

# azurea

## SOUP & SALADS

### Squash & Cannellini Bean Soup

*Orecchiette Pasta  
Kale Pistou*

### Soup of the Day

*Daily Chef's Inspired Seasonal Inspirations*

### Rainbow Beet Salad

*Red Quinoa | Radish Cube | Asparagus Spears | Hand Picked Arugula | Heirloom Baby Tomatoes | Honey Lime Vinaigrette | Candied Walnuts*

### ✓ Azurea's Baby Romaine Caesar Salad

*White Anchovy Parmesan Dressing  
Toasted Brioche Crouton*

### ✓ Burrata & Heirloom Tomato

*Mint Boursin Crema | Strawberry | Petite Greens | Sherry Oregano Dressing | Pistachio Parmesan Tuile | Basil Oil*

### Warm Hand Picked Spinach Salad

*Quail Egg | Frisee | Prosciutto Dust | Golden Raisins  
Pickled Vidalia Onions | Warm Nueske Bacon Vinaigrette*

## BEGINNINGS

### Ahi Tuna Carpaccio Roll

*Corn & Pepper Chow Chow | Pickled Radish | Crab Salad  
Finger Lime Gremolata | Wasabi Aioli | Soy Ponzu*

### Angus Filet Steak Tips

*Shiitake Mushrooms | Bone Marrow | Port-Demi Glace  
Grilled Crostino*

### Cast Iron Seared Jumbo Blue Crab Cake

*Apple Cider Braised Collard Greens  
Charred Heirloom Tomato | Crisp Smoked Bacon*

### Labelle Farms Seared Foie Gras

*Butternut Squash Puree | Spiced Pineapple Bread Pudding  
Apple Chutney & Mango Marmalade*

### Mayport BBQ Shrimp & Grits

*Congaree & Penn Juniper Grits | Cremini Mushrooms  
Local Bourbon Glazed Tasso Ham BBQ Sauce*

### Niman Ranch Braised Short Rib

*Spiked Carrot & Ginger Puree | Parsnip & Shiitake Mushroom  
Confit | Broken Truffle Vinaigrette | Rosemary Caper Gastrique*

## SEASONAL SPECIALTIES

### Butternut Squash Gnocchi

*Duck Confit | Broccoli Raab | Bourbon Macerated Cherries  
Wild Mushroom Confit | Pecorino Romano  
Herb Crumbs*

### First Coast Bouillabaisse

*Israeli Couscous | De-Shellied Maine Lobster | Diver  
Scallops | Calamari | Key West Prawns | Celery Salad  
Lobster Saffron Aqua Pazza*

### Sampling of Fresh Catch

*Grilled | Tropical Fruit Salpicone  
Bronzed | Citrus Butter Emulsion  
Beignet Battered | Smoked Vidalia Onion Remoulade*

### Coriander Dusted Sea Bass

*Maine Lobster | Ripe Mango-Lime Gastrique  
Cilantro Beurre Monte*

### Day Boat Diver Scallops

*Poblano Puree | Squash Panna Cotta | Smoked Gouda  
Blue Grit Cake | Crispy Berkshire Pork Belly  
Peppadew Emulsion*

### Free Range Chicken Saltimbocca

*Peruvian Potato Dauphinoise | King Trumpet  
Mushrooms | Rainbow Carrots | Marsala Pearls*

### 1855 Cast Iron Angus Filet

*Cream Of Corn | Brown butter Haricot Verts | Braised  
Baby Fennel | Roasted Heirloom Tomato  
Pistachio Aillade*

### ✓ Sweet Potato Spaetzle

*Wagon Wheel Bechamel | Roasted Fall Vegetables  
Tomato Water | Parmesan Espuma*

## Resort Chef

Jay Mendoza

## Director of Food & Beverage

Stephen Wittman

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## SIMPLY GRILLED

### FROM THE SEA

**Herb Marinated Caribbean Snapper**  
*Grilled Pineapple & Sultana Raisin Citrus Compote  
Garnish Du Jour*

**Line Caught Cobia**  
*Kohlrabi Coleslaw | Garnish Du Jour*

**Ocean Mixed Grill**  
*Boudin Blanc (House Made Seafood Sausage)  
Jumbo Shrimp | Fish Du Jour | Garnish Du Jour*

**Sustainably Farmed Arctic Char**  
*Braised Onion & Turnip Bacon Relish  
Garnish Du Jour*

### FROM THE LAND

**Mountain River Wild Boar**  
*Gala Apples & Local Berry Chutney | Garnish Du Jour*

**Jackman Ranch Wagyu Rib Eye**  
*Black Garlic Romesco | Bone Marrow  
Garnish Du Jour*

**Plantation Farm Quail**  
*Fried Green Tomato | Molasses Amarena Cherry BBQ  
Garnish Du Jour*

**Durham Ranch Bison Strip Steak**  
*Butternut Squash Mostarda  
Garnish Du Jour*

## SIDE ACCOMPANIMENTS

*Mousseline of Yukon Gold Potato  
Braised Ham Hock Collard Greens  
Azurea Steak Fries*

*Brussels Sprouts with Candied Nueske Bacon  
Foraged Mushrooms Fricassee  
Smoked Gouda Mac and Cheese*

## THE ADVENTUROUS PALATE

*Please allow our chefs to take you on an artistic journey  
Optional wine flights available  
Entire party is encouraged to order for full experience  
Available Sunday ~ Thursday*

*5-Course*

*With Wine*

*We are delighted to offer you additional chef-inspired creations to enhance your dining experience  
Our Chefs will accommodate vegetarian, vegan, gluten free and most special dietary needs  
✓ Vegetarian options or can be prepared vegetarian*