

# Azalea Bistro

## First Course

<b>ESCARGOT SAUTÉ</b>	<b>10</b>
<i>Roasted Garlic Clove, Heirloom Cherry Tomato, Oyster Mushroom, Caramelized Pearl Onion, Brandy Beurre-Blanc, Baguette Crostini</i>	
<b>DUCK CONFIT BEIGNETS (5)</b>	<b>11</b>
<i>Grated Carrot, Shaved Asparagus, Béarnaise</i>	
<b>SCALLOP DEVEILED EGGS (5)</b>	<b>8</b>
<i>Scallop Mousse, Pomegranate Arils, Watermelon Radish, Micro Greens</i>	
<b>CRAB, CORN, &amp; LOBSTER CAKES (2)</b>	<b>10</b>
<i>Truffle Dijon Aioli, Arugula</i>	
<b>CHARCUTERIE</b>	<b>14</b>
<i>Bacon Wrapped Duck Leg Confit &amp; Fig Pistachio Pâté Terrine, Sopressetta, Prosciutto, Pickled Vegetables, and Assorted House Made Bread, Mustards, and Compotes</i>	
<b>FRIED GREEN TOMATO NAPOLEON</b>	<b>9</b>
<i>Low Country Pimento Cheese, Heirloom Tomato Chow, Applewood Smoked Bacon</i>	
<b>GOAT CHEESE TART</b>	<b>8</b>
<i>Roasted Eggplant, Sundried Tomato, Port Wine Braised Mushrooms, Truffle Balsamic Glaze</i>	

## Second Course

<b>BIBB</b>	<b>8</b>
<i>Shaved Pecorino Romano, Heirloom Cherry Tomatoes, Southern Spoon Bread, Pickled Cucumber, Lavender Blue Cheese Dressing</i>	
<b>POACHED PEAR, FENNEL &amp; DANDELION GREEN</b>	<b>9</b>
<i>Shaved Goat Cheese, Pomegranate Poached Pear, Marinated Shaved Fennel, Candied Walnut, Pomegranate Champaign Vinaigrette</i>	

ICEBERG WEDGE 8

*Applewood Smoked Bacon, Julienne Cucumber, Heirloom Carrot, Cracked Pecans, Scallion-Ranch Dressing*

TRADITIONAL CAESAR SALAD 7

*Romaine Lettuce, Shaved Parmesan Reggiano and Pecorino Romano, Brioche Crouton, Cracked Pepper Caesar Dressing*

ARUGULA NICOISE 12

*Haricot Vert, Fingerling Potato, Heirloom Cherry Tomato, Coddled Egg, Caramelized Pearl Onion, Caperberry, Seared Rare Yellow Fin Tuna, Citrus Truffle Vinaigrette*

(add chicken or shrimp \$2)

### *Third Course*

CHILLED ASPARAGUS BISQUE 5

*Hollandaise Mousse*

VICHYSOISE 5

*Fried Leek, Chive Oil*

SHE CRAB 6

*Sherry, French Baguette*

### *Main*

SCALLOP RISOTTO 23

*Seared Sea Scallops, Prosciutto, English Pea, Hen of the Woods Mushroom, Parmesan, Citrus Beurre Blanc*

PUFF PASTRY BAKED ALASKAN SALMON 22

*Flakey Puff Pastry, Low Country Succotash, Tomato Fume*

SEARED CHARLESTON WRECKFISH 24

*Haricot Vert, Herb Scented Jasmine and Quinoa Rice, Caperberry Chardonnay Crème*

PEI MUSSEL PESTO LINGUINE 19

*House Made Pasta, Sautéed Arugula, Heirloom Cherry Tomato, Basil Leaf, Roasted Garlic Butter Sauce*

LOW COUNTRY SHRIMP & GRITS 20

*Sautéed Jumbo Shrimp, Andouille Sausage, Anson Mills Grits, Gouda, Traditional Piperade*

**SEAFOOD RAVIOLI** 18

*Shrimp, Lobster, Scallop, & Mussel, Braised Leek, Cremini Mushroom, Coriander Crème*

**STUFFED CHICKEN BREAST** 20

*Applewood Smoked Bacon Wrapped & Brie Stuffed Roasted Chicken Breast, Asparagus, Potato Puree, Grand Marnier Crème*

**ROASTED CHICKEN PAPPARDELLE** 15

*Roasted Chicken, Carrot, Heirloom Cherry Tomato, Garden Herbs, Roasted Peppers, Tomato Crème*

**DUCK CONFIT CASSOLETTE** 24

*Duck Leg, Carrot & White Bean Cassolette, Goat Cheese, Herb Panko, Demi Glaze*

**BRAISED BEEF SHORT RIB** 25

*Petite Zucchini and Carrot, Parsnip Puree, Natural Jus*

**AU POIVRE FILET MIGNON** 27

*8oz Certified Angus, Sautéed Asparagus, Hollandaise, Herb Roasted Fingerling Potato, Brandy Peppercorn Sauce*

**SIRLOIN STEAK FRITES** 22

*8oz Sliced Certified Angus, Truffle Parmesan Shoestring Frites, Béarnaise*

**VEGETABLE NAPOLEON**

*Layered Eggplant, Tomato, Basil Leaf & Pesto Wrapped in Puff Pastry, Truffle Balsamic Glaze* 14

*Dessert*

**ROSE WATER CRÈME BRULEE** 9

*White Chocolate, Rosewater Caramel*

**PETIT ENTREMETS** 11

*Berry Coulis, Vanilla Whipped Crème*

**SEASONAL BERRY COBBLER** 8

*Vanilla Bean Ice Cream, Salted Caramel*

**SEASONAL FRUIT & CHEESE** 10

*Gouda, Goat Cheese, Honey Mascarpone, Baked Brie, Mixed Berries*

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Executive Chef/Owner – Garrett Tallent*

*General Manager/Owner – Emma Tallent*

