



**Restaurant & Bar**

## **Private Event Menus 2012**

Should you wish hold space in ANZU or to tailor your menu to suit your occasion contact [ANZUprivateparty@hotelnikkosf.com](mailto:ANZUprivateparty@hotelnikkosf.com). We look forward to working with you!

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

Parties of 20 or more guests require a set menu provided to the chef 5 days in advance to insure availability. All food and beverage is subject to 20% service charge and 8.5% California state tax

# **GOLDEN GATE LUNCHEON MENU**

## **FIRST**

### **SOUP OF THE DAY**

## **MAIN**

### **GRILLED AHI TUNA BURGER**

Lime -cilantro aioli, mixed green salad, roasted bell pepper

Or

### **ROASTED MARY'S CHICKEN COBB SALAD**

Baby Iceberg lettuce Point Reyes blue cheese Dressing, avocado, Knudsen bacon Lardons, Mango, Hard Boiled Eggs, cherry tomatoes, pickled red onions

OR

### **SPAGHETTI SQUASH STIR FRY**

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

## **SWEET**

### **WARM RUM RAISIN-PECANS BREAD PUDDING**

cranberry marmalade, warm caramel sauce

OR

### **MANGO SORBET**

**\$30 per person**

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# MARIN DINNER MENU

## **PAN SEARED KING SALMON**

Vietnamese spring roll, garlic spinach, maitake mushrooms,  
Mandarin soy reduction

OR

## **OVEN ROASTED MARY'S FARM CHICKEN**

grilled artichoke, picholine olives, rustic mashed potatoes,  
Maui onions jus

OR

## **SPAGHETTI SQUASH STIR FRY**

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

## **SWEET**

### **VANILLA CRÈME BRULEE**

raspberry, macaron cookie

Or

### **HAZELNUT CHOCOLATE MOUSSE CAKE**

crème anglaise, grand-marnier macerated strawberries

**\$45 per person**

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# SAUSALITO

## FIRST

### **KUBOCHA PUMPKIN BISQUE**

lemon crème fraîche, fried sage

Or

### **ANZU CAESAR SALAD**

shaved Pepato cheese, lotus chips,  
Kabosu Caesar dressing

## MAIN

### **PRIME FILET FLAT IRON STEAK**

rustic mashed potatoes, asparagus, sherry mustard essence

OR

### **MACADAMIAN PAN SEARED ONO**

Red bell pepper pearl couscous, purple cauliflower, green garlic cream

OR

### **GARLIC PRAWNS RIGATONE PASTA**

shiitake mushroom , pea tendrils, smoked chile cream

OR

### **SPAGHETTI SQUASH STIR SRY**

tempura asparagus, pan seared tofu, king oyster mushroom,  
ponzu reduction

## SWEET

### **HAZELNUT CHOCOLATE MOUSSE CAKE**

crème anglaise, grand-marnier macerated strawberries

Or

### **WARM RUM RAISIN-PECANS BREAD PUDDING**

cranberry marmalade, warm caramel sauce

**\$55 per person**

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