

View as HTML

View as text

Close Preview Window

From: zazu & bovolo restaurants and catering
To: {EMAIL_ADDRESS}
Subject: the GREAT TOMATO SOCIAL & DAVID RAMEY @ ZAZU



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

the GREAT TOMATO SOCIAL @ ZAZU

monday, august 28 - sunday, september 3

we are so excited the heirlooms have finally arrived!!! we are featuring a week of heirloom tomato inspired dishes, along side our regular menu...

the maine **LOBSTER BLT** w/ our own cured BLACK PIG bacon

PRAWN COCKTAIL w/ bloody mary granita & fresh horseradish

MOZZARELLA, red cherokee tomato, and basil sandwiches **EN CARROZZA**

a dungeness **CRABCAKETTE** w/ golden tomato & lemon cucumber gazpacho

PARMESAN RAVIOLI "NORMA", eggplant, sweet 100 tomatoes, "ZAZU garden" basil

a cup of **spicy TOMATO SOUP** w/ a bellwether farm's carmody grilled cheese sandwich

seared **BASS** w/ zucchini blossom fregola & tomato crazy water

CK LAMB & syrah SAUSAGE SANDWICH, sungold tomato jam, grilled onions, arugula
FRIED GREEN TOMATOES, tabasco aioli
 and more...

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 in **FOOD & WINE** magazine as one of California's 10 Grand Cru Winemakers and has received their Wine Awards!!!*

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.

OUT & ABOUT

KENDALL JACKSON HEIRLOOM TOMATO FESTIVAL, saturday, september 9, we'll be making the best BLT's ever with our own brown sugar cured **BLACK PIG BACON** and some tabasco aioli! This event benefits School Garden Network of Sonoma County. for more information, go to www.kj.com

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

on labor day, monday, september 4, ZAZU will be closed and BOVOLO will close at 2.

JUST for YOU

lemon & blueberry napoleon

serves 6

so many of you have asked us for this recipe, so here it is! it is also on our menu right now if you want it and don't want to make it. we came up with this dish after the girls and i went to the blueberry farm off ross station road near iron horse. my girls are hooked! we even eat it for breakfast!

for the lemon cream:

juice of 7 lemons

1 3/4 cups sugar

6 whole eggs

9 egg yolks

1 1/4 cups butter

1 cup heavy cream, whipped

for the blueberry sauce:

3 pints fresh blueberries

1/2 cup sugar

1 teaspoon freshly squeezed lemon juice

1 teaspoon vanilla extract

for the filo "cookies":

5 sheets filo, thawed

6 tablespoons melted unsalted butter

1/3 cup sugar

To make the lemon curd, 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 - others can double boil it...) 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. Once completely cooled, fold in the whipped cream.

To make the blueberry sauce, in a small saucepan on medium-high heat, combine 1/2 of the blueberries with the sugar and the lemon juice and bring to a simmer until the sugar dissolves, about 5 minutes. Add the remaining blueberries and the vanilla extract. Let cool. (this also makes a great sauce for pancakes or waffles! this sauce holds for about a week.)

To make the filo cookies, preheat the oven to 350. Line a baking sheet with parchment. Lay your first sheet of filo on the baking sheet, brush with the butter and sprinkle with the sugar. Lay another sheet of filo on top and repeat the buttering and sugaring process until all the sheets have been used. Cut the filo stack 4 x 5 (into squares) and bake until golden about 15 minutes.

To assemble, place a filo cookie on each plate. Dollop with the lemon cream and top

with the blueberry sauce and another filo cookie. Dollop the lemon cream, top with the blueberry sauce and another filo cookie.

To unsubscribe, click on: [Unsubscribe](#)

zazu restaurant and catering
3535 guerneville road
santa rosa, california 95401
usa
707.523.4814

and

bovolo
106 matheson street
healdsburg, california 95448
707.431.2962

