

azurea

First

Spring Minestrone Verde

Pistachio Pesto
8

Azurea Caesar Salad

Artisan Romaine | Cherry Tomato | Kalamata Olives | Mini Focaccia Croutons
11

"Fruit and Nut Salad"

Hydro Arugula | Frisée | Endive | Almond | Pistachios | Dried Fruit | Feta Cheese
Pomegranate Vinaigrette
12

Avocado Toast

Grilled Ciabatta | Ricotta Cheese | Fresh Avocado | Heirloom Tomato | Saba Reduction
12

Braised Berkshire Pork Belly

Cardamom Brioche French Toast | Pomegranate | Spring Onion Jam
15

Maine Lobster Ravioli

Saffron Oil | Fennel Cream | Confit Leeks
16

Florida Crab Cake

Low Country Collard Greens | Blistered Heirloom Tomato | Sweet Corn Remoulade | Pancetta Crisp
17

Pear & Prosciutto Flatbread

Garlic Cream | Saint-André Triple Crème | Arugula | Pomegranate Reduction
16

Preserved

Spanish Cantimpalo Chorizo | Prosciutto | Capicola | House Pickled Vegetables | Whole Grain Beer Mustard | Charred Onion Jam
22

Azurea Cheese Selections

Choice of: Point Reyes Original Blue, Irish Porter Cheddar, Sawgrass Swiss, Saint-André Triple Crème
Served with: Supola River Honeycomb | Fruit Nut Compote | Marcona Almonds | Seasonal Fruit
Choice of 3-18 | Choice of 4-21

Main

Azurea Seafood Cobb Salad

Cornmeal-Crusted Calamari | Pan-Seared Diver Scallops & Shrimp | Romaine | Egg | Tomato | Avocado | Applewood Smoked Bacon | Pickled Red Onion | Florida Hearts of Palm
Maytag Blue Cheese Dressing
20

Southern Burger*

Toasted Brioche Roll | Lettuce | Sliced Tomato | House Made Pimento Cheese | Tobacco Onions | Thin Cut Fries
20

Steak Frites*

Pommes Frites | Truffle Salt | Demi-Glace
20

Scallop Risotto

Charleston Gold Rice | Grilled Chorizo | Asparagus
Cipollini Onions | Tiny Heirloom Tomatoes
28

Pecan Crusted Ora King Salmon*

Garnet Yam Puree | Spring Vegetables
Maple Scented Buerre Blanc
28

Tagliatelle of Spring Vegetables

Roasted Cipollini Onions | Oven Dried Heirloom Tomato
Local Aquaponic Lettuce | Arbequina Olive and Pistachio Pesto
24

Bronzed Pacific Seabass

Lobster | Mango | Piquillo Pepper Gastrique
Coriander Emulsion
44

Local Catch Trio

Bronzed | Buerre Blanc
Coriander Dusted | Fruit Salsa
Beignet Battered | Tomato Remoulade
Mousseline of Yukon Gold Potatoes
36

Seared Chairman Reserve

Beef Tenderloin*

Crisp Country Bacon | Congaree and Penn Grit Cake
Southern Cream Corn | Red Wine Reduction
40

Herb Crusted 21 Day Aged Ribeye*

Potato Mousseline | Spring Vegetables
Nueske's Bacon Charred Onion Relish | Red Wine Reduction
42

Grass Fed Colorado Lamb Rack*

Ground Mustard rubbed | Supola River Honey-Mint Drizzle
Potato Mousseline | Braised Greens
38

Dessert

Classic Vanilla Bean Crème Brûlée

Seasonal Berries
8

Flourless Chocolate Torte

Strawberry Compote | Crème Chantilly
8

Walnut Tart

Walnut Ice Cream | Candied Walnuts | Chocolate Ganache
8

Honey Spiced Cake

Honey Comb Candy | Cream Cheese Mousse | Salted Caramel
8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness