

azurea

Beginnings

She Crab Bisque

Shitake Mushroom and Lump Crab Vol au Vent

✓ Fruits and Nuts

*Belgium Endive, Spiced Walnuts, Dried Cranberries
Braeburn Apples, Pepita, Sultanas, Pomegranate Vinaigrette*

✓ Azurea's Baby Romaine Caesar Salad

*White Anchovy Parmesan Dressing
Toasted Brioche Crouton*

Gorgonzola Soufflé

*Spiced Asian Pear, Dark Cherry Coulis
Arugula Salad*

Last Harvest Corn and Lobster Ravioli

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

Pacific Ahi Tuna Carpaccio

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

Manchester Farms Carolina Quail

*Apricot Pistachio Dressing
Ambrosia Apple Strudel*

✓ Roasted Beet and Sweet Grass Dairy Goat Cheese Salad

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

Cast Iron Seared Jumbo Blue Crab Cake

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

Sampling of House Made Charcuterie

*House Made Sausage, Duck Pastrami
Country Style Terrine, Citrus Brioche*



Specialties

Fresh Catch 3 Ways

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

Cast Iron Seared Scallops

*Coriander Dusted Diver Scallops
Cauliflower Puree, Pancetta Fritters
White Truffle Buerre Rouge*

Coriander Dusted Hawaiian Bass

*Maine Lobster Mango Gastrique
Cilantro Emulsion*

Braised Dutch Valley Veal Cheek

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

✓ Hand Chucked White Corn Risotto

*Carolina Ham, Melted Tomatoes, Green Onions
Pumpkin Seeds, Hydro Cress Salad*

Maple Leaf Farms Duck

*Crispy Skin Duck Breast
Griddled Pistachio and Candied Orange Bread Pudding
Braised Red Cabbage, Brussels Sprouts Lardoons*

✓ Hand Crafted Acorn Squash Tortellini

*Nest of Spaghetti Squash, Toasted Pepita
Butternut Squash Hash, Sage-Buerre Noisette*

Tellicherry Crusted Harris Ranch

Natural Beef Tenderloin
*Black Truffle Mushroom Bread Pudding
Creamed Silver Queen Corn*

Tangle Wood Farms

Chicken Breast

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

Braised Grove Farms Colorado Lamb Shank

*Roasted Garlic and Rosemary Polenta
Pine Nut Gremolata*

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)

Blue Prawns

Fish Du Jour

Atlantic Swordfish

Pomelo Caviar, Preserved Citrus Froth

Garnish Du Jour

“From The Land”

Mountain River Farms Venison Rack

Applewood Bacon and Mushroom Herb Crust

12 oz. All Natural Rib Eye

Red Onion Marmalade

16 oz. Eden Farms Pork Chop

Winter Spiced Apple Compote

Mishima Ranch Wagyu

Beef Tenderloin

Neuskie's Smoked Bacon

Vidalia Onion Relish

Five Ounce Minimum



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

Braised Brussels Sprouts with Bacon Lardoons



“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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With Wine Pairing

7 Course

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With Wine Pairing

Executive Chef

Ted Peters

Executive Sous Chef

Nate Lindsay

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