

azurea

First

Butternut Squash Bisque

Fire Scorched Pexco Farms Sweet Corn / Crispy Leeks
9

Azurea Caesar Salad

*Artisan Romaine / Cherry Tomato / Kalamata Olives
Mini Focaccia Croutons*
11

Beet Carpaccio Salad

*Roasted Red Beets / Glades Ridge Goat Cheese Mousse
Local GYO Greens / Pomegranate Vinaigrette*
12

Avocado Toast

*Grilled Ciabatta / Ricotta Cheese / Fresh Avocado
Heirloom Tomato / Saba Reduction*
12

Pear & Prosciutto Flatbread

*Garlic Cream / Saint-André Triple Crème Brie
Arugula / Pomegranate Reduction*
16

Florida Crab Cake

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

Pumpkin Seed Crusted Ahí Tuna

*Pickled Mayhem Ranch Datil Peppers / Citrus Salsa Verde
Belgium Endive*
16

Preserved

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

Azurea Cheese Selections

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

Main

Thanksgiving Dinner

*Free Range Turkey
Spiced Sausage-Apple-Sage Dressing / Fork Smashed Georgia Kennebec Potatoes
Autumn Vegetables / Fresh Cranberry & Satsuma Orange Confiture*
40

Crab Cake Benedict

*Gently Poached Eggs / Griddled English Muffins
Citrus Hollandaise / Home Fries / Seasonal Fruit*
22

Steak & Eggs

*Grilled Beef Tenderloin / Gently Poached Eggs / Buttermilk Biscuit
Tasso Ham Gravy / Tobacco Onions*
24

Banana Bread French Toast

*Chai Brown Sugar Glaze / Chantilly Cream
Choice of: Breakfast Sausage, Bacon, or Chicken Sausage*
20

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

Scallop Risotto

*Charleston Gold Rice / Crispy Chorizo / Asparagus
Cipollini Onions / Confit Tiny Heirloom Tomatoes*
32

Maple Bourbon Glazed Ora King Salmon*

*Celeriac Almond Puree / Braised Red Beets & Balsamic Pan Roasted
Brussels Sprouts / Beurre Noisette*
30

Bronzed Pacific Sea Bass

*Lobster / Mango / Piquillo Pepper Gastrique
Coriander Emulsion*
44

Seared Pawnee Springs Ranch

Beef Tenderloin*

*Truffle Potato Dauphine / Thumbelina Carrots
Son & Skye Trumpet Mushrooms / Red Wine Demi*
44

12-Hour Braised Wagonhammer Ranch

Short Rib

*Southern Creamed Corn / Char Grilled Asparagus
Red Wine Reduction*
38

Cauliflower Risotto

*Son & Skye Foraged Mushrooms / Blistered Heirloom Tomato
Grilled Asparagus / Roasted Autumn Spiced Butternut Squash*
26

Dessert

Autumn Orange Spiced Crème Brûlée

Seasonal Berries
8

Flourless Chocolate Torte

Strawberry Compote / Crème Chantilly
8

Torched Pumpkin Cheesecake

Apple Butter / Candied Spiced Pecans
8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Thanksgiving Brunch served 11am-3pm