
Large Dinner Party Options

Please note that Zazie is Tip Free... all of our pricing includes a living wage, profit sharing, fully funded health and dental insurance, paid sick leave, paid maternity/ paternity leave, and a 401(k) with employer match for *all* our hard working employees!

For your event, please choose your family style menu here. Choose one item from each category (sides are optional). Prices are per person for food, drinks will be charged by consumption, and tax is additional. Some items are seasonal, as noted. Let me know what heading you'd like for your menu (such as "Congratulations James & Jen!") and I'll send you a pdf of your menu and the final pricing.

You'll also need to choose one white wine and one red wine to serve your guests, as well as a champagne if you'd like. Our current wine list can be found on our website, www.ZazieSF.com, under Menus. The wine list changes regularly, so substitutions in the same style/ price may be made by management discretion.

Remember- no room rental, booking fees, service charge or gratuity will be added! Prices are all inclusive.

Passed Apps for Cocktail Hour

Choose one for \$18, two for \$29, or three for \$39

Pâté de Volaille- housemade chicken liver pate on toasted baguettes

Phyllo Crisps- filled w/ French goat cheese and chives (available for full restaurant buyouts only)

Endive cups- filled w/ lemon tarragon chicken salad

Salmon Rillettes- smoked and poached salmon salad w/ capers on toast points

Grilled Fresh Black Mission Figs (*summer/ fall*)- w/ warm goat cheese & wilted arugula on grilled levain

Roasted Butternut Squash & Leeks (*winter/ spring*)- w/ warm goat cheese & wilted spinach on grilled levain

Puff Pastry Roullades- w/ gorgonzola and walnuts

Asparagus wrapped w/ Zoe's prosciutto (*spring/ summer*)

Family Style Appetizers

Choose one for \$18 or two for \$29

Pâté de Zazie- housemade chicken liver pate on grilled levain

Grilled Fresh Black Mission Figs (*summer/ fall*)- w/ warm goat cheese & wilted arugula on grilled levain

Roasted Butternut Squash & Leeks (*winter/ spring*)- w/ warm goat cheese & wilted spinach on grilled levain

Mussels Marinieres- w/ white wine, cream, garlic, parsley

Salade Guillaume (*spring/ summer*)- arugula, strawberries, almonds, goat cheese, raspberry vinaigrette

Salade Betterave (*fall/ winter*)- arugula, gold and red beets, fennel, avocados, balsamic gorgonzola vinaigrette

Salade Louis Malle- spinach, caramelized walnuts, gorgonzola, balsamic vinaigrette

Assiette de Fromages*- assorted French cheeses w/ port figs and walnut levain (*+\$5/ person*)

Assiette de Charcuterie*- pate, prosciutto, salmon rillettes, olives, cornichons, mustard (*+\$5/ person*)

Family Style Entrees

Choose one for \$39 or two for \$49

Grilled Summer Corn Cakes (*spring/ summer*) w/ wilted spinach and tomato sauce, crème fraiche, & avocados

Grilled Mascarpone Polenta Cakes (*fall/ winter*) w/ wilted spinach and mushrooms and spicy tomato sauce

Fresh Lemon Ricotta Raviolis (*spring/ summer*)- w/ white wine, wilted arugula, melted leeks

Fresh Porcini Truffle Raviolis (*fall/ winter*)- w/ white wine, wilted arugula, wild mushrooms

Poisson en Papillote- wild salmon w/ fingerling potatoes, wilted arugula, fennel and shallot cream in parchment paper pouches

Poulet Sauté Grand Mere- braised chicken w/ mushrooms, bacon, white wine, served w/ mashed potatoes

Coq au Vin de Zazie- braised chicken w/ root vegetables, red wine, and herbs, served w/ mashed potatoes

Poulet Française- chicken breast stuffed w/ wild mushrooms and herbs, served w/ mashed potatoes

Chicken or Lamb Tagine- braised w/ eggplant, tomatoes, turmeric, couscous, and toasted almonds

Grilled Niman Ranch Hanger Steak- w/ portobello cream sauce, served w/ mashed potatoes (+ \$6/ person)

Boeuf Bourignon- braised beef stew w/ herbs and red wine, served w/ mashed potatoes

Grilled Maple Leaf Duck Breast w/ mashed yams and port reduction (+ \$6/ person)

Family Style Seated Sides (Optional)

Choose one for \$11 or two for \$19

D.D.'s Mac & Cheese- w/ parmesan crust

Sautéed Local Broccolini- w/ butter and olive oil

Sautéed Summer Squash w/ rosemary and shallots

Blue Lake Green Beans w/ butter and toasted almonds

Grilled Asparagus (*spring/ summer*)

Family Style Desserts

Choose one for \$14 or two for \$26

Fresh Fruit Crumble (*seasonal flavors*)- w/ crème fraiche or gelato

Toasted Challah Bread Pudding (*fall/ winter*) w/ crème anglaise or gelato

Crème Brulee w/ strawberries

Our Signature "Baked Hot Chocolate" w/ golden marshmallows

Assiette de Fromages- assorted French cheeses w/ port figs and walnut levain (+\$5/ person)

Passed Desserts

Choose one for \$11, two for \$20, or three for \$30

Bite sized berry tarts- w/ meyer lemon cream anglaise

Brownie Nibbles w/ fresh whipped vanilla cream

Bite sized tarts filled w/ fresh fruit crumble and crème fraiche

Bite sized "Baked Hot Chocolate" tarts w/ golden marshmallows

(Cake Cutting fee for outside desserts \$5/ person)