

AZUL

BEGINNINGS

TUNA "POKÉ"

Pickled Mushrooms, Fire Water, Macadamia Nut, White Soy
26

SMOKED LYONNAISE SALAD

Black Truffle, Pickled Vegetables, Gruyere, Hen Egg, Iberico
16

ALASKAN KING CRAB

Yuzu Dashi, Umeboshi, Roullie, Cucumber
30

PAN ROASTED FOIE GRAS

Apples, Brioche, Chestnut, Hibiscus
25

SCALLOP MATELOTE

Ras el Hanout, Parsnip, Brussels Sprouts, Parsley
21

CREAMED CORN RISOTTO

Uni, Furikake, Chardonnay
17

ROASTED BEET SALAD

Rye, Blue Cheese, Roasted Peanut, Hearts on Fire, Port
13

"STEAK & EGGS" TARTARE

Wild Mushroom, Gouda, Parsley, 63° Quail Eggs
14

ON THE ROCKS

AZUL SHELLFISH PLATTER

MP

GRAND AZUL PLATTER

MP

FLORIDIAN JUMBO STONE CRAB CLAWS

MP

PLEASE INQUIRE ABOUT OUR DAILY OFFERINGS

For your convenience, an 18% gratuity will be added to your check.

TASTING MENU

55

RED BEET AND ORANGE SOUP

Smoked Potato, Dill, Pumpernickel, Trout Roe

STEAK TARTARE

Pickled Mushroom, Gouda, Chinese Mustard, Quail Egg

ALASKAN KING CRAB PASTA

Lemon Scented Papparadelle, Grape Tomato, Thai Basil,
Butternut Squash, Bacon, Pumpkin Seeds

FRESH GOAT CHEESECAKE

Poppy Seed Almond Crumble, Honey Gelato

GRAND TASTING

115

Sumptuous menu of seven exquisite dishes designed daily
by Chef William Crandall

CAVIAR SERVICE

SIBERIAN OSETRA

Iranian Method Baerii Siberian Sturgeon Caviar

125

IMPERIAL ROYAL GOLDEN RUSSIAN OSETRA

Osetra OOO

230

RIVER BELUGA

Kaluga Caviar, Huso Dauricus

270

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THE MAIN COURSE

LOUP DE MER BARIGOULE

Country Ham Nage, Littleneck Clams, Rainbow Carrots,
Baby Artichoke

43

TURBOT GRENOBLOISE

Sudachi, Egg Yolk, Pomme Purée, Meuniere Powder

41

SALMON TOM KA GAI

Bok Choy, Trumpet Royale, Chicken-Coconut Panade

37

AZUL SURF & TURF

Lobster, Foie Gras, Miso, Fennel, Sunchoke Aeration

65

COLORADO LAMB SADDLE

Marcona Almond, Piquillo, Roasted Garlic, Eggplant

53

KUROBUTA PORK BELLY

Tenderloin, Pumpernickel, Braised Cabbage, Turnip

47

BLACK ANGUS SHORT RIB

Hon Dashi, Worcestershire, Cauliflower, Butter Nut

46

PAINTED HILL FARMS NY STRIP

Red Curry Bearnaise, Beef Cheek Ragout, Pomme Fondant, Maitake

60

PAN ROASTED DUCK BREAST

Confit, Warm Legumes, Preserved Lemon, Jus de Canard

43

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Please note there may be health risks associated when consuming raw protein products, including raw oysters. If you suffer from chronic illness of the liver, stomach or blood, if you are pregnant or have other immune disorders, you should eat these products fully cooked.

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