

ANZU SEASONAL MENU

FIRST COURSE

KABOCHA PUMPKIN – MISO SOUP

sesame ginger, fuji apple relish, sweet sake foam

Or

ANZU CAESAR SALAD

romaine, baby kale, shaved-hard-boiled egg, crispy lavash, parmesan cheese, anzu signature dressing

pair with

PINOT BLANC, 2015, TRIMBACH, ALSACE, FRANCE

SECOND COURSE

A Choice Of

JIDORI ORGANIC CHICKEN ROULADE

kimchi filling, red radish, carrot, romanesco, orange-ginger sauce

pair with

PINOT NOIR, 2015, AU BON CLIMAT, SANTA BARBARA, CA

Or

CRISPY SKIN SCOTTISH SALMON

wild mushroom, spicy corn with raclette cheese, seasonal vegetable, kaffir-lime beurre blanc

pair with

CHARDONNAY, 2015, MANTANZAS CREEK, SONOMA COUNTY, CA

Or

ROASTED JAPANESE EGGPLANT

stuffed with anson mills quinoa, corn, sweet carrots, portobello mushrooms, shiso chimichurri

pair with

ROSÉ, 2016 DOMAINE DE TRIENNES, PROVENCE, FRANCE

THIRD COURSE

CARAMEL POT DE CRÈME

chantilly cream & berries

pair with

BORDEAUX, FRANCE, 2013, LA FLEUR D'OR SAUTERNES

TWO COURSE

includes first course and a choice of second course

Food 41

Wine Pairing 65

THREE COURSE

includes first course, a choice of second course, and third course

Food 46

Wine Pairing 74

ANZU DESSERT MENU

WARM CINNAMON-SUGAR 12

DOUGHNUT HOLES (8 pcs)

tahitian vanilla cream dip, nutella chocolate dip, strawberry dip

BANANA AND PINEAPPLE TRIFLE 12

chiffon sponge cake, coconut custard, macadamia crust

S'MORES BROWNIES 12

vanilla and chocolate ice cream, salted caramel sauce

CHOCOLATE RASPBERRY DOME "FOG" 14

crème anglaise, fresh berries

ARTISANAL CHEESE BOARD 14

laura chenel aged crottin, point reyes blue, manchego, (almond, red wine pear, honeycomb)

HOUSE TRILOGY SORBET 10

preserved fruit, candied nuts



Vegan-option upon request



Gluten-free options upon request