



ANZU
222 Mason Street
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www.restaurantANZU.com

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