

AZURE

restaurant

DINNER

FOUR COURSE \$110

AMUSE-BOUCHE

FIRST COURSE

ASPARAGUS SALAD

ricotta, pickled green strawberry, almonds, grapefruit coulis, fried brioche, mint, ginger agrodolce

SECOND COURSE

POACHED LOBSTER

cucumber, lemon confit, red pepper, coconut milk vinaigrette, basil oil

THIRD COURSE

SRF RIB EYE

truffled cream corn, braised leeks, swiss chard, fried enoki mushroom, pickled garlic

FOURTH COURSE

RUSSIAN HONEY CAKE