



ANZU SEASONAL MENU TWO COURSE

Amuse Bouche

CHILLED GAZPACHO SHOOTER

seaweed brioche croutons

pair with

ROEDERER ESTATE BRUT ROSE, NV,

anderson valley, ca

First Course

GRILLED YELLOW PEACHES

feta cheese, mache, baby frisee

pair with

PINOT BLANC, 2015,

trimbach, alsace, france

Second Course

PAN SEARED HOKKAIDO SCALLOPS

creamy polenta, sweet corn succotash,

red peppers emulsion, popcorn shoot

pair with

CHARDONNAY, 2015,

mantanzas creek, sonoma county, ca

Or

CHERRY HOISIN BABY BACK RIB

carrots pickles, fried shrimp dumpling, peach compressed,

mint, homemade spicy bbq sauce

pair with

CABERNET SAUVIGNON, 2014,

sean minor, napa valley, ca

Food **41** | With Wine Pairing **65**

THREE COURSE

Amuse Bouche

CHILLED GAZPACHO SHOOTER

seaweed brioche croutons

pair with

ROEDERER ESTATE BRUT ROSE, NV,

anderson valley, ca

First Course

GRILLED YELLOW PEACHES

feta cheese, mache, baby frisee

pair with

PINOT BLANC, 2015,

trimbach, alsace, france

Second Course

PAN SEARED HOKKAIDO SCALLOPS

creamy polenta, sweet corn succotash,

red peppers emulsion, popcorn shoot

pair with

CHARDONNAY, 2015,

mantanzas creek, sonoma county, ca

Or

CHERRY HOISIN BABY BACK RIB

carrots pickles, fried shrimp dumpling, peach compressed,

mint, homemade spicy bbq sauce

pair with

CABERNET SAUVIGNON, 2014,

sean minor, napa valley, ca

Third Course

APRICOT BREAD PUDDING

rainier cherry gelee, vanilla whipping cream,

chocolate chip

pair with

SANDEMAN – 20 YEAR

(flavors of dried apricots, honey, nuts, spices & vanilla)

Food **46** | With Wine Pairing **74**