

AZURE

TASTING MENU

First Course

Keahole Lobster and Brioche

Meyer Lemon Preserve, Truffle Aioli, Chervil

Brown Butter Sauce

Wine Pairing: Nicholas Feuillatte NV Champagne

Second Course

Kaffir Scented Hearts of Palm Vichyssoise And Kauai Shrimp

Compressed Cucumber, Pickled Hearts of Palm,

Sourdough Croutons, Smoked Trout Roe

Wine Pairing: Le Mont Sancerre

Third Course

Crispy Skinned Pier 38 Fish

Hirabara Farms Radish, Hamakua Maitake Mushroom,

Sweet Corn Dauphine, Foie Gras Dashi

Wine Pairing: Simmonet-Febvre Chablis

Main

Hawaii Rancher's 45 Day Dry Aged Ribeye Steak

Marrow Croquette, Ali'i Mushroom,

Taro, Kabayaki Butter

Wine Pairing: Haart Riesling AND The Prisoner Red Blend

Dessert

Meyer Lemon Cheesecake

Lavender Strawberries, Macadamia Nut Pavlova & Basil Syrup

Wine Pairing: Chateau Gravas Sauternes

98 without wine / 142 with wine

Everyone at the table must order menu. No substitutions or modifications.

All menu items are subject to 4.712% Hawaii general excise tax. An 18% gratuity will be added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please communicate any food allergy you may have with our Associates.