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From: zazu & bovolo restaurants and catering
To: {EMAIL_ADDRESS}
Subject: DAVID RAMEY @ ZAZU & THE GREAT PUMPKIN BIGnight @ BOVOLO



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

LAST CHANCE TO GET YOUR SPOT FOR...

A DINNER w/ DAVID RAMEY @ ZAZU

**monday, september 18
 6:30 pm**

For those of you who may not know about **David Ramey**, we are so lucky to have him as one of our regulars and to get to have a dinner featuring him and his wines. He has been the winemaker for the prestigious Matanzas Creek, Chalk Hill, Dominus, & Rudd. He is known for a benchmark style that is rich, lush, and silky smooth. His consistently excellent wines have received **Robert Parker** and **Stephen Tanzer** scores between 91 and 96, 3 puffs from the **Connoisseur's Guide**, and he has been awarded by **FOOD & WINE** magazine as one of California's 10 Grand Cru Winemakers and has just received ANOTHER of their Wine Awards THIS MONTH!!!

bodega bay **DUNGENESS CRAB** w/ horseradish aioli in an endive leaf
 sonoma coast chardonnay, 2004

~

maine **LOBSTER BLT's** w/ fried green tomatoes, Black Pig bacon,
 enormous white bean salad
 RRV chardonnay, 2004

~

sweet **CORN PANNA COTTA**, trumpet royales, white truffle oil
 hyde vineyard chardonnay, 2001

~

grilled **VENISON** rack, smokey eggplant dip, sumac flatbread
 larkmead vineyard cabernet sauvignon, napa, 2004

~

ANDANTE DAIRY CHEESE, gabriel farm asian pear, pan forte
 jericho canyon vineyard CS blend, napa, 2002

\$90 per person, not including gratuity or tax

Call 707.523.4814 to reserve your spot now! Space is limited.

the GREAT PUMPKIN BIGnight @ BOVOLO
SUNDAY, OCTOBER 8, 2006
6:30 pm

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

BUTTERNUT SQUASH & BLACK PIG BACON PIZZA
 w/ ricotta salata

~

steamed **PEI MUSSELS**, w/ roasted pumpkin,
 cream, & grilled bread

~

salad of **ENDIVES**, pumpkin seed vinaigrette

~

pumpkin & white truffle braised **RABBIT**,
 polenta, browned butter spinach

~

PUMPKIN & QUINCE TARTE TATIN, crème fraiche gelato

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

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

the **DA VERO OLIO NUOVO BIGnight** will be **SUNDAY, NOVEMBER 19**

OUT & ABOUT

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

SAN FRANCISCO MAGAZINE'S FALLFEST, saturday, october 7. a benefit for Meals on
 Wheels. for more information, go to www.sffallfest.com

JUST for YOU
fig anchoiade

*for our BELLWETHER BIGnight @ BOVOLO, zoi served this on the most amazing spring
 lamb I have ever put into my mouth! So many of you begged for the recipe that night,
 so here it is! It would also be fabulous on chicken, green beans, a pork chop...*

4 cups dried figs

1 cup walnuts, toasted
4 cloves garlic, peeled
3 anchovy fillets
1 tablespoon chopped fresh rosemary
2 cups extra virgin olive oil
a pinch of kosher salt and chili flake

In a food processor, combine the figs, walnuts, garlic, anchovies, and rosemary, and pulse until chopped. Slowly add the extra virgin oil until combined.

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