

# azurea

## First

Choice of:

Spring Minestrone Verde  
*Pistachio Pesto*

Azurea Caesar Salad  
*Artisan Romaine / Cherry Tomato / Kalamata Olives  
Brioche Croutons*

Roasted and Raw Beet Salad  
*Goat Cheese-Tupelo Mousse / Toasted Pistachios  
Handpicked Greens / Shaved Heirloom Tomato  
Preserved Lemon Vinaigrette*

Maine Lobster Ravioli  
*Saffron Oil / Fennel Cream  
Confit Leeks*

Braised Duroc Pork Belly  
*Cardamom Brioche French Toast  
Pomegranate / Spring Onion Jam*

Florida Crab Cake  
*Low Country Collard Greens / Blistered Heirloom Tomato  
Sweet Corn Remoulade / Pancetta Crisp*

## Main

Choice of:

North Carolina Tangle Wood  
Airline Chicken  
*Spaghetti Squash / Pine Nuts  
Basil / Pecorino Romano / Chicken Jus*  
60

Scallop Risotto  
*Charleston Gold Rice / Grilled Chorizo / Asparagus  
Cipollini Onions / Tiny Heirloom Tomatoes*  
65

Pecan Crusted Ora King Salmon\*  
*Garnet Yam Puree / Spring Vegetable Succotash  
Shallot Buerre Blanc*  
60

Coriander Dusted Pacific Sea Bass  
*Lobster-Mango Gastrique / Yukon Gold Mousseline*  
68

Seared Chairman Reserve  
Beef Tenderloin\*  
*Crisp Country Bacon / Congaree & Penn Grit Cake  
Southern Cream Corn / Red Wine Reduction*  
65

Tagliatelle of Spring Vegetables  
*Roasted Cipollini Onions / Oven Dried Heirloom Tomato  
Local Aquaponic Lettuce / Arbequina Olive and Pistachio Pesto*  
48

## Dessert

Duo of Chocolate  
*Chocolate Covered Strawberry Timbale & Dark Chocolate Crème Caramel*

## Bubbles

Taittinger Brut La Française, Champagne, France  
*Glass-16, Bottle-64*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
3 Course Pre-Fixe Valentine's Day Menu served 6pm-9pm