pepitas
Butternut Squash Hash, Sage-Beurre Noisette*

Tangle Wood Farms Chicken Breast

*Prosciutto de Parma, Fresh Sweet Basil
Indian River Citrus Ratatouille*

Coriander Dusted Hawaiian Bass

*Maine Lobster Mango Gastrique
Cilantro Emulsion*

"Scallops Wrapped in Bacon"

*Coriander Dusted Diver Scallops
House Made Maple Cured Bacon Crisp
Autumn Corn Chowder*

Braised Niman Ranch Pork Cheeks

*Smoked Potato Mousseline, Roasted Autumn Vegetables
Preserved Citrus Gremolata*

Maple Leaf Farms Duck

*Crispy Skin Duck Breast
Toasted Orzo and Amarena Cherry Ragout
Roasted Brussels Sprouts*

Tellicherry Crusted Harris Ranch Natural Beef Tenderloin

*White Truffle Herb Dauphinoise Potato
Creamed Silver Queen Corn*

Pan Seared Louch Duart Salmon Medallions

Celery Root Puree, Tomato and Fennel Salad

We are delighted to offer you additional chef-inspired creations to enhance your dining experience

Our Chefs will accommodate vegetarian, vegan and most special dietary needs

Please speak with your server if you have any requests

✓ *Vegetarian options or can be prepared vegetarian*

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Simply Grilled

“From The Sea”

Florida Black Grouper
Garnish Du Jour

Herb Marinated Florida Mahi Mahi
Tomato and Thai Basil Vinaigrette

Seafood Mixed Grill
Boudin Blanc (House Made Seafood Sausage)
Hawaiian Prawns
Diver Sea Scallop

Mediterranean Branzino
Garnish Du Jour

“From The Land”

16 oz. Colorado Lamb T-Bones
Apple Chestnut Compote

18 oz. Cowboy Cut Ribeye
Red Onion Marmalade

14 oz. Angus Charleston Chop
Creole Mustard Butter

**Mishima Ranch Wagyu
Beef Tenderloin**
Neuskie's Smoked Bacon
Vidalia Onion Relish



Side Accompaniments

Mousseline of Yukon Gold Potato
Double Smoked Bacon Braised Collard Greens
Azurea Spiced Steak Fries
Baby Savoy Spinach with Shaved Garlic
Peeled Jumbo Asparagus with Herb Fondue
Foraged Mushrooms with Fresh Thyme Butter
Fried Brussels Sprouts with Shaved Parmesan



“THE ADVENTUROUS PALATE”

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

5 Course

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Wine Pairing*

7 Course

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Wine Pairing*

Executive Chef
Ted Peters

Executive Sous Chef
Nate Lindsay

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