

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

Torched Key Lime Pie

Raspberry Coulis / Mango Compote
8

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