

AZUL

GRAND TASTING

OYSTERS & CAVIAR

Billecart-Salmon Brut, Champagne, Ay, France

LOCAL HEIRLOOM TOMATOES

2015 Santa Barbara, Verdicchio dei Castelli di Jesi, Marche, Italy

CRAB SHUMAI

2013 Yalumba, Semillon / Sauvignon Blanc, Barossa Valley, Australia

SHELLFISH TOM KHA

2013 St. Michael-Eppan, Gewurztraminer, Alto Adige, Italy

CARAMELIZED PORK BELLY

2014 Seresin "Momo" Pinot Noir, Martinborough, New Zealand

GRILLED SHORTRIB

2005 Mission Hill "Oculus" Okanagan Valley, Canada

CITRUS

2008 Petite Vedrines, Sauternes, France

Grand Tasting

115

With Sommelier Selected Wine Pairing

185

For your convenience, an 18% gratuity will be added to your check.

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of

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STARTERS

CAVIAR SELECTION

Royal Siberian
1 oz 90

Royal Imperial
1 oz 150

STONE FRUIT

Goat Cheese Stuffed Squash Blossom, Bulgogi
22

ALASKAN KING CRAB

Umeboshi Butter, Baby Kiwi, Asian Pear, Thai Basil
30

*YELLOWFIN TUNA CARPACCIO

Deviled Egg, Sushi Rice, Pickled Lime
29

LOCAL HEIRLOOM TOMATOES

Florida Strawberries, Mozarella Ravioli, Hazelnut Crust
16

FOIE GRAS

Torchon, Preserved Rhubarb, Brioche Donut
25

*GRASS FED BEEF POKE

Sea Lettuce, Hon Shimeji, Nori Popover
19

*WEST COAST OYSTERS

Cucumber Mignotte, Herb Granita, Kalamansi
24

CARAMELIZED SMOKED PORK BELLY

Okinawa Brown Sugar, Watermelon Kimchi, Cashew, Thai Herbs
22

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ENTREES

SEASON'S HARVEST

*Highlights of the season's freshest vegetables
and accompanying proteins*

RAMPS

Dandan Udon, Ragu, Chili Oil
28

ENGLISH PEA

Smoked Hamachi, Shitake, Horseradish Creme Fraiche
38

ASPARAGUS

White Asparagus Chowder, Scallops, Trout Roe
40



CRISPY BLACK SEA BASS

Truffled Parisienne, Whipped Passion Fruit, Coconut Dashi
38

SHELLFISH TOM KHA

Mussels, Middleneck Clams, Maine Lobster, Porcini, Forbidden Rice
60

ROASTED DUCK

Rohan Duck Breast, Fresh Corn Polenta, Grilled Artichokes, Ramps
40

GRILLED SHORTRIB

Lime, Caramelized Peanut, Cauliflower Dulce, Aromatic Herbs
38

28 DAY DRY AGE STRIP

Charcoal Roasted, "Robuchon Potatoes", Maitake
55

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