

Azure New Year's Eve Menu

FIRST COURSE

Hamachi crudo

Ho Farms tomato, Hokkaido uni, fennel, pearl onion

SECOND COURSE

Abalone

Confit chicken wing, mango chutney, charred scallion

THIRD COURSE

Pork belly

Turnip, baby bakchoy, trout roe, tonkotsu broth

FOURTH COURSE

Filet mignon and foie gras

Calamansi, smashed potato, swiss chard, truffle jus

FIFTH COURSE

St. Honoré

Caramel glazed profiteroles, hazelnut cream

COST:

225++ First Seating

275++ Second Seating

Reservation (808) 921-4600