



**ANZU**  
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# Private Event Menus

## 2010

Anzu menus are based on seasonality and are subject to change

# LUNCHEON MENU

Golden Gate - \$28 per person

## FIRST

(please select one)

### HOMEMADE SOUP

### SUMMER FRUIT SALAD

stone fruit, wild arugula, cherry marmalade, sesame, sheeps milk pecorino

## MAIN

(please select one)

### SEARED KING SALMON

baby leeks, fennel, carrots, artichokes, lemongrass fume

### GRILLED NEW YORK

pomme frites, sautéed green beans, shiitake mushroom bordelaise

### BUTTERNUT SQUASH RAVIOLI

apple cider butter sauce, sage, arugula, Parmesan cheese

## SWEET

(please select one)

### STONE FRUIT CRISP

macadamia nut, coconut chantilly

### APRICOT SORBET

# **DINNER MENU**

## **Marin - \$55 per person**

### **FIRST**

(please select one)

#### **HOMEMADE SOUP**

#### **BURATA AND HEIRLOOMS**

heirloom tomato, burata cheese, thai basil oil, grilled artisan bread

#### **LITTLE GEM SALAD**

toy box tomatoes, shaved vella jack cheese, zoe's bacon,  
ginger & meyer lemon vinaigrette

### **MAIN**

(please select one)

#### **SEARED KING SALMON**

baby leeks, fennel, carrots, artichokes, lemongrass fume

#### **KOBE-STYLE ONGLET STEAK**

grilled Wagyu hanger steak, pomme frites, sauce à l'échalotte

#### **FREE RANGE CHICKEN**

roasted hen of the wood, asparagus, marble potatoes, shiitake jus

### **SWEET**

(please select one)

#### **BEIGNETS**

espresso frappe, bailey's Irish cream, tcho chocolate anglais

#### **STONE FRUIT CRISP**

macadamia nut, coconut chantilly

#### **APRICOT SORBET**

# Sausalito - \$65 per person

## FIRST

(please select one)

### HOMEMADE SOUP

### SUMMER FRUIT SALAD

stone fruit, wild arugula, cherry marmalade, sesame, sheeps milk pecorino

### WASABI PRAWNS

crisp-fried sweet prawns, wasabi glaze, Tobiko caviar

## MAIN

(please select one)

### SMOKED BLACK COD

smoked misoyaki black cod fillet, kabocha squash and sage risotto, honshimeji mushrooms, edamame, truffle dashi

### GRILLED FILET MIGNON

roasted Japanese sweet potatoes, sautéed green beans, shiitake mushroom bordelaise

### FREE RANGE CHICKEN

roasted hen of the wood, asparagus, marble potatoes, shiitake jus

### BUTTERNUT SQUASH RAVIOLI

apple cider butter sauce, sage, arugula, Parmesan cheese

## SWEET

(please select one)

### CHOCOLATE TORTE

pink peppercorn, drunken bing cherries

### STONE FRUIT CRISP

macadamia nut, coconut chantilly

### APRICOT SORBET