



**ZAZU restaurant + farm** 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  
[www.bovolorestaurant.com](http://www.bovolorestaurant.com)

**BLACK PIG MEAT co.** GET BACON @ [www.blackpigmeatco.com](http://www.blackpigmeatco.com)

**soda rock farm tomato BIGnight @ bovolo**  
**sunday, august 30, 2009**  
**6:30 pm**

black pig bacon **BLT PIZZAS**

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**ORANGE JUBILEE TOMATO + MELON SALAD** caramelized fennel, point Reyes blue  
cheese

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red wine **PORK SHANK "MUSCOLINI"** duck fat green zebra tomato conserva, polenta,  
chicory

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grandma's saffron **CAKE** w/ sungold tomato jam, cream cheese frosting

+ vin santo gelato

\$69 per person, before gratuity & tax  
w/ bottomless glasses of our cin cin wines and no corkage!  
call **707.431.2962** to secure your spot.

### **black pig BACONfest@ zazu restaurant + farm**

we decided to jump in on the farm trails weekend.

on **saturday, september 26**, pick up one of our world famous **black pig bacon BLT's** grab + go in the garden from 11:30 - 2.

(or head up to bovolo if you want to sit on the patio and hang w/ a bottle of wine or some housemade gelato and the world famous BLT)

on **sunday, september 27**, come to our first ever (soon to be annual) **black pig BACONfest**, a 5 course tasting breakfast all about bacon. 9 am - 2 pm. call **707.523.4814** to make your reservation NOW! here's the salted hog breakfast...

"bacon toast" + johnny's strawberry jam

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**black pig fig + hazelnut french toast**, saba

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tender **spinach salad** w/ fried local oyster + bacon vinaigrette

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"BLT one eyed susan" w/ backyard arugula + white truffle oil

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**maple + bacon creme brulee**

\$37 per person before beverage, gratuity, or tax

### **OUT + ABOUT**

**GRAPE to GLASS – Saturday, August 15** BLACK PIG BACON sandwiches and kayak the Russian River w/ winemaker Guy Davis of **DAVIS FAMILY VINEYARDS**

Go to [www.rvw.org](http://www.rvw.org) for more information.

On september 5, watch for us and **bellwether farms** on **PBS's CHEFS a FIELD!**

**VAN DER KAMP VINEYARD LUNCH** w/ **Tandem Winery's** winemaker, Greg LaFollette and local band, Bottle Shock on **friday, september 4**, 12:30 p.m. now that is a perfect day! For more information go to [www.sonomawinecountryweekend.com](http://www.sonomawinecountryweekend.com)

**SHOWCASE of SONOMA, saturday, september 5 @ MacMurray Ranch**. For more information go to [www.sonomawinecountryweekend.com](http://www.sonomawinecountryweekend.com)

### **FOOD & WINE AFFAIR, SATURDAY & SUNDAY, NOVEMBER 7 & 8**

join us @ **DAVIS FAMILY VINEYARDS & C.DONATIELLO**

for more information go to [www.wineroad.com](http://www.wineroad.com)

**DISNEY WORLD's** PARTY of the senses at Epcot, Florida on Saturday, November 7. come with us!

**YOSEMITE chef's holidays, January 24 - 26, 2010!** Plan ahead. Come play with us and **Suzanne Goin and Jody Adams!** [www.yosemitepark.com](http://www.yosemitepark.com)

### **IN YOUR KITCHEN...**

**tara's secret ingredient cake**

*did you plant too much summer squash? here it is! delicious, not like any other zucchini*

*cake you have ever had before. go for it. thank you chef tara!*

1 3/4 cup sugar  
4 ounces soft unsalted butter  
1/2 cup extra virgin olive oil  
1 teaspoon vanilla extract  
2 1/4 cup flour  
1/2 cup hazelnut meal  
1 teaspoon kosher salt  
1 1/4 teaspoon baking powder  
1/2 cup buttermilk  
1 3/4 cup finely grated zucchini  
1/2 box powdered sugar  
1 tablespoon milk  
zest + juice of 2 lemons

Preheat your oven to 350°F. In a mixer, cream together, sugar, butter, oil, and vanilla. In another bowl, combine the flour, hazelnut meal, salt and baking powder. Alternately add they dries and the buttermilk to the butter mixture. Add in the zucchini. Prepare popover pans with spray and flour. bake until set, about 30 minutes. Once cool, make the icing by combining the powdered sugar, milk, and lemon in a small bowl. the mixture should be thick like glue. glaze tops of cakes. we are serving it w/ dry creek olive oil gelato at zazu restaurant + farm. YUM!

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