

AZUR

— A MEDITERRANEAN KITCHEN —

OPERA WINE DINNER

First course

Bluefin Tuna Tartare

Capers, chili threads, olive oil,
verjus lime avocado mousse, grilled baguette

Second course

Charred Octopus

Smoked paprika, saffron aioli, warm chickpea salad

Third course

Braised Shortribs & Lobster Tagine

Coriander fennel jam, jasmine couscous pearls,
tomato-ginger broth, preserved lemon,
ras el hanout demi-glace

Fourth course

Baklava Cheesecake

Rose water honey syrup, pistachio dukkah,
phyllo crisps

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or raw eggs may increase your risk of foodborne illness.*