

AZUR GROUP PRICING

Menu #1 \$36.95 per person plus tax and gratuity.

First Course

AZUR house salad

mixed greens, dried cranberries, toasted almonds, blue cheese, shaved red onions

Bread service

Second Course

(choice of one)

woven shrimp

coconut sweet corn risotto, honey and red chile glaze

pork chop

bourbon molasses bbq grilled, smoked gouda mac n' cheese, bacon and shrimp jalapeño popper

bourbon fried chicken

bourbon mashed potatoes, southern green beans, cream gravy

bourbon barrel smoked salmon linguine

sautéed smoked salmon, roasted tomatoes, roasted garlic, capers, spinach linguine, tomato butter sauce, goat cheese

Menu #2 \$46.95 per person plus tax and gratuity.

bread service

First Course

AZUR chopped salad

chopped romaine, tomato, cucumber, celery, blue cheese, bacon, corn, creamy smoked tomato blue cheese dressing

Second Course

(choice of one)

filet medallions

two 4oz beef medallions, roasted fingerling potatoes, bacon-dijon glazed haricot vert, mushroom and sage jus

mozzarella chicken

chipotle mashed potatoes, grilled asparagus, tropical guava

herb crusted atlantic salmon

over parmesan risotto, rock shrimp and sweet corn succotash, tomato chutney

Menu #3 \$65.95 per person plus tax and gratuity.

bread service

First Course

AZUR crab cake

jumbo lump crab, tomato butter sauce, butterbean and sweet corn succotash

Second Course

warm brussel sprout slaw

applewood bacon, shaved heirloom beets, goat cheese, warm sherry mustard vinaigrette

Entrees

16 oz USDA prime bone in ribeye

grilled, chimichurri butter, sweet potato waffle fries, smoked gouda dip

or

14 oz bone in filet (additional \$12 per person)

chefs "over the top" preparation

deirdres' halibut

crab cake crusted, poblano risotto, mango rum chutney, mango mojo sauce, blackened green tomatoes

cavatappi a la vodka

pasta spirals enrobed in a silky sauce of crushed tomatoes, parmesan, cream, vodka, chili flakes and grilled chicken breast

sea scallops

asparagus and bacon farro, sautéed beets, heirloom carrots and brussels sprouts, smoked cherry marmalade

frenched berkshire pork chop

bourbon molasses bbq grilled, smoked gouda mac' n cheese, bacon and shrimp stuffed jalapeño popper