



# Anzu Restaurant & Bar

## Group Dinner Menus

### Spring/Summer 2018



All food and beverage is subject to 20% service charge and 8.5% sales tax. Groups of 20 or more guests require a set menu ordered 5 days in advance of your function to ensure availability. For groups 12 or more guests the numbers of each entrée are due 72 hours prior to your event. Place cards will be provided by the hotel.

ANZU Restaurant and Bar is located in the Hotel Nikko 222 Mason St. San Francisco, CA 415.394.1100  
For group events please contact Catering Department 415.394.1181



## **The Downtown Dinner Menu**

Appetizer

### **Fried Green Tomatoes**

Thai Basil, Spicy Buttermilk Remoulade

Freshly Baked Nikko Breads with Sweet Butter

### Choice of Entrée

Numbers of each entrée are due 3 business days in advance for groups of 12 guests and above.  
Restaurant will make place cards identifying each guest with their respective entrée

### **Jidori Organic Chicken**

Sweet Potato Tian and Sautéed Blue Lake Beans

OR

### **Roasted Japanese Eggplant**

Stuffed with Anson Mills Quinoa, Corn, Carrots, Portobello Mushrooms, Shiso Chimichurri Sauce

Sweet

### **Sweet Ginger Pana Cotta**

Fresh Berries, Lavender Mint

Coffee and Tea

**\$56**

(\$72.91 inclusive of service charge and tax)

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## **The Uptown Dinner Menu**

Appetizer

**Wasabi Prawns in Lettuce Cup**  
Tempura Fried Prawns & Tobiko

Freshly Baked Nikko Breads with Sweet Butter

### Choice of Entrée

Numbers of each entrée are due 3 business days in advance for groups of 12 guests and above.  
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### **Scottish Salmon**

Truffle Mushroom Risotto, Roasted Baby Toy Box Carrots

OR

### **Pan Seared 38 North Duck**

Sweet Corn Purée, Rainbow Carrot Confit, English Peas, Apricot Jus

OR

### **Cavatelli Pasta Romanesco**

Roasted Romanesco, Brandied Morel Mushrooms, Fava Beans, Crispy Jidori Egg

Sweet

**Salted Caramel Pot de Crème**  
Whipped Cream & Pistachio Biscotti

Coffee and Tea

**\$60**

(\$78.12 inclusive of service charge and tax)

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## The Land and Sea Dinner Menu

Appetizer

### Little Gem

Little Gem Lettuce, Compressed Beets, Cherry Tomatoes, Fried Capers, Gorgonzola Cheese, Castelvetrano Olive and Lemon Vinaigrette

Freshly Baked Nikko Breads with Sweet Butter

### Choice of Entrée

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### Grass Fed Hanger Steak

King Oyster Mushrooms with Parmesan Crisp, Wasabi Mashed Potatoes

OR

### Misoyaki Black Cod

Edamame and Leek Dumpling, Okra, Blistered Napa Grape Tomatoes, Truffle Dashi Jus

Sweet

### Molten Chocolate Cake

Whipped Cream

Coffee and Tea

**\$66**

(\$85.93 inclusive of service charge and tax)

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## **The Family Style Menu**

*The following menu is designed to be shared at the table. Entrees and desserts are presented on platters so that guests may enjoy their meal without having to choose a course in advance. The benefit is that guests will have more of a selection and the meeting planner will not have to collect each guest's meal choices in advance.*

### **The Grill Family Menu**

Amuse

#### **Soup du jour**

Served in a Shot Glass

Appetizer

#### **Anzu Caesar Salad**

Romaine, Baby Kale, Shaved Hard-Boiled Eggs, Crispy Lavash, Shaved Parmesan Cheese, ANZU Signature Caesar Dressing

Freshly Baked Nikko Breads with Sweet Butter

Mains

#### **Jidori Organic Chicken**

Sweet Potato Tian and Sautéed Blue Lake Beans

#### **Grilled Salmon**

Truffle Mushroom Risotto and Brussel Sprouts

#### **Cavatelli Pasta Romanesco**

Roasted Romanesco, Brandied Morel Mushrooms, Fava Beans, Crispy Jidori Egg

Sweet

#### **Assorted Petite Fours, Mini Cheesecakes, & French Macaroons**

Coffee and Tea

**\$65**

(\$84.63 inclusive of service charge and tax)

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### Nob Hill Family Style Menu

Amuse

#### Titus Roll

Spicy Tuna, Salmon, Avocado, Cucumber, Lime, Cilantro, Jalapeño, Ponzu Sauce

Appetizer

#### Fried Green Tomatoes

Thai Basil, Spicy Buttermilk Remoulade

Freshly Baked Nikko Breads with Sweet Butter

Mains

#### Misoyaki Black Cod

Edamame and Leek Dumpling, Okra, Blistered Napa Grape Tomatoes, Truffle Dashi Jus

Beef

#### Choice of Niman Ranch Flat Iron Steak, Grilled Rib Eye Steak, or Filet of Beef

Bordeauz Bordelaise, Wasabi Mashed Potatoes, and Petite Vegetables

#### Roasted Japanese Eggplant

Stuffed with Anson Mills Quinoa, Corn, Carrots, Portobello Mushrooms, Shiso, Chimichurri Sauce

\*Vegetarian\*

Sweet

#### Assorted Petite Fours, Mini Cheesecakes, & French Macarons

Coffee and Tea

**\$72** with Flat Iron Steak

(\$94.73 inclusive of service charge and tax)

**\$78** with Filet of Beef

(\$101.55 inclusive of service charge and tax)

**\$85** with Rib Eye Steak

(\$110.67 inclusive of service charge and tax)

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## **The Best of ANZU**

*This 7 course menu offers all our signature dishes. In some cases the portion size has been reduced to accommodate the number of course being served.*

Amuse

### **English Pea Soup Shot**

Shell

### **Marin Miyagi Oyster**

On the half shell with Yuzu Kosho Mignonette and Green Papaya

Sushi

### **Titus Roll**

Spicy Tuna, Salmon, Avocado, Cucumber, Lime, Cilantro, Jalapeño, Ponzu Sauce

Sizzled

### **The Rock**

Thinly Sliced Wagyu Beef Coulotte Steak cooked tableside on a sizzling Japanese River Stone  
Trio of Sauces: Spicy Korean, Kizami Carrot Sauce, and Cilantro Purée

Poached

### **Misoyaki Black Cod**

Edamame and Leek Dumpling, Okra, Blistered Napa Grape Tomatoes, Truffle Dashi Jus

Seared

### **Pan Seared 38 North Duck**

Sweet Corn Purée, Rainbow Carrot Confit, English Peas, Apricot Jus

Sweet

### **"The Fog"**

### **Chocolate Raspberry Dome**

Chocolate Cake with Dark Chocolate Mousse, Raspberry Cream Center,  
Chocolate Glaze Icing and Fresh Raspberry

Coffee and Tea

**\$88**

(\$114.57 inclusive of service charge and tax)

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