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**From:** zazu & BOVOLO restaurants and FARM  
**To:** {EMAIL\_ADDRESS}  
**Subject:** EASTERbrunch, ZAGATvote, hours, REISLING, aprilFOOLS...



# zazu & bovolo

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

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

**TIME TO VOTE NOW** for your favorite restaurants. go to [www.zagat.com](http://www.zagat.com)  
 you do not have to join and they send you a free guide if you vote. **zazu & bovolo** are  
 within the san francisco guide, north of san francisco, in santa rosa and in healdsburg  
 respectively. make sure to click submit my vote!

the **EASTER BUNNY** is recommending **BOVOLO** for brunch!  
 HOP on in for our artichoke and poached farm eggs on toast w/ browned butter  
 hollandaise, tiny corn & huckleberry muffins, asparagus breakfast pizza, BLACK PIG  
 BACON or amarena cherry BELLINIS!  
 we open at 9 am, no reservations accepted.

**spring HOURS are changing at BOVOLO...**  
 starting **april 1**, we are **7 days a week** again!  
**monday - thursday, 9 - 6**  
**friday - sunday, 9 - 9**  
 come in for zeppole & coffee any morning!

starting **may 1...**  
**monday and tuesday nights** (when the healdsburg farmers market starts up!)  
**friday - tuesday, 9 - 9**  
**wednesday & thursday, 9 - 6**  
 come in for our \$27 - 3 courses dinners!

**more FUN at ZAZU...**  
**APRIL FISH DAY @ ZAZU** ~ this sunday, april 1! we are celebrating fish & mischief...  
 we are promoting sustainable fishing practices  
 with tsar nicholai smoked STURGEON BACALAO stuffed piquillo peppers w/ salsa verde,  
 wild SCALLOPS w/ grilled asparagus and almond pinzimonio,  
 SCHARFFEN BERGER CHOCOLATE shortbread fishies for all!

along with our regular nightly changing menu  
for more information about this event, go to [www.passionfish.org](http://www.passionfish.org)

**riesling week** is june 11-17. **ZAZU** will have a flight of rieslings and plates to go with...  
more details coming in the next newsletter!

**from the GARDEN & on the PLATES**

spring is here! here we go...  
cucumber gazpacho w/ backyard lemon thyme & creme fraiche gelato  
a bowl of backyard green garlic manila clams  
asparagus panzanella w/ bulgarian feta & backyard oregano vinaigrette  
come see our **ZAZU** garden grow!

**HOT off the PRESSES!**

check us out PLENTY magazine, the BOHEMIAN BEST of north bay, and CIGAR AFICIONADO this month!

**JUST for YOU**

**grilled asparagus w/ a fallen goat cheese souffle**  
serves 6

*this dish is great for brunch, lunch or a starter!*

1/4 cup freshly grated parmesan cheese  
nonstick spray  
4 tablespoons unsalted butter  
1/4 cup flour  
1 1/2 cups milk  
3/4 cup goat cheese  
3 eggs, separated

Preheat the oven to 400. Prepare the ramekins with nonstick spray and a sprinkling of grated parmesan cheese and place in a baking dish. In a small sauce pan on medium heat, combine the flour and the butter with a whisk. Once the butter is melted and the butter & flour are well combined, slowly pour in the milk while whisking. Reduce the heat to low and continue stirring about 5 minutes. Remove from the heat. Once cool, add the goat cheese and the yolks. In another bowl, whip the whites and fold into the cheese mixture. divide among the ramekins and place in a baking dish. Pour water into the baking dish, half way up the ramekins. bake until set when shaken, about 30 minutes. You can serve immediately or let cool and reheat to serve. We serve these with grilled or roasted asparagus and a little white truffle oil.



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