

AZUL

restaurant **lounge**

Valentine's Day Dinner

\$55 per person | \$75 with wine pairings

BEGINNINGS

Yukon Gold Potato, Jerusalem Artichoke Veloute
Rosemary Infused Olive Oil

| or |

Baby Spinach Leaves, Fennel, Watermelon Radish,
Capers, Toasted Walnuts, Sherry Vinaigrette

MAIN EVENT

Prime New York Steak
Porcini Demi-Glace, Roasted Local Mushrooms,
Yukon Gold Potato Puree, Brussel Sprouts

| or |

Achiote Marinated Chicken
Charro Black Beans, Cilantro Pecan Pesto Rice,
Caramelized Pineapple Serrano Compote

| or |

Pan-Roasted Scallops
Sweet Pea Emulsion, Charred Corn, Herbs,
Applewood Bacon, Squash, Radish

| or |

Adobo Spiced Cauliflower
Refried Turtle Beans, Roma Tomato Au Gratin, Serrano Honey
Glazed Golden Raisins, Parsley and Celery Leaves, Super Seeds
**Request for vegan*

FINALE | ALTERNATING DESSERTS

White Chocolate Raspberry Mousse Torte
Black Berry Coulis, Chantilly Cream

| or |

Guinness Chocolate Torte
Salted Caramel Sauce