

AZURE

TASTING MENU

First Course

Keahole Lobster and Brioche

Meyer Lemon Preserve, Truffle Aioli, Chervil

Brown Butter Sauce

Wine Pairing: Patz and Hall Sonoma Coast Chardonnay

Second Course

Kaffir Scented Hearts of Palm Vichyssoise And Kauai Shrimp

Compressed Cucumber, Pickled Hearts of Palm,

Sourdough Croutons, Smoked Trout Roe

Wine Pairing: Champalou Vouvray

Third Course

Crispy Skinned Pier 38 Fish

Hirabara Farms Radish, Hamakua Maitake Mushroom,

Sweet Corn Dauphine, Foie Gras Dashi

Wine Pairing: Loimer Gruner Veltliner

Main

Prime 45 day Aged Striploin of Beef

Marrow Croquette, Ali'i Mushroom,

Taro, Kabayaki Butter

Wine Pairing: Wiens Prum Fienherb Riesling or Provenance Cabernet Sauvignon Napa

Dessert

Meyer Lemon Cheesecake

Lavender Strawberries, Macadamia Nut Pavlova & Basil Syrup

Wine Pairing: Kenzo Estate Muku Late Harvest Sauvignon Blanc

98 without wine / 135 with wine

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.