

Azalea Bistro

First Course

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

Second Course

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

ICEBERG WEDGE	8
<i>Applewood Smoked Bacon, Julienne Cucumber, Heirloom Carrot, Cracked Pecans, Scallion-Ranch Dressing</i>	
TRADITIONAL CAESAR SALAD	7
<i>Romaine Lettuce, Shaved Parmesan Reggiano and Pecorino Romano, Brioche Crouton, Cracked Pepper Caesar Dressing</i>	
ARUGULA NICOISE	12
<i>Haricot Vert, Fingerling Potato, Heirloom Cherry Tomato, Coddled Egg, Caramelized Pearl Onion, Caperberry, Seared Rare Yellow Fin Tuna, Citrus Truffle Vinaigrette</i>	

(add chicken or shrimp \$2)

Third Course

CHILLED ASPARAGUS BISQUE	5
<i>Hollandaise Mousse</i>	
VICHYSOISE	5
<i>Fried Leek, Chive Oil</i>	
SHE CRAB	6
<i>Sherry, French Baguette</i>	

Main

SCALLOP RISOTTO	23
<i>Seared Sea Scallops, Prosciutto, English Pea, Hen of the Woods Mushroom, Parmesan, Citrus Beurre Blanc</i>	
PUFF PASTRY BAKED ALASKAN SALMON	22
<i>Flakey Puff Pastry, Low Country Succotash, Tomato Fume</i>	
SEARED CHARLESTON WRECKFISH	24
<i>Haricot Vert, Herb Scented Jasmine and Quinoa Rice, Caperberry Chardonnay Crème</i>	
PEI MUSSEL PESTO LINGUINE	19
<i>House Made Pasta, Sautéed Arugula, Heirloom Cherry Tomato, Basil Leaf, Roasted Garlic Butter Sauce</i>	
LOW COUNTRY SHRIMP & GRITS	20
<i>Sautéed Jumbo Shrimp, Andouille Sausage, Anson Mills Grits, Gouda, Traditional Piperade</i>	

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

Eight Course Chef Selected Tasting Paired with Two Prix Fix Wines

*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