

AZUR

— A MEDITERRANEAN KITCHEN —

ARIA BY THE SEA

First Course

Bluefin Tuna Tartare

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

Mar de Frades Albariño 2024, Rías Baixas, Spain

Second Course

Charred Octopus

Smoked paprika, saffron aioli, warm chickpea salad

Sesti Rosato 2024, Tuscany, Italy

Third Course

Braised Shortribs & Lobster Tagine

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

Latour Marsannay 2022, Burgundy, France

Fourth Course

Baklava Cheesecake

Rose water, honey syrup, pistachio dukkah,
phyllo crisps

Tintero Moscato 2024, Piedmont, Italy

Executive Chef Mounir Loqmane

Soprano Amy Owens

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