

Azure Tasting Menu

FIRST

Ahi Poke Toast

Squid Ink Tonnato, Pickled Mango, and Crispy Bonito
Gosset, "Brut Excellence," Champagne, France, NV

SECOND

Chilled Twin Bridges Asparagus Bisque

Prosciutto, Variation Of Local Citrus, and Ginger Agro Dolce
Riesling, Meulenhof, Kabinett, Mosel, Germany

THIRD

Pan-Seared Onaga

Squash Noodles, Kauai Prawn, Vietnamese Herb, with Pho Broth
Roditis Blend, ZOE white, Domaine Skouras, Greece

FOURTH

Snake River Farms Wagyu Ribeye

Pommes Puree, Truffle Creamed Kale, Alii Mushroom, Pickled Shallot, and
Sauce Bordelaise
Merlot Blend, Vertigo, Livio Felluga, Italy

FIFTH

White Chocolate Mousse

Banana Fosters Filling, Honey Comb, and Toasted Honey Marshmallow
Saraco, Moscato d'Asti, Piedmont, Italy & Disaronno Amaretto

COST:

\$105 Per Person

\$145 With Wine Pairing