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# zazu

**3535 guerneville road, santa rosa, california, 95401 707.523.4814**  
[www.zazurestaurant.com](http://www.zazurestaurant.com)

## It's Time to VOTE on [www.zagat.com](http://www.zagat.com)

Please go to [www.zagat.com](http://www.zagat.com) to vote for your favorite restaurants **NOW**. You have until April 17. It takes about 5 minutes to make your way through the site and you get a free guide when it gets published. We are listed in the San Francisco book, North of San Francisco, on the Santa Rosa page. **THANK YOU** for your time!

In ZAGAT's America's Top Italian Restaurants, we were listed in the top 10 in Northern California and the highest in Sonoma County!

## hot off the presses...

For the third year in a row, we were listed in **San Francisco Chronicle's TOP 100 Bay Area Restaurants!** We were also reviewed by **San Francisco Magazine**, March 2005. "It's the quintessential wine country diner, a place where wine flows, the room hums with good cheer, and the irresistible food keeps everyone coming back for more."

## Bring your MOM to ZAZU for MOTHER'S DAY Brunch!

Sunday, May 8, we are opening for brunch from 9 - 2:30.

**Call 523.4814** to reserve your table.

We will also be open for dinner that night too - with Pizza & Pinot!

**baker's bread basket** ~ a tiny estes family corn & huckleberry muffin, griddled banana bread,  
our world famous peanut butter chocolate chunk coffee cake, crystal ginger scone

~

*your choice of:*

fig and scharffen berger chocolate **pannetone** french toast

grilled bread **panzanella**, artichokes, arugula, basil leaves,  
bulgarian feta, a squeeze of lemon, with an egg on top

poppyseed **crepes**, lemon curd, stawberries & rhubarb

maine **lobster eggs "benedict"**, madeira hollandaise  
 fallen **goat cheese souffle**, grilled asparagus, white truffle oil  
 grilled **flat iron steak**, browned butter bearnaise, and an egg on top  
**"green eggs & ham"** ~ two eggs your way, green tomatillo salsa, black pig bacon  
 "hook & line" **salmon club**, Black pig bacon, horseradish aioli

~

*your choice of side:*

**black pig bacon**  
**black pig maple breakfast sausage**  
**roasted potatoes**  
**grilled della fattoria toast & jelly**  
**grilled asparagus, madeira hollandaise**

*\$35 per person, not including tax and gratuity  
 children under 12, \$15 per person*

**ZAZU will be open on Monday nights starting in June.**  
 Come in for another night of **PIZZA & PINOT!**

### **OUT AND ABOUT ...**

Come to the Dry Creek Valley for **PASSPORT WEEKEND**, Saturday and Sunday, April 23rd and 24th. We will be cooking at **Unti** and **Seghesio**. At Seghesio, we will make **Estes family cornbread** and **Boston baked beans**. The Seghesio family is bringing in a pit master direct from Alabama, Chris Lilly, the six-time winner of the **Memphis in May World Championship BBQ Cook-Off**. All this served up with some southern blues... At Unti, we will pair our dishes with their new releases. We are making **scharffen berger chocolate cocoa nib caponata, lamb & Unti Syrah sausage**, and our very own **Black Pig cured meats**. Along side us, the Stairwell Sisters will be performing live! For ticket information call Diane at 433.3013.

**Hospices of Sonoma** - Saturday, April 30th at Goldridge Pinot. We will be making **cauliflower fritti with white truffle aioli**. The beneficiary of this event is the **WCC House**, a place for needy families with children in Sonoma County Hospitals. For tickets, call 707.829.2433.

Duskie is cooking in **Boston** at the Ritz-Carlton on Wednesday, May 11th to raise money for scholarships to **Brown University** with two fellow Brown graduate chefs. If you would like to join us in Boston, call 617.320.7344.

**Sonoma County Showcase of Food & Wine** - Saturday, July 16 at MacMurray Ranch. The beneficiaries of this event are **Council on Aging, Boys and Girls Club of Healdsburg, Southwest Community Health Center, Santa Rosa Junior College,** and **Redwood Empire Food Bank**. For tickets call, 707.586.3795 x209.

On Tuesday, October 18th, Duskie and John will be cooking at the **Beard House** in

New York with **Kendall-Jackson, Da Vero, Michele Anna Jordan, Syrah, and Cyrus.**  
For tickets call, 212.627.2308.

**JUST FOR YOU...**

**zazu chicken, cherry, chocolate and chili tostada**

serves 4-6

*For the Dry Creek Valley Barrel Weekend, we made these tostadas for the new Family Wineries communal tasting room. This is for those of you who asked us for the recipe.*

To cook the chicken:

6 chicken legs  
2 carrots, rough chop  
2 ribs celery rough chop  
1 onion, rough chop  
4 cloves garlic  
1 cup of your favorite red wine  
2 cups chicken stock  
1 cup fresh squeezed orange juice  
2 cinnamon sticks  
1 ancho chili

for the tostada filling:

2 dried ancho chilis, seeds and stem removed  
1/4 cup dried sour cherries  
2 tablespoons peanut oil  
1 onion, peeled and diced  
1/2 bunch cilantro, chopped  
1/4 teaspoon ground cinnamon  
1 tablespoon grated Mexican chocolate  
kosher salt to taste

chips or tortillas


Preheat the oven to 350. Season the chicken with the salt. In a large oven proof pan on medium-high heat, sear the chicken until browned, about 10 minutes. Remove from the pan. In the same pan, sear the carrots, celery, onion and garlic until browned, about 10 minutes. Deglaze with the wine. Return the chicken to the pan and cover with the stock and orange juice. Add the cinnamon sticks and ancho chili and cover with foil. Braise in the oven until the chicken begins to pull back from the bone, about 1 1/2 hours. Remove the chicken from the stock. When cool enough to handle, remove the skin and pick the meat from the bone.

While the chicken is cooking, prepare the rest of the filling. For the filling in two small bowls, separately place the ancho peppers and the sour cherries. Cover each with boiling water. When the peppers are soft (after about 5 minutes), puree them in a blender with a little bit of the water. Strain the puree through a sieve. When the cherries are plumped and soft (after about 10 minutes), strain them from the water. In a small sauté pan on medium-high heat, sauté the onion in the oil, until translucent, about 3 minutes. In a medium mixing bowl, combine the picked chicken, ancho puree, plumped cherries, sautéed onion, cilantro cinnamon, and Mexican chocolate. Season to taste with salt. Add some of your braising liquid to moisten. Serve on chips or tortillas.


You can garnish with seasoned sour cream if you like.

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