

Summer Dinner Menu

Executive Chef, Ted Peters | Executive Sous Chef, Nate Lindsay

Beginnings

✔ Chilled Georgia Peach Soup
Brûled Peach, Tarragon Chantilly **10**

✔ Azura's Baby Romaine Caesar Salad
White Anchovy Parmesan Dressing Toasted Brioche Crouton **8**

Zellwood Corn and Lobster Ravioli
Creamed Corn and Tallegio Fondue Red Watercress **14**

Cast Iron Seared Jumbo Blue Crab Cake
Apple Cider Braised Collard Greens
Charred Heirloom Tomatoes, Crisp Smoked Bacon **15**

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✔ Summer Fruit Salad
Minestrone of Melon, Hydro Arugula
Marcona Almonds, Blueberry Lavender Yogurt Dressing **8**

Azura's Ahi Tuna Roll
Blue Crab Meat, Ripe Mango
Piquillo Peppers, Fresh Thai Basil, Citrus Nage **14**

✔ Roasted Beet and Goat Cheese Salad
Fresh Fig and Goat Cheese Mousse, Rocket Lettuce
Marcona Almonds, Sherry Tarragon Vinaigrette **10**

Seared Hudson Valley Foie Gras
Caramelized Vidalia Onion Chantrelle and Sweet Corn Succotash **15**

Commeal Crusted Soft Shell Crab
Tasso Antebellum Grits, Fire Roasted Red Pepper Remoulade **14**

Simply Grilled: From The Sea

Carolina Wreck Fish
Sweet Corn Chow Chow **24**

Herb Marinated Florida MahiMahi
Tomato and Thai Basil Vinaigrette **22**

Seafood Mixed Grill
Boudin Blanc (House Made Seafood Sausage)
Blue Prawns Fish Du Jour **24**

Line Caught Florida Cobia
Hearts of Palm Citrus Ceviche
Garnish Du Jour **22**

New Brunswick Salmon Steak
Compressed Cucumber Relish Garnish Du Jour **24**

Simply Grilled: From The Land

14 oz. Dutch Valley Veal Chop
Roasted Shallot, Morel Mushroom Demi-Glace **38**

Steak of Ages
Sampling of 25, 35 & 45 Day Dry Aged NY Strips **45**

16 oz. Eden Farms Pork Rack
Charred Pineapple Relish **32**

8 oz. Prime Beef Tenderloin
Neuskie's Smoked Bacon
Vidalia Onion Relish
40

Side Accompaniments

Mousseline of Yukon Gold Potato
Double Smoked Bacon Braised Collard Greens
Azura Spiced Steak Fries
Baby Savoy Spinach with Shaved Garlic
Peeled Jumbo Asparagus with Herb Fondue
Foraged Mushrooms with Fresh Thyme Butter
Flame Grilled Red Potatoes
Roasted Romanesco Florets

6

Specialties

Sampling of Fresh Catch
Grilled with Tropical Fruit Salpicone
Bronzed with Citrus Butter Emulsion
Beignet Battered with Smoke Vidalia Onion Remoulade **24**

Coriander Dusted Hawaiian Bass
Maine Lobster Mango Gastrique
Cilantro Emulsion **26**

✔ English Pea Risotto
Morel Mushrooms, Roasted Oppoloni Onions
Shaved Parmesan, Chive Infused Oil **23**

✔ Hand Crafted Red Beet Raviolis
Spring Onion Crepe, Pickled Cucumber Noodles
Baby Watercress Coulis **22**

Hand Rolled Semolina Pappardelle Pasta
Apple Wood Smoked Bacon, Fresh English Peas
Farm Fresh Fried Egg, Parmesan Foam **24**

Cast Iron Seared Scallops
Coriander Dusted Diver Scallops
Soft Blue Corn Polenta, Fava Beans
Crispy Pancetta, Gorgonzola Cream **24**

Quinoa Crusted Northern Atlantic Halibut
Confit of Fennel, Vine Ripe Tomato Consommé
Petite Heirloom Tomatoes **26**

Maple Leaf Farms Duck
Crispy Skin Duck Breast
Griddled Pistachio and Candied Orange Bread Pudding
Braised Red Cabbage, Brussels Sprouts Lardoons **28**

Tellicherry Crusted Harris Ranch
Natural Beef Tenderloin
Black Truffle Mushroom Bread Pudding
Creamed Silver Queen Corn **28**

Bell Evans Farms Airline Chicken Breast
Duck Confit, Anson Mills Asparagus Grit Cake
Stewed Plum Tomatoes, Morel Mushrooms **26**

The Adventurous Palate

First Course
Compressed Florida Watermelon Salad
Hydro Arugula, Crumbled Feta Cheese Marcona Almonds, Florida Citrus Vinaigrette

Second Course
Hudson Valley Foie Gras
Himalaya Salt Crusted Foie Gras, Cardamom Scented Brioche
Cremini Mushroom and Duck Confit Spring Roll, Pomegranate Jam

Third Course
Poached Alaskan Halibut
Heirloom Tomato and Summer Squash Ratatouille Saffron Vin Blanc

Fourth Course
Roasted Hermitage Rabbit Ragù
Carrot Gnocchi, Fresh Picked English Peas
Toasted Pine Nuts, Madeira Cream

Dessert
Citrus Pound Cake
Marsala Sabayon, Macerated Berries

5 Course With Wine
Eighty Five One Hundred-Five

Please allow our chefs to take you on an artistic journey.
Optional wine flights available.
Entire party must order to enjoy the experience.

We are delighted to offer you additional chef-inspired creations to enhance your dining experience. Our Chefs will accommodate vegetarian, vegan and most special dietary needs.

Please speak with your server if you have any requests.
Undercooked meat or seafood may increase your risk of food born illness.
✔ Vegetarian options or can be prepared vegetarian.