

# 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 HEARTS OF PALM

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

#### THIRD COURSE

### SEARED TOFU

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

#### FOURTH COURSE

### RUSSIAN HONEY CAKE