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From: zazu & BOVOLO restaurants + FARM
To: {EMAIL_ADDRESS}
Subject: EASTERbrunch, ZAGATvote, ZOI, new room...



zazu & bovolo

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

& BOVOLO 106 matheson street, healdsburg, california, 95448 707.431.2962
www.bovolorrestaurant.com

HOP into **BOVOLO** for **EASTER** brunch!

asparagus breakfast pizza, BLACK PIG BACON, amarena cherry BELLINIS + more!
 we open at 9 am, no reservations accepted.

VOTE NOW on www.zagat.com for your favorite spots!

You do not have to join... and they send you a free copy of the guide just for voting.
ZAZU and **BOVOLO** are within the San Francisco guide, within Santa Rosa and Healdsburg, respectively.
 Make sure you press "submit my vote"! You only have until March 30 to be counted.
 THANK YOU!!!

NEW DIGS

COME check out what spring cleaning means at **ZAZU restaurant + farm!**
 favas & green garlic in the garden, quilted velvet cushions, new paint on the walls. it's nice!

JOIN US

PIG COOKING CLASS + DINNER @ VINTNER'S INN on Tuesday, April 22

To come, contact 707.566.2619

PASSPORT WEEKEND @ QUIVIRA WINERY, Saturday + Sunday, April 26 + 27

Share in our pulled pork and salumi! To come play, go to www.wdcv.com

FARM to FEAST, Saturday, May 10 @ Medlock Ames Winery

a benefit for Summerfield Waldorf School & Farm and a dinner by Traci Des Jardins and us!

To get a seat, contact 707.575.7194

and in May, we are putting together an **ALL BUBBLES** dinner with **IRON HORSE** and

a **BELLWETHER FARMS** dinner ... stay tuned for our next newsletter.

HOT OFF THE PRESSES

check out ...

Duskie, Bruce Aidells, & Ziggy on perfect CK LAMB for easter! **the VIEW from the BAY,**

this thursday on ABC, channel 7, from 3 - 4, we think... if you don't have a tv, you may be able to see it on the web on http://abclocal.go.com/kgo/channel?section=view_from_the_bay&id=5755208

Duskie & Ziggy's new **blog** next week @ www.landofwineandfood.com

Duskie & John in the **california travel spot** on www.wineinstitute.org

ZOI... in the house!

ZOI, our opening chef at **BOVOLO**, is back! as you know our chef, Sarah J Palmer is having a baby in May! ZOI is seeing us through her leave. You can also catch ZOI on this season of **TOP CHEF** on Bravo! So she's got this month's recipe handled...

JUST for YOU

ZOI's Spring Garlic Vichyssoise

1 cup unsalted butter
 2 cups green garlic, thinly sliced, tops removed
 4 yellow onions, thinly sliced
 2 pounds potatoes, peeled, cubed
 1 gallon chicken stock
 white pepper and kosher salt to taste
 1 gallon heavy cream
 asparagus tips, blanched and shocked
 meyer lemon olive oil
 chive blossoms

Saute the garlic and onions in butter until soft. Add the potatoes, stock and salt. Simmer until the potatoes are soft. With an immersion blender, puree until smooth. Strain and add the cream. Season to taste with salt and pepper. Cool completely. Serve cold, garnished with asparagus tips, meyer lemon olive oil & chive blossoms.

BOVOLO HOURS

in APRIL, we are back to **7 days a week!**

monday - thursday, 9 - 6

friday - sunday, 9 - 9

in JUNE, we extend through dinner on monday and tuesday nights!

friday - tuesday, 9 - 9

wednesday and thursday, 9 - 6

come check out our 3 course suppers for \$27!



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