



The Epicurean

2012
January/February

Join Executive Chef Philippe Striffeler & Executive Sous Chef Thuy Tran at Williams Sonoma Union-Square

*Saturday, January 28, 2012
12 noon-2:00pm for a cooking
demonstration on the top floor
of the flagship store.*

*Williams-Sonoma 340 Post Street
San Francisco, 415 362-9450
You will be rewarded with tasty
culinary delights!*



Dine About Town • January 15-31

January is the time to sample some of the BEST restaurants in the city.
From January 15-31, 2012 visit any of the participating restaurants
and get a fantastic value for lunch and dinner.

Check out our menu:

ANZU Pre Fixe Lunch Menu - \$17.95

MAIN

Roasted Mary's Chicken Cobb Salad
baby iceberg lettuce, avocado, Knudsen Lardons bacon, mango,
hard boiled eggs, cherry tomatoes, pickled red onions,
Point Reyes blue cheese dressing,

or

Seared Seabass Sandwich
grilled zucchini, caramelized Maui onions, arugula,
smoked tomato vinaigrette

or

Truffle" Mac & Cheese" elbow pasta cooked in a
creamy truffle cheese sauce

SWEET

Pumpkin Crème Brûlée Tart
mincemeat, blood orange coulis
or
Silver Moon Ice Cream Sundae
chocolate, vanilla & strawberry ice cream,
almonds, banana, griottes, and crème chantilly,
with chocolate & caramel sauce



ANZU Pre Fixe Dinner Menu - \$34.95

FIRST

Petite Iceberg Lettuce Wedges
shaved pickled onion, smoked bacon,
Point Reyes blue dressing
or
Kabocha Pumpkin Bisque
dungeness crab, lemon crème fraîche, fried sage

MAIN

Honey Roasted Sonoma Duck Breast
turnip puree, snow peas, baby bok choy
tamarind sauce

or

Pan Seared King Salmon
Vietnamese spring roll, garlic spinach
hen of the wood mushrooms,
Mandarin soy reduction

or

Spaghetti Squash Stir Fry
asparagus tempura, pan seared tofu
king oyster mushroom, ponzu reduction

SWEET

Pumpkin Crème Brûlée Tart
mincemeat, blood orange coulis
or
Hazelnut Chocolate Mousse Cake
Crème anglaise, fresh strawberries



PASSION BEGINS WITH A RESERVATION
415.394-1100

Valentine's Day ANZU Style

Celebrate with lots of friends or an intimate evening

Oysters and Champagne

White Asparagus Veloute, with Black Truffle, Basil Coulis

Choice of Appetizer:

Lobster Sausage, Squid Ink Aioli, Tatsoi, Daikon Radish
or

Braised Pheasant Crepe
Micro Vegetables, Kaffir Lime Nage, Thai Basil
or

Limestone Lettuce
Chiogga Beets, Castroville, Artichoke
Lime-Cilantro Remoulade

Choice of Entree

Black Angus Prime Beef Chateaubriand
Leek Fondue, Wild Mushrooms, Confit Potatoes
or

Macadamia Nut Pesto Crusted Dixon Lamb Loin
Purple Cauliflower Mash, Blue Lake Beans,
Brentwood Corn, Anis Essence
or

Grilled Rare Ahi Tuna Steak
Lemon Risotto, Wasabi Butter, Pea Tendrils
or

Truffle Miso Polenta
Eggplant, Bokchoy, Snow Peas, Red Curry

Choice of Sweet

Strawberry Bagatelle
Chantilly Cream, Strawberry Coulis
or

Triple Chocolate Mousse
Coffee Anglaise, Brandied Cherry

\$73 5-Course Dinner

\$98 Dinner with wine pairing

**Do You Want to
Spend
the Night with
Your
Valentine?**

Simply ask for
the Valentine Rate
when you call
reservations

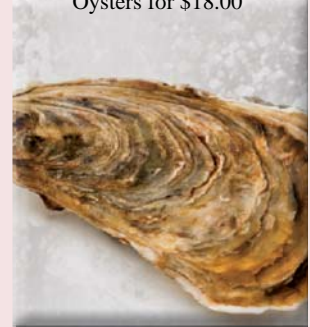
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**PEARLS AND BUBBLES
RETURNS TO ANZU**

For the month of February enjoy a
glass of Gloria Ferrer , NV,
Sonoma, California and 1/2 dozen
Oysters for \$18.00



**COMPLIMENTARY
CORKAGE ON
MONDAYS IN ANZU**

Have Lunch or Dinner in
ANZU and bring a bottle from
your own cellar.

**DINNER WITH WINEMAK-
ER BRUCE COHN &
CHEF PHILIPPE**

Would you like to have dinner with
a Chef and a Winemaker?
Mark your calendar for March 22,
2012 and join Chef Philippe and
Winemaker Bruce R. Cohn for a
scrumptious meal paired with BR
Cohn's spectacular wines.

**Did you know that more
couples get engaged
between Thanksgiving
and Valentines Day
than any other time
of the year?**

Consider ANZU Restaurant and
Bar as the site of one of your
events. From the engagement party
to the bridal shower; from the re-
hearsal dinner to the post wedding
brunch; we know how to take care
of you deliciously.