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**From:** zazu restaurant and catering  
**To:** {EMAIL\_ADDRESS}  
**Subject:** what's new from zazu - summer 2004

# zazu

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

## planning your holiday parties already?

Have it a San Francisco Chronicle **TOP 100** restaurant! You can have zazu all too yourself for lunch any day of the week! We can accomodate 20 - 60 people. Book early as we have limited availability. We can do on or offsite events breakfast, lunch, or dinner. Call 523.4814 to discuss your event!

**We can also put a gift certificate in the mail for you and save you holiday shopping time!**

## TOMATO SOCIAL, AUGUST 18 - 29

Peak tomato season is NOW! We are rather fond of how perfect the flavor can be! We are featuring **SODA ROCK** tomatoes many ways...

Eric's sardine and thick cut tomato sandwich, picholine olive tapenade

soup & salad ~ our spicy tomato soup with a grilled bread panzanella

not so classic caprese with crispy fried eggplant and **john's hand pulled mozzarella**

"BLT" salad with **John's very own bacon!** and avocado

seared corvina with "from our garden" zucchini~anchovy ravioli  
and sungold tomato acqua pazza

## ON THE PLATES

With summer in full steam and our very own garden out back busting at the seams, we are excited about corn, squash blossoms, tomatoes, anise hysop, bridal basil ...

From **small plates**, You have to try our own squash blossoms fritti with buttermilk dipping sauce or hand cut pappardelle with figs, gorgonzola, and rocket.

On our **big plates**, the sand dabs out of bodega bay are perfect! or star anise rubbed liberty duck with cherry chutney and shiso.

**SAVE ROOM** for gelato! We've added a new gelato section to the dessert menu. The texture is smooth and the flavor intense. We will be making redwood hill goats' milk, scharffen berger cocoa nib stracciatelli, raspberry~holdredge pinot noir sorbet, and vin santo to name a few...

**PIZZA AND PINOT** is still the locals' (not so) secret on Wednesdays, Thursdays, and Sundays. We've added a flight of pinots for you to try 'em all with your thin crust pizza!

### **IN THE GLASS**

By the glass you can still have a good glass for \$5 if you want the **FIVE BUCK CLUCK**. On the other end, we are excited about being able to pour **Fisher Unity Chardonnay, 2001** and **Merry Edwards Sonoma Coast Pinot Noir, 2001** by the glass! Check out some of our new global finds ~ PianCornello Brunello di Montalcino, 1998 is incredibly opulent! and the Paul Prieur & Fils Sancerre, 2001 in the half bottle is so vibrant - a perfect wine to start off with. (I love it with Eric's marinated sardine sandwich!)

### **hot off the presses...**

Look for us in next month's Food & Wine Magazine and the fall issue of Art Culinaire...

### **zazu out and about...**

Monday, August 16 ~ John will be teaching gelato making at the grand opening series of **Sur La Table** in Montgomery Village. Call 707.566.9820 for more information.

Saturday, August 21 ~ **GRAPE TO GLASS** - We will be cooking and drinking with **DUTTON-GOLDFIELD** wines and **HOLDREDGE** wines. For tickets, call 521.2534.

Saturday, September 11 ~ **KENDALL JACKSON'S HEIRLOOM TOMATO FESTIVAL**, benefitting North Bay School Garden Programs - we will be working with **BELLWETHER FARMS** serving our spicy tomato soup and carmody grilled cheese sandwich. For tickets, call 800.769.3649.

Monday, September 13 ~ Love pork? John will be teaching fresh sausage making at the grand opening series of **Sur La Table** in Montgomery Village. Call 707.566.9820 for more information.

Saturday, September 18 ~ **WOMEN OF TASTE**, a benefit for GIRLS, INC., inspiring all girls to be strong, smart, & bold, at the Oakland Museum of California. For tickets, call 510.357.5515 ext. 19.

Friday & Saturday, October 29 & 30 ~ **PINOT ON THE RIVER**, An all pinot winemaker's dinner, seminars, tours, tastings, a whole hog bbq, and more! A fundraiser for children's extra curricular activities. For tickets, email info@pinotfestival.com.

Saturday & Sunday, November 6 & 7 ~ Russian River Wine Road's Wine a Food Affair ~ At **Holdredge and Sapphire Hill**, we will have balsamic braised pork cheek on a sour cream biscuit. And at **Davis Family Vineyards**, we will have lamb cotechhino with truffle butter. For more information, call 800.723.6336

### **JUST FOR YOU...**

#### **grilled peaches, amaretto sabayon**

8 egg yolks

1/2 cup plus 1 tablespoon sugar, divided

1 cup amaretto, divided  
1 cup whipping cream, whipped  
8 ripe peaches, cut in half and pits removed  
2 tablespoons olive oil  
2 amaretti cookies, crumbled

Fire up the grill and preheat the oven to 400 degrees. In a double boiler, combine the yolks, 1/2 cup of the sugar, and 3/4 cup of the amaretto. Whisk until thick and tripled in volume. Cool in an ice bath. Once completely cool, fold in the whipped cream. (this will hold for a day)


Once the grill is hot, brush the peaches with the oil and mark the cut side (a few minutes). Place on a baking sheet cut side up and sprinkle with the remaining 1/4 cup amaretto and the remaining sugar. Roast in the oven until tender, about 10 minutes.

To serve, place a warm peach on each plate. Dollop amaretto sabayon in the center and sprinkle with amaretti cookies.


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zazu restaurant and catering  
3535 guerneville road  
santa rosa, california 95401  
usa



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