

Azure Christmas Eve & Day Menu

FIRST COURSE

Ahi crudo

Snap pea, Ho Farms tomato, garlic peanuts, black garlic

SECOND COURSE

Strawberry gazpacho

Kula farms strawberry, crab salad, grapefruit, avocado

THIRD COURSE

Opakapaka

Benton farm cabbage, pearl onion, shirodashi caviar

FOURTH COURSE

Filet mignon

Potato mousse, maitake mushroom, warabi

FIFTH COURSE

Dark chocolate torte

Coffee financier, dark chocolate ganache

COST: \$145 PER PERSON

RESERVE BY CALLING 808-921-4600.