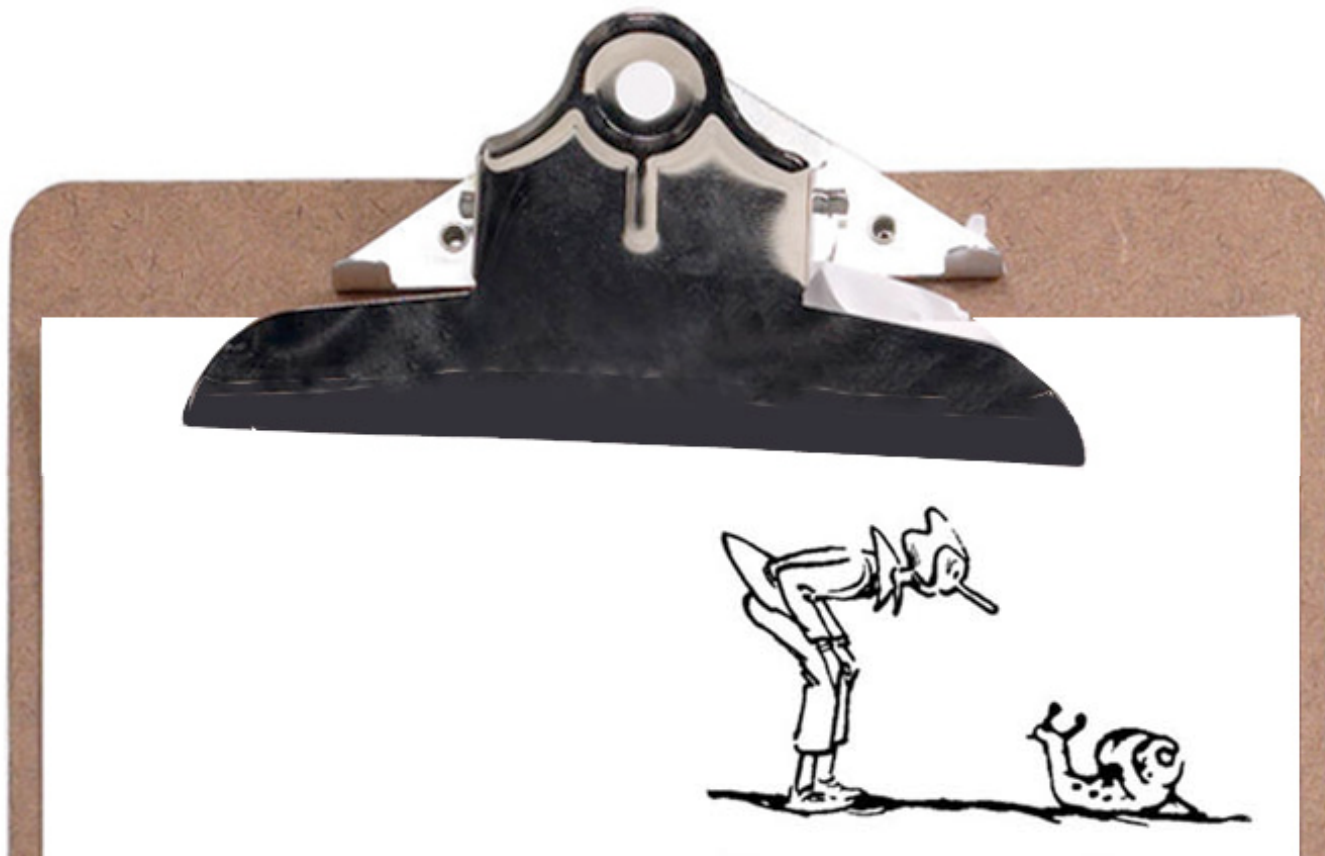


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From: zazu & bovolo restaurants and catering
To: {EMAIL_ADDRESS}
Subject: ZAZU recipe club & bovolo big night 6.06



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

BELLWETHER FARMS BIG NIGHT @ BOVOLO
sunday, august 20, 2006 at 6:30 pm

a "cheesy" FAMILY STYLE dinner by chefs
ZOI ANTONITSAS, JOHN STEWART,
& DUSKIE ESTES of **BOVOLO**

johnny's hand thrown **PIZZAS**
w/ **zazu backyard garden** squash blossoms,
BELLWETHER CRESCENZA & da vero olive oil

BLACK PIG SALUMI, BELLWETHER PEPATO & antipasti

~

Soda rock farm **TOMATO & CUCUMBER PANZANELLA**
w/ BELLWETHER'S SAN ANDREAS farmstead cheese
& opal basil

~

bellwether's own roasted "**ABBACCHIO**"
(milk fed baby lamb) w/ black mission fig anchioade, rosemary, fagioli & zucca

~

BELLWETHER FROMAGE BLANC GELATO
w/ a roasted white peach & almond biscotti

\$65.00 per person, 'bottomless glasses' of our cincin wines & no corkage!
not including 18% gratuity and 7.75% sales tax

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

THE GREAT TOMATO SOCIAL @ ZAZU

august 28 - september 3

a week of heirloom tomato inspired dishes, along side our regular menu...

the maine **lobster BLT**

prawn cocktail w/ tomato & tabasco granita

roadhouse **mozzarella** & tomato sandwiches **en carrozza**

dungeness crabcake w/ tomato & lemon cucumber gazpacho and more...



bellwether cheesemaker, liam, at work making cheese for our BIG NIGHT dinner...

from the ZAZU GARDEN & on the plates...

one big RICOTTA RAVIOLI, green noodle, arugula, grape tomatoes
CALAMARI, CALAMARI, CALAMARI - calamarata noodles, calamari fritti & "in a minute" calamari, hand torn croutons, marjoram
CK LAMB & SYRAH SAUSAGE, handmade tagliatelle, rapini pesto
PINEAPPLE "FOSTER", ginger gelato, rum caramel sauce

on tuesdays in healdsburg, for a picnic during the music in the square, get a **HALF N HALF** at **BOVOLO**. a 1/2 sandwich box lunch with a half bottle of your choice and a

gelato!

IN THE GLASS...

at **ZAZU**, I am in heaven with a glass of **Dr. Loosen's Villa Wolf Rose of Pinot Noir** from Germany! and at both **ZAZU** and **BOVOLO**, there is no more perfect way to enjoy the summer than with a **just picked peach bellini!**

OUT & ABOUT

GRAPE TO GLASS, saturday august 19, we will lead a class at **HARTFORD** & offer up some good eats at **DAVIS FAMILY WINERY**. for information go to www.rrvw.org

COPIA's EDIBLE GARDENS FESTIVAL, sunday, august 20 -
Duskie and **ZAZU** farmer **BLANCHE LENNIE CRUZ**, show off our GARDEN's goods & teach a class...for information go to www.copia.org

KENDALL JACKSON HEIRLOOM TOMATO FESTIVAL, saturday, september 9, we'll be making the best BLT's ever with our own brown sugar cured **BLACK PIG BACON** and some tabasco aioli! This event benefits School Garden Network of Sonoma County. for more information, go to www.kj.com

a dinner w/ DAVID RAMEY @ ZAZU, monday, september 18 at 6:30 pm ... reserve your spot now! call 707.523.4814.

RUSSIAN RIVER FOOD & WINE FEST - sunday, september 24
Duskie & John teach a class and celebrate our local agriculture and food with other chefs, cheesemakers, winemakers, farmers, and authors (including **michael pollan** and **marion nestle!**). This event benefits Monte Rio Recreation and Park District, Stewards of the Coast and Redwoods, Russian River Valley Foundation, Up with Downtown Guerneville, & Russian River Sisters.
for more information, go to www.russianriverfoodandwinefest.com

SCHOOL GARDEN NETWORK's garden party, sunday, september 24 at sonoma county day school to benefit school gardens throughout sonoma county. **BOVOLO** chef **ZOI ANTONITSAS** will harvest and cook w/ kids to support this important project. for more information, go to www.schoolgardens.org

on labor day, monday, september 4, ZAZU will be closed and BOVOLO will close at 2:30.

JUST for YOU

BELLWETHER FARMS FROMAGE BLANC GELATO w/ a grilled peach

serves 6

2 cups water
2 cups sugar
4 cups fromage blanc
2 cup greek yogurt
1/4 cup corn syrup
6 ripe peaches

for the gelato, first make the simple syrup by bringing the water and sugar to a boil. chill in an ice bath. once cool, blend the fromage blanc, yogurt, corn syrup and simple

syrup in a blender. freeze in your ice cream maker, according to it's directions.

fire up the grill. once the grill is hot, cut the peaches in half and remove the pit. rub each side with olive oil and grill until marked, about 3 minutes per side. place 2 half peaches on each plate and top with a scoop of fromage blanc gelato.



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