



**ANZU**

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**[www.RestaurantANZU.com](http://www.RestaurantANZU.com)**

**Private Event Menus  
2010**

# **ANZU LUNCHEON MENU**

## **Golden Gate**

### **FIRST**

(please select one)

#### **HOMEMADE SOUP**

**or**

#### **BUTTER LETTUCE SALAD**

butter lettuce hearts, Fuji apple, pickled red ginger, kizami nori,  
creamy miso dressing

### **MAIN**

(please select one)

#### **WILD KING SALMON**

lemon salt-broiled salmon, tossed sushi rice with Dungeness crab,  
avocado, yuzu mayonnaise, kizami wasabi

**or**

#### **GRILLED NEW YORK**

pomme frites, sautéed green beans, shiitake mushroom bordelaise

**or**

#### **BUTTERNUT SQUASH RAVIOLI**

apple cider butter sauce, sage, arugula, Parmesan cheese

### **SWEET**

(please select one)

#### **STRAWBERRY-PEAR SHORTCAKE**

toasted yuzu-citrus pound cake, strawberry-pear compote,  
crème fraîche gelato

**or**

#### **APRICOT SORBET**

**\$28 per person**

# **ANZU DINNER MENU**

## **Marin**

### **FIRST**

(please select one)

#### **HOMEMADE SOUP**

#### **BUTTER LETTUCE SALAD**

butter lettuce hearts, Fuji apple, pickled red ginger, kizami nori,  
creamy miso dressing

#### **ANZU CAESAR**

white Spanish anchovies, Manchego nori croutons,  
yuzu-caesar dressing

### **MAIN**

(please select one)

#### **SEARED KING SALMON**

lemon-salt broiled salmon, tossed sushi rice with Dungeness crab,  
avocado, yuzu mayonnaise, kizami wasabi

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

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

#### **OVEN ROASTED YUZU GINGER CHICKEN**

organic free-range chicken breast, quinoa pilaf, curry-apricot sauce

### **SWEET**

(please select one)

#### **STRAWBERRY-PEAR SHORTCAKE**

toasted yuzu-citrus pound cake, strawberry-pear compote,  
crème fraîche gelato

#### **SEASONAL CRÈME BRÛLÉE**

#### **APRICOT SORBET**

**\$55 per person**

# ANZU DINNER MENU

## Sausalito

### FIRST

(please select one)

#### HOMEMADE SOUP

#### BUTTER LETTUCE SALAD

butter lettuce hearts, Fuji apple, pickled red ginger, kizami nori,  
creamy miso dressing

#### 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

#### OVEN ROASTED CHICKEN

organic free-range chicken breast, quinoa pilaf,  
*curry-apricot sauce*

#### BUTTERNUT SQUASH RAVIOLI

apple cider butter sauce, sage, arugula, Parmesan cheese

### SWEET

(please select one)

#### GREEN TEA CHOCOLATE SILK TORTE

green tea gelato, sweet azuki beans

#### SEASONAL CRÈME BRÛLÉE

#### APRICOT SORBET

**\$65 per person**