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From: zazu restaurant and catering

To: {EMAIL_ADDRESS}

Subject: wine and dine your valentine



zazu



3535 guerneville road, santa rosa, california, 95401 707.523.4814
www.zazurestaurant.com



treat your sweet to dinner at zazu



call 523.4814 to reserve a your table.



on SUNDAY and MONDAY, FEBRUARY 13 and 14, with seating starting at 5pm ...



we have designed a heart fluttering three course of foods to woo for \$65, with four choices in each course.



happy valentine's 2005



three grilled hog island oysters, sake and ginger sabayon



foie gras and caramelized onion ravioli, port poached pear



young lettuces, passion fruit vinaigrette, mango, curried cashews

dungeness crab waldorf, tart apples

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maine lobster and meyer lemon risotto, white truffle oil

porchetta ~ rosemary gremolata rubbed pork loin,
garlic spiked roasted potatoes

watercress and parmesan fallen souffle,
grilled radicchio and fennel, 25 year old balsamic

grilled quail, sour cherry and cornbread stuffing,
honey tangerine gastrique

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nutella and chestnut crepe tall stack

champagne and rose petal sorbet,
vanilla bean pavlova, raspberries

scharffen berger chocolate and caramel ganache purses, banana stracciatelli
gelato

tiramisu ~ roadhouse made mascarpone and lady fingers

menu items subject to change based on ingredient availability

HOT OFF THE PRESSES

zazu was listed in **ZAGAT'S** America's Top Italian Restaurants.
We were in the **top 10 in Northern California and the highest in Sonoma County!**

Thank you for voting for us!!!
"this ultimate roadhouse is ... Santa Rosa's best kept secret..."

zazu teams up with the INN AT OCCIDENTAL...

offering a special promotion just for you and friends visiting the area. GET AWAY!
Book a room at the inn on a Sunday, Wednesday or Thursday and receive a \$75
gift certificate to dine at **zazu**!

There's room at the Inn... Check out the rooms at www.innatoccidental.com. Each
room has an overstuffed down bed, and its own whirlpool and fireplace! Call
800.522.6324 to book your room. Offer valid through March 31, 2005.

1% BACK

For the month of January, **zazu** will give one dollar for every bottle of wine sold
to the American Red Cross for Tsunami relief.

zazu gives over 1% of its sales to local non-profits.

Here is a list of some of our 2004 recipients:

Girls inc
Redwood Empire Food Bank
Sebastopol Ballet Company
Sonoma Country Day
UCSF Cancer Center – Mammovan
El Molino
Alexander Valley School
Becoming Independent
Face to Face
Sutter Breast Care Center
Volunteer Center
Council on Aging
Ombudsman – senior advocacy services
UCSF Public Health Institute
Gravenstein Schools
Summerfield Waldorf School

LBC
 International School of the Peninsula
 Sonoma County Lodging Association
 RRVW
 Sonoma County Task Force on Homelessness
 Santa Rosa Memorial Hospital
 Positive Images
 Santa Rosa High School
 American Society on Aging
 Piner-Olivet School District
 Junior Achievement
 Sebastopol Rotary
 Wine Library Associates of Sonoma County
 River Child Care Services
 Brookhaven Middle School
 Santa Rosa Junior College
 Sonoma County Agricultural Support Programs
 Sonoma County Farm Worker Programs
 North Bay School Garden Program
 CARE

ALSO... a limerick lane winemaker dinner with ross battersby on monday march 7,

and FOR THOSE OF YOU WHO REMEMBER, AND HAVE MISSED **ZAZU BRUNCHES**, WE WILL BE OPEN FOR **EASTER BRUNCH** FROM 9 - 3. details coming soon...

JUST FOR YOU...

lavender waffles with lemon curd

For our wedding, John and I had our friends throw lavender on us. In the world of food lore, lavender is a said aphrodisiac. Try these for your loved ones over the valentine weekend or every weekend!

for the lemon curd:

juice of 7 lemons
 1 3/4 cups sugar
 6 whole eggs
 9 egg yolks
 1 1/4 cups unsalted butter

Heat the lemon juice, sugar, eggs, and yolks in a large saucepan over very low heat, and whisk until the eggs have broken up and the sugar has dissolved. (We heat it directly on the heat and watch it carefully. You can use a double boiler if you don't want to pay as much attention.) Add half the butter and continue to whisk constantly. At this point the eggs will start to cook and the mixture will coat the back of a spoon. Add the remaining butter and continue stirring until the mixture becomes very thick. Remove from the heat, strain, and set in an ice bath to cool.

for the waffles:

2 cups flour

1/4 teaspoon baking soda
1 1/2 teaspoon baking powder
1 tablespoon sugar
1/2 teaspoon kosher salt
1 teaspoon lavender (or more or less to taste)
2 eggs, separated
1 3/4 cups buttermilk
6 tablespoons melted unsalted butter

Preheat your waffle iron. Sift the flour, baking soda and powder, sugar, and salt. Add the lavender, crushing it between your fingers. Beat the yolks until they are pale yellow. Add the buttermilk and butter. Combine with the dry ingredients. Beat the whites until stiff. Fold the whites into the batter. Cook in your waffle iron using non-stick spray. Dollop with lemon curd.

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