

View as HTML

View as text

Close Preview Window

**From:** zazu restaurant and catering

**To:** {EMAIL\_ADDRESS}

**Subject:** zazu loves you



# ZAZU



**3535 guerneville road, santa rosa, california, 95401 707.523.4814**  
[www.zazurestaurant.com](http://www.zazurestaurant.com)



zazu loves you and would like to celebrate valentine's day with you...  
we are opening at 5pm and are offering 4 courses  
(with 3 choices at each course) for \$60 (not including tax and gratuity)



three hog island oysters, pink peppercorn mignonette  
star anise rubbed foie gras, pineapple vinaigrette  
hearts of palm, avocado, butter lettuce, hibiscus vinaigrette



-  
truffled lentils, duck confit



ahi tuna tartar, coconut milk, cilantro, and lime  
italian renaissance onion soup, cinnamon, almonds



-  
seared diver scallops, radicchio risotto, aged balsamic, forelle pear  
grilled lamb sirloin, goat cheese gnocchi, rapini, mint chutney  
ruby beet and point Reyes blue cheese ravioli, pinenut butter



-  
chestnut crepes, scharffen berger chocolate sauce  
rosewater creme brulee  
deep fried apple pie, maple ice cream

join us for the DINE AROUND...

The 10 members of ARTESCO (Artisan Restaurateurs of Sonoma County) will be offering prix fix dinners for **\$29** per person **Sundays through Thursdays, February 15 - March 31**. ARTESCO restaurants have come together in their commitment to cook from scratch using local artisan growers and producers. We are: Cafe Lolo, Farmhouse Inn, Hana, Mirepoix, Mixx, Sassafras, Stella's, Syrah, ZAZU, and Zin.

**HAVE ZAZU ALL TO YOURSELF!**  
**ZAZU IS AVAILABLE FOR LARGE PARTY LUNCHES**  
**(20 - 50 people) ANY DAY OF THE WEEK...**

## ON THE PLATES

some plates we are especially excited about...

Italian wedding soup with our sous chef, Nunzio's flavorful gingered pork meatballs and enoki mushrooms

zazu's "ode to pork" with cider braised pork cheek and belly, apple jack cabbage, and a turnip potato gratin

and SAVE ROOM for the pineapple upside down cake, CANE rum currant ice cream - this is our take on a rum raisin ice cream like no other!!! the rum is an artisan rum produced by a family in new orleans that grows the sugar cane to make the rum and then ages it in old bourbon barrels for 6 years. it is incredible!

**PIZZA AND PINOT** is Wednesdays, Thursdays, and Sundays.

## IN THE GLASS

Every night... THE ZAZU FIVE BUCK CLUCK - we are pouring carefully selected wines at \$5 per glass.

and on Thursdays, Fridays, and Saturdays... PREMIUM POURS - we are opening some of our premium bottles available by the glass or taste. Now is your chance to sample those bottles you've always wanted to try.

## zazu's lavender and goat cheese fondue

there's no more romantic eating than sharing a pot of fondue!

3/4 cup heavy cream  
 8 ounces goat cheese  
 1/2 teaspoon lavender  
 1/4 teaspoon chopped fresh thyme  
 kosher salt and freshly ground black pepper  
 1/2 loaf rustic bread, sliced  
 quality olive oil

In a small non-reactive sauce pan, heat the cream on medium-high heat. When almost simmering, whisk in the goat cheese to melt. Stir in the lavender and thyme. Season with salt and pepper.

Brush the bread with olive oil and season with salt and pepper. Grill or broil to toast. Dice into chunks and serve with the goat cheese fondue in a fondue pot.

To unsubscribe, click on:



zazu  
 3535 guerneville road  
 santa rosa, california 95401  
 usa

