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**From:** ZAZU & BOVOLO restaurants and farm  
**To:** {EMAIL\_ADDRESS}  
**Subject:** FOOD NETWORK PARTY & soda rock farm TOMATO BIGnight



# ZAZU & bovolo

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

& **BOVOLO** 106 matheson street, healdsburg, california, 95448 707.431.2962  
[www.bovolorestaurant.com](http://www.bovolorestaurant.com)

**FOOD NETWORK PARTY!**  
**SUNDAY, september 9 at 6 pm**

watch duskie compete making bovolo bacon macaroni & cheese  
and join the pink team!  
*bottomless glasses of watermelon bellinis & pink wines!*

\$45 pp (before gratuity + tax)  
or \$65 (before gratuity + tax) includes a t shirt  
proceeds donated to UCSF breast cancer research  
call **707.523.4814** to reserve your spot.

*pink attire optional*



**LAST CHANCE to get your spot!!!**  
**soda rock farm TOMATO BIGNight @ BOVOLO**  
**sunday, august 26**  
**6:30 pm**

*a FAMILY STYLE HEIRLOOM TOMATO dinner...*

**BLACK PIG SALUMI**  
**HOG ISLAND OYSTERS** w/ pepper vodka bloody mary sorbetto

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tomato **SFORMATO** w/ gremolata & semolina cracker

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**TOMBO TUNA CRUDO** in a shady lady, w/ salsa verde

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**ROASTED TOMATO SAUSAGES**, orchiette, tomato confit, dan's basil & rapini

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sungold tomato jelly **DONUTS** w/ laura chanel goat cheese gelato

*\$69 per person, 'bottomless glasses' of our cincin wines & no corkage!*  
*not including gratuity and tax*

**Reserve now. Space is limited.**  
**Call 431.2962 to reserve your spot!**

**OUT & ABOUT**

**OUTSTANDING IN THE FIELD w/ ANDANTE DAIRY & PEAY VINEYARDS @ COUNTY LINE HARVEST** in PETALUMA! **SUNDAY, SEPTEMBER 30**. Celebrate food at the source... the farmers and food artisans who provide the ingredients for the feast share equal billing with the chefs who cook it. for more information go to [www.outstandinginthefield.com](http://www.outstandinginthefield.com)

come to **DISNEY EPCOT** with us! **FRIDAY, OCTOBER 26**  
for more information go to <http://disneyworld.disney.go.com>

**JUST FOR YOU...**  
**MORROCAN LAMB MEATBALLS**

*these make a great starter or serve with roasted eggplant as an entree. we serve it with mint chutney (we make our own, but indian markets have great ones too!)*

1/2 # ground lamb  
1/2 # ground pork  
1 onion, diced small  
3 tablespoons toasted pinenuts and roughly chopped  
2 tablespoons currants  
zest and juice of 1 lemon  
2 garlic cloves, minced  
1 tablespoon chopped flat leaf parsley  
1 tablespoon harissa  
1/4 teaspoon ground allspice  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground coriander  
kosher salt

in a bowl, combine all the ingredients. Form into balls. Cook to medium, serve with mint chutney and toothpicks

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