



ANZU  
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[www.restaurantANZU.com](http://www.restaurantANZU.com)

# Private Event Menus

## Dinner

### 2011

Anzu menus are based on seasonality and are subject to change

# DINNER MENU

## Marin - \$45 per person

### FIRST

#### PETITE ICEBERG LETTUCE WEDGES

Shaved Pickled Onions, Smoked Bacon, Point Reyes Blue Dressing

### MAIN

(please select one)

#### OVEN ROASTED MARY'S FARM CHICKEN

Mashed Potatoes, Grilled Artichoke, Picholine Olives, Maui onion jus

OR

#### PAN SEARED KING SALMON

Sesame Seed Spaetzle, Fresh Coriander, Wild Arugula, Tomatoes,  
Lemon and Thai Basil Sauce

or

#### KAFFIR LIME & VEGETABLE MACEDOINE FORBIDDEN RICE PILAF

Spicy Haricot Vert, Baby Round Carrots, Roasted Organic Mushrooms,  
Ginger, Pickled Radish- Herb Salad

### SWEET

(please select one)

#### Lemon Panna Cotta

Raspberry Confiture, Sesame Florentine

Or

#### Gianduja Chocolate Mousse Cake

Crème Anglaise, Grand-Marnier Macerated Strawberries

# Sausalito - \$55 per person

## FIRST

(please select one)

### ANZU CAESAR SALAD

La Quercia Prosciutto, Shaved Pepato Cheese, Garlic Lotus Chips,  
Kabosu Caesar Dressing

Or

### VINE RIPE TOMATO HAND PULLED BURRATA

Micro Basil, Aged Balsamic Vinegar Reduction, Lemon Oil, Smoked Salt

## MAIN

(please select one)

### SESAME SEARED ALASKAN HALIBUT

Fava Bean Succotash, Sansho Pepper, Navel Orange Confit

Or

### HONEY ROASTED SONOMA DUCK BREAST

Turnips Puree, Snow Peas, Baby Bock Choy, Tamarind Essence

Or

### LIME CHILI SEARED PRAWNS

Japanese Potatoes, Spring Leek Salad, Lobster Demi and Himalayan Truffle

Or

### KAFFIR LIME & VEGETABLE MACEDOINE FORBIDDEN RICE PILAF

Spicy Haricot Vert, Baby Round Carrots, Roasted Organic Mushrooms,  
Ginger, Pickled Radish- Herb Salad

## SWEET

(please select one)

### Gianduja Chocolate Mousse Cake

Crème Anglaise, Grand-Marnier Macerated Strawberries

Or

### Frozen Coconut Soufflé

Kiwi- Mint Relish, Mango Fruit Coulis

Or

### Lemon Panna Cotta

Raspberry Confiture, Sesame Florentin

# ANZU RESTAURANT EVENT ORDER DINNER

Day and Date		Arrival	
Booking Contact		Number of Guests	
Group Name		Guaranteed # Guests	
Phone		Guaranteed Revenue	
Fax		Email	
Master Account		Table Setup	

A credit card is required to book an event at ANZU.

Credit Card Type	Amex / MasterCard / Visa / Diners Club / Discover		
Credit Card Number		Expiration	
Cardholders Name			

## MENU - Please circle your menu choice.

	MARIN \$45 / pp (dinner)	SAUSALITO \$55 / pp (dinner)
	<b>FIRST</b>	<b>FIRST</b> (please select one)
	PETITE ICEBERG LETTUCE WEDGES	ANZU CAESAR SALAD
	<b>MAIN</b> (please select one)	VINE RIPE TOMATO HAND PULLED BURRATA
	OVEN ROASTED MARY'S FARM CHICKEN	<b>MAIN</b> (please select one)
	PAN SEARED KING SALMON	SESAME SEARED ALASKAN HALIBUT
	KAFFIR LIME & VEGETABLE MACEDOINE FORBIDDEN RICE PILAF	HONEY ROASTED SONOMA DUCK BREAST
	<b>SWEET</b> (please select one)	LIME CHILI SEARED PRAWNS
	Lemon Panna Cotta	KAFFIR LIME & VEGETABLE MACEDOINE FORBIDDEN RICE PILAF
	Gianduja Chocolate Mousse Cake	<b>SWEET</b> (please select one)
		Gianduja Chocolate Mousse Cake
		Frozen Coconut Soufflé
		Lemon Panna Cotta

A 20% service charge and 9.5% California state tax will be added to your final food and beverage bill. Cancellations and changes must be received five full days prior to the dated event; less than five days will result in 50% of estimated revenue billed and less than three days will result in 100% of estimated revenue billed. One check will be presented to the named onsite contact for payment at the end of the event, unless otherwise specified by the client. Events are not considered confirmed or space secured until a signed copy of the event sheet is received at ANZU. MENUS SUBJECT TO CHANGE.

\_\_\_\_\_  
Client Signature of Approval

\_\_\_\_\_  
Date