

AZUR SOUS CHEF SERIES

THIS MONTH, SOUS CHEF AUSTIN POPPELWELL WILL DRAW FROM SEVERAL DIFFERENT INTERNATIONAL STYLES TO CREATE A SHOWCASE OF DISHES THAT ARE ROOTED IN LOCAL INGREDIENTS. OUR BARTENDERS CODY CRAWFORD AND KYLE WATERHOUSE HAVE CONCOCTED PLAYFUL AND APPROCHABLE COCKTAIL PARINGS TO TAKE EACH COURSE TO THE NEXT LEVEL. COME AND KICK OFF LABOR DAY WEEKEND TESTING THE CONCEPT COCKTAILS AND DISHES OF OUR UP AND COMING TALENTS.

Sunday, September 2th @ 6:00 pm \$45 per person

MENU

LOCAL HEIRLOOM TOMATO AND GRILLED WATERMELON
GAZPACHO

with Cucumber Foam.

/ Cody's Watermelon Shandy /

BULGOGI SMOKED PRIME RIB

Okinawa Sweet Potato, Wok Seared Farmers Market Beans, Bulgogi Marinade sauce.

/ Paired with Soju Mule with Quantro and Orange Twist. /

GOLDEN TILE FISH

Whole Mojo Marinated and Roasted, Mofungo, Crumbled Chorizo, Tropical Salsa

/ Paired with Mango Jalapeno Rum Punch /

CARAMEL COFFEE CAKE

Old Fashioned Caramel Icing, Espresso and Whipped Cream

/ Paired with Rumchata Sundown /