

VALENTINES DAY PRIX FIXE

THURSDAY, FEBRUARY 14 \$55 PER PERSON

STARTERS

pimiento cheese fritters

with Buffalo Trace bourbon peach chutney

key lime caesar salad

with romaine, fresh corn, diced tomato, chopped egg, and cornbread croutons

oysters on the ½ shell

garlic romano grilled or raw with cocktail sauce

sherry wine and gruyere cheese fondue (for two)

with andouille sausage, whole grain baguette, apples, and cashews

burrata cheese

with roasted tomatos, arugula, and port wine caramel vinaigrette

AZUR crab cake

with mango salsa, crispy wontons, and malt vinegar tartar sauce

AZUR house salad

mixed greens, dried cranberries, toasted almonds, blue cheese, shaved red onion, balsamic vinaigrette

asparagus, beets, and blood orange salad

with crumbled feta and champagne vinaigrette

ENTRÉES

petite filet mignon

with rosemary and olive oil confit potatoes, grilled asparagus and a marsala mushroom-black truffle jus

sea scallops

pan roasted over toasted hazelnut faro, cumin roasted carrots and a red wine vincotto

lemon sole stuffed with shrimp and crab

over creamy lemon pepper grits with brown butter wilted spinach and a deviled egg hollandaise

coq a vin

red wine and brandy braised airline chicken with smoked bacon, mushrooms and pearl onions over buttermilk-herb mashed potatoes.

rack of lamb

grilled over maple-sweet potato puree, goat cheese-cranberry tapenade, toasted almonds and a zinfandel reduction

cauliflower steak

seared and general tso's glazed over fried rice with crushed peanuts, green onions, and a miso-shiitake mushroom salsa

DESSERT

lemon pound cake

topped with strawberries and white chocolate buttercream, lemon zest glaze

death by chocolate

chocolate mousse, chocolate cake, chopped cream filled chocolate cookies, chocolate covered toffee, chocolate sauce, and whipped cream

