

AZURE

restaurant

TASTING MENU

first

AHI POKE TOAST

squid ink tonnato, pickled mango, crispy bonito

Wine Pairing : Palmer Champagne NV

second

CHILLED TWIN BRIDGES ASPARAGUS BISQUE

prosciutto, variation of local citrus, ginger agro dolce

Wine Pairing : Meullenhoff Riesling

third

PAN-SEARED ONAGA

squash noodles, kauai prawn, vietnamese herb, pho broth

Wine Pairing : Zoe White

fourth

SNAKE RIVER FARMS WAGYU RIBEYE

pommes puree, truffle creamed kale, ali'i mushroom, pickled shallot, sauce bordelaise

Wine Pairing : Ligui Felluga Vertigo

fifth

WHITE CHOCOLATE MOUSSE

banana fosters filling, honey comb, toasted honey marshmallow

Wine Pairing : Saraco Moscato d'Asti

\$105.00

\$145.00 *with wine pairing*