

AZURE

restaurant

New Year's Eve Special Menu

Amuse Bouche

“Champagne & Caviar”

First Course

Hawaiian Yellowfin Ahi & Diver Scallop Cru

Italian Black Truffle, Kappou, Shallot, Olive Oil Crisp

Second Course

Chilled Kona Lobster Salad

Shaved Fennel Bulb, Pepitas, Opal Shiso, Marinated Citrus

Third Course

Big Island Abalone

Escargot Butter, Parmesan, Japanese Citrus

Fourth Course

(Select One of Entrées)

Grilled Prime Rib Steak & Veal Cheek

Crispy Fingerling Potatoes, Green Garlic Crème Fraiche, Abalone Mushroom Bordelaise

Venison “En Sous Vide” & Foie Gras

Taro Brandy Puree, Cape Cod Cranberry Puree, Hamakua Mushroom Daube

Azure Cioppino

Big Island Moi, Diver Scallop, Shrimp, Clam & Dungeness Crab

Tarragon & Basil, Grilled Bread

Fifth Course

Dessert

White and Dark Chocolate Mousse on Salted Caramel Crispy Base, Port Reduction
and Saffron Ice Cream

\$150 per person

Open from 5:30 pm

For more information and for reservation, please call dining desk at 808.921.4600 or contact
via e-mail at TDRC.waikiki@starwoodhotels.com