

# AZURE

restaurant

## Azure's Tasting Menu

1<sup>st</sup>

Azure Sashimi

Hawaiian Yellow Tail Ahi, Japanese Hamachi  
Avocado & Watermelon Radish Salad, Ginger Vinaigrette,  
Papadum Crisp

*Wine Pairing: Crios de Susana Balbo Malbec Rose'*

2<sup>nd</sup>

“Ocean Cappuccino”

Dungeness Crab & Black Tiger Shrimp  
Bouillabaisse

3<sup>rd</sup>

Kona Lobster Tail Risotto

Marinated Tomato, Saffron, Waialua Asparagus

*Wine Pairing: BEX Riesling*

4<sup>th</sup>

Butter Poached Fillet of Beef with Quail Egg

Hamakua Mushroom, Taro & Brandy Puree

Madeira and Black truffle Sauce

*Wine Pairing: Vita Nova Merlot by Jim Clendenen*

Dessert

Kula Strawberries & Fior Di Latte

Balsamic & Cinnamon Fadrizzle

\$72 per person

\$95 with wine pairing

Pricing excludes tax and gratuity.