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From: zazu & bovolo restaurants and catering
To: {EMAIL_ADDRESS}
Subject: DA VERO BIGnite, EZ thanksgiving, GINGERBREADhouses



zazu & bovolo

ZAZU 3535 guerneville road, santa rosa, california, 95401 707.523.4814
www.zazurestaurant.com

& **BOVOLO** 106 matheson street, healdsburg, california, 95448 707.431.2962

the DA VERO olio nuovo BIGnight @ BOVOLO
SUNDAY, NOVEMBER 18, 2007
6:30 pm

a FAMILY STYLE NEW OLIVE OIL dinner ...

Johnny's hand thrown **PIZZAS**
BLACK PIG SALUMI
 &
 calamari & zucchini **FRITTI**, new oil aioli

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FETTUNTA, a fat slice of bread w/ white beans, crazy water,
 soffritto, roasted treviso

~

DARIO'S honey & "out of the cask" balsamic "**MUSCOLINI**"
 roasted turnips & carrots,
 polenta, puntarelle, colleen's olives of love

~

colleen's secret agrumi & olio nuovo **CAKE**,
vin santo gelato

Da Vero San Giovese ROSATO, DCV, 2006
Da Vero SO' BIANCO, RRV, 2004
Da Vero POLLO ROSSO, sonoma county, Lot 2

\$67 per person, "bottomless glasses" & no corkage!
not including 18% gratuity + 7.75% sales tax

Reserve NOW. Space is limited.

Call 431.2962 to reserve your spot!

THANKSGIVING in a jiffy?!

let **ZAZU & BOVOLO** be on your THANKSGIVING TABLE!

we are offering sides for pick up on **wednesday, november 21** at both restaurants.

you can **call 707.431.2962** to order

or get an order sheet at one of our restaurants and **fax it to 707.887.0416 by wednesday, november 14!**

ALL YOU HAVE TO DO IS COOK THE TURKEY!

ANTIPASTO SAMPLER w/ our own BLACK PIG SALUMI,
roasted & marinated vegetables, cheeses, crostini ... 11.5 pp

BLACK PIG BACON wrapped **dates** w/ harissa ... \$1 ea.

CANDIED PECANS ... for your yams or a cheese plate ... \$9/pint

CRANBERRY & QUINCE CHUTNEY ... \$15/quart

grandma's **GRAVY** ... \$15/quart

buttermilk **MASHED POTATOES** ... \$35/pan, (serves 12-15)

maple & browned butter **YAMS** ... \$45/pan, (serves 12-15)

CELERY ROOT POTATO GRATIN ... \$65/pan, (serves 12-15)

QUINOA, squash, pinenut & currant **STUFFING** ... \$45/2 quart container, (serves 12-15)

tiny roasted **PUMPKINS w/ GINGERBREAD STUFFING** ... \$7 ea.

cornbread & **BLACK PIG SAUSAGE STUFFING**... \$35/2 quart container, (serves 12 - 15)

PUMPKIN GELATO PIE, gingersnap crust w/ caramel sauce ... \$35, (serves 8 - 10)

laura chenel **GOAT CHEESECAKE** w/ brown sugar crust ... \$45, (serves 12 - 16)

pick up on **WEDNESDAY, NOVEMBER 21**,
 at **ZAZU**, 3535 guerneville road, santa rosa, **3 - 9 pm**
 OR
 at **BOVOLO**, 106 matheson street, healdsburg, **12 - 6 pm**

PLEASE NOTE: ALL ORDERS MUST BE RECEIVED BY WEDNESDAY, NOVEMBER 14!
 BOTH RESTAURANTS WILL BE CLOSED ON THANKSGIVING DAY.



PARENT & CHILD GINGERBREAD HOUSE

sundays, december 2, 9, OR 16

3 - 4:30

\$37 includes a house, a santa's snack, & hot cider...

space is limited, call to **reserve your spot now ... 707.431.2962**

OUT & ABOUT...

russian river wine road's **FOOD & WINE AFFAIR, saturday & sunday, november 3 & 4**
 at **DAVIS FAMILY VINEYARDS & HOLDREDGE WINERY** for a suckling porchetta
 sandwiches & black pig sausage cassoulet! For more information, go to www.wineroad.com

HOT OFF THE PRESSES...

you can come try the macaroni & cheese Duskie made on the **FOOD NETWORK CHALLENGE** at **ZAZU** and **BOVOLO!**

check us out in **GOURMET** and **SUNSET** magazines!

ZAZU in **ZAGAT 2008** food - 25, decor - 18, service - 22

"a hidden gem ... hip, young chefs ... roadside dining ratcheted up a notch or three."

BOVOLO in ZAGAT 2008 food - 22, decor - 12, service - 16

"best slow food in healdsburg ... go hog wild ... gobble artisinal salumi ... "

for the **ZAZU** wine list... **SONOMA COUNTY HARVEST FAIR GOLD 2003, 2004, 2005, 2006 + 2007!**

JUST for YOU
MOSTARDA D'UVA

mostarda d' uva is a great condimento for a cheese plate. make your gifts this holiday season! it is also perfect over pork, lamb, chicken, or duck!

2 cups red wine
2 cups sugar
1 cup dried figs, roughly chopped
3/4# red seedless grapes, picked from the stem
2 apples, peeled and roughly chopped
2 pears, peeled and roughly chopped
1/2 teaspoon ground cinnamon
1/2 teaspoon mustard seeds
1/4 teaspoon ground clove
a pinch red chili flakes
kosher salt to taste

In a medium saucepan on medium-high heat, combine the red wine, sugar, figs, grapes, apples, and spices. Bring to a simmer for about 1/2 hour, until all the fruit is soft. Puree with an immersion blender.

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