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**From:** zazu & bovolo restaurants and catering  
**To:** {EMAIL\_ADDRESS}  
**Subject:** ZAZU & BOVOLO recipe club & zagat vote time



# ZAZU & bovolo

**ZAZU** 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

**THERE are STILL hours TO VOTE** for your favorite restaurants until APRIL 14!  
PLEASE GO TO [www.zagat.com](http://www.zagat.com) and vote for **ZAZU & bovolo NOW!**  
witty comments are much appreciated. THANK YOU!

for EASTER BRUNCH, hop into BOVOLO! we will be open 8 am - 5 pm. no reservations accepted.

ZAZU will be open for dinner from 5:30.

If you are thinking ahead to MOTHER'S DAY, both restaurants will be open for brunch & dinner. A menu will be coming in our next newsletter.

**silver pines vineyards BIG NIGHT @ BOVOLO**  
**SUNDAY, APRIL 30, at 6:30 PM**

welcoming **SILVER PINES VINEYARDS** to PLAZA FARMS...

a **FAMILY STYLE PRE-RELEASE** winemaker's DINNER

by ZOI ANTONITSAS, JOHN STEWART,

& DUSKIE ESTES of BOVOLO

**ANTIPASTO SAMPLER** ~ Black Pig Salumi, roasted & marinated vegetables, laura chenal goat cheese truffles, crostini  
&  
**MELAZANNE PIZZA**, mint leaf, ricotta salata

*silver pine* **VIN GRIS** of syrah, bennett valley, 2005

~

**DUNGENESS CRAB SALAD** , da vero champagne vinegar aioli, endive, frisee, cucumber

*silver pines* **SAUVIGNON BLANC**, sonoma mountain, 2004

~

roasted **LEG OF LAMB**,  
chard & spring onions, roasted tomatoes, marjoram fingerlings

*silver pines* **SYRAH**, bennett valley, 2004

~

**ALMOND MILK PANNA COTTA** w/ apricots  
FLYING GOAT COFFEE

*\$65.00 per person includes food & wine,  
does not include 18% gratuity and 7.75% sales tax*

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

If you don't know about Silver Pine Vineyards, they are made by the illustrious Greg LaFolette. Their 2003 Sauvignon Blanc was named **TOP 10 SAUVIGNON BLANCS** of the year by the **WINE SPECTATOR** and received a 90 from both the Wine Spectator and the Wine Enthusiast.

**ZAZU OUT & ABOUT...**

JOIN us ...

**PASSPORT WEEKEND... april 29 & 30** at **UNTI**. For information, go to [www.wdcv.com](http://www.wdcv.com)

**DERBY DAY** a benefit for **MEALS on WHEELS** at Sonoma-Cutrer, **saturday, may 6**. For more information, go to [www.councilonaging.com](http://www.councilonaging.com).

**TASTE of SONOMA, monday, may 8** at the Yerba Buena Center for the Arts, 701 mission at 3rd, san francisco, a benefit for the Sonoma Vinter's Association. For more information, go to [www.sonomawine.com](http://www.sonomawine.com)

**HOSPICES of SONOMA, saturday, may 20** at Goldridge Pinot in Sebastopol, benefitting children in life threatening circumstances. For more information, go to [www.hospicesofsonoma.org](http://www.hospicesofsonoma.org)

**JUST for YOU**

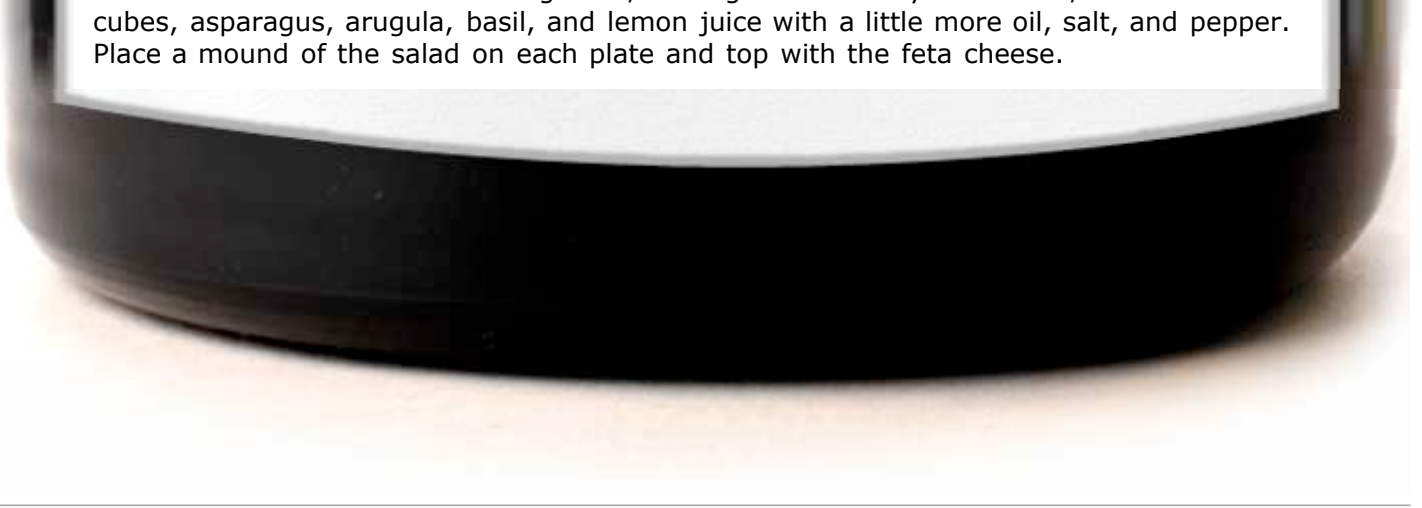
**asparagus panzanella w/ bulgarian feta & basil leaf**  
*serves 4*

The quality of the ingredients makes or breaks this dish. We designed this dish to have

with a glass of the just released and already much loved Work Sauvignon Blanc, 2005 available in half bottles at both ZAZU & BOVOLO. Try it with an egg on top for brunch!

1/2 loaf crusty quality bread, cut into 1/2" cubes  
1 bunch asparagus, sliced into 1 inch pieces on the bias  
1 bunch arugula, washed and dried  
1/2 bunch basil leaves, picked  
2 tablespoons fresh squeezed lemon juice  
1/3 cup quality olive oil (we use da vero)  
kosher salt and freshly ground black pepper to taste  
4 ounces bulgarian feta, crumbled (or substitute goat cheese)

Preheat your broiler. Toss the bread and asparagus in olive oil, salt, and pepper. Place on a cookie sheet and broil until golden, tossing as necessary. In a bowl, toss the bread cubes, asparagus, arugula, basil, and lemon juice with a little more oil, salt, and pepper. Place a mound of the salad on each plate and top with the feta cheese.



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