

AZUR New Years Eve 2018

Prix fix emenu available Saturday the 29th and Sunday the 30th for open seating. Pre fix menu only on Monday the 31st

3 seatings: 5pm, 7 pm and 9:30 pm
\$55 early bird price for 5 pm
\$75 per person for 7 pm and 9:30 pm seatings

FIRST (CHOICE OF ONE)

lobster bisque

charred corn, leeks, tomato, sherry

burrata cheese

with toasted whole wheat baguette, apple fig jam and prosciutto

signature lobster crepes

pea shoots, tropical guava sauce

oysters on the 1/2

cocktail sauce, lemon, mignonette sauce

caccio e pepe

classic pasta dish with butter, cheese, black pepper and caviar

SECOND (CHOICE OF ONE)

classic caesar

romaine, pecorino romano, croutons

chopped wedge

chopped iceberg, smoked bacon, cherry tomato concasse, diced cucumber, maytag blue cheese crumbles and dressing

warm brussel sprout slaw

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

THIRD (CHOICE OF ONE)

sea grits

sautéed shrimp, scallops and baby lobster in a lobster butter pan sauce with sweet peas, fresh corn and creamy Weisenbeger grits

pecan crusted pork tenderloin

smoked sweet potatoes scented with coffee, brandied apples, maple chipotle butter

Chilean Sea Bass

calypso spice crusted black bean and quinoa cake, mango avocado relish, pineapple and tamarind sauce

petite filet mignon

andouille potato hash, lemon-parmesan crusted asparagus, chive hollandaise

cavatappi a la vodka

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

FOURTH (CHOICE OF ONE)

Gennaro's NY style cheesecake

strawberries, cherries, lemon zest puree

popcorn's chocolate bourbon bread pudding

with whipped cream and salted caramel