

AZUL

CAVIAR SERVICE

Served With Traditional Accompaniments

RIVER BELUGA

The Fresh Alternative to the
Banned Caspian Beluga (Huso Huso)
We Offer An Imperial Selection of River Beluga (Huso Dauricus)
Large Impressive Firm Pearls, Rich, Bold in Flavor
THIS IS THE MOST PREMIER CAVIAR IN THE WORLD
250 / 1 oz.

RUSSIAN ROYAL OSETRA

Fresh, Clean Finish. Jet Black Pearls
BULGARIAN BLACK SEA
160 / 1 oz.

RAW BAR

AZUL PLATTER

MP

GRAND AZUL PLATTER

MP

upgrade with
"ELIT" VODKA CAVIAR SERVICE

Osetra 180 Beluga 300

CHEF'S TASTING MENU UPON REQUEST

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.

APPETIZERS

CHARRED GREEN ONION CAULIFLOWER VICHYSOISE

Cauliflower Soil, Steelhead Trout Roe
Coriander Mousse

16

TABBOULEH AND SQUASH SALAD

Goat Cheese Feta, Almond
Roasted Tomato, Eggplant Caviar

15

HEIRLOOM TOMATO SALAD

Cypress Grove Lamb Chopper, Burrata
Red Oak Lettuce, 10 Year Balsamic

17

ALEPPO STAINED SWORDFISH

Green Olive Pistu, Fingerling Potato
Compressed Asian Pear

20

HAWAIIAN TUNA POKÉ

White Soy, "Fire Water," Seaweed
Macadamia Nuts, Purple Potato

22

PAN ROASTED DIVER SCALLOPS

Fava Beans, Tomato Compote
Saffron, Elephant Garlic

23

RABBIT CASONCELLI

Summer Truffle Broth, Variations of Celeriac, Fava Beans

21

OKINAWAN SWEET POTATO GNOCCHI

Creamed Leeks, Oysters and Caviar

24

FOIE GRAS FRENCH TOAST

Hudson Valley Foie Gras, Cherries, Chocolate

25

"STEAK AND EGGS" LYONNAISE

Applewood Smoked Bacon, Poached Quail Eggs
Circus Frisée, Mustard Vinaigrette

24

MAIN COURSES

"COACH FARMS" RISOTTO

Triple Crème, Chèvre, Yoghurt, English Pea

27/37

KING SALMON

Beluga Lentils, Basil, Beurre Rouge

35

TURBOT BARIGOULE

Braised Artichokes, Pearl Onions,
Bacon and Lemon Emulsion

39

LOBSTER "POT PIE"

Chanterelle Mushroom, Peas and Carrots
Foie Gras

MP

BERKSHIRE PORK

Loin, Braised Belly, Crispy Polenta,
Apricot Mustard Chutney

43

ROASTED LAMB LOIN

Flavors of Ratatouille, Braised Lamb Belly and
Lamb Shoulder, Curry Aioli, Eggplant Marmalade

46

D'ARTAGNAN NY STRIPLOIN

Green and White Asparagus, Pickled Mushroom
Short Rib Ragout, Béarnaise Sauce

65

MILK FED VEAL POT AU FEU

Lagunitas IPA, Pumpernickle
Celery, Fingerling Potato

52

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