

# AZURE

## DINNER

FOUR COURSE \$130

### AMUSE-BOUCHE

#### 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 leek, swiss chard,  
fried enoki mushroom, pickled garlic

### FOURTH COURSE

#### RUSSIAN HONEY CAKE

*CASH TRANSACTIONS NOT ACCEPTED AT THIS TIME*