



zazu & bovolo & BLACK PIG MEAT CO.

ZAZU restaurant + farm 3535 guerneville road, santa rosa, california, 95401
707.523.4814 www.zazurestaurant.com

& BOVOLO + BLACK PIG MEAT co. 106 matheson street, healdsburg, california,
95448 707.431.2962 www.bovolorestaurant.com

VOTE NOW!

PLEASE, PLEASE go to www.zagat.com/votesanfran and review zazu & bovolo! It's your LAST CHANCE to VOTE! the deadline is this **Sunday, March 29, 2009**. Share your witty thoughts and receive a FREE 2010 San Francisco Restaurants guide or an entry into the \$500 "night on the town" sweepstakes. remember! you must FINALIZE YOUR SURVEY to have your vote counted.

YOUR MOM LOVES OUR BREAKFAST!

at **zazu restaurant + farm**, we open for ONE brunch a year. it's for moms. we recommend reservations. **call 707.523.4814 to secure your spot.** or if you want to be spur of the moment and sit on our back patio with your little ones or your puppy, we'd love to have you at **bovolo**. we are open for breakfast 7 days a week at 9 am. let the bellinis flow!

MOTHER'S DAY 2009 @ zazu restaurant + farm
Sunday, MAY 10
9 am - 3 pm

bakers' bread basket

scottish cream scones w/ strawberry + backyard rose geranium jam
black pig bacon + cheddar cornbread
banana + chocolate chip muffins

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mains...

"green eggs + lamb" sausage w/ fried macbryde farm eggs
zoi's cured gravlax w/ **FRESH FROM NEW YORK BAGELS**, cream cheese, caperberries
cornmeal johnny cakes w/ creme fraiche + mendocino huckleberry syrup
grilled asparagus "benedict" w/ prosciutto di parma, truffled hollandaise
shrimp remoulade sandwich w/ avocado + watercress

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sides...

bruleed ruby grapefruit
young lettuces / backyard chive blossom vinaigrette

grilled della fattoria toast + strawberry jam
black pig bacon
duck fat potatoes

\$35 per person before beverage, gratuity, and tax. children under 12, 1/2 price

**LAST CHANCE to be at PINOT boyz & a wine GAL @ ZAZU restaurant + farm
Wednesday, April 1 @ 6:30**

we love this dinner so much we are even making t-shirts. come get one!

black pig **salumi**

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star anise **pork cheek** w/ daikon sprout + oyster mushroom salad

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rosemary studded **porchetta** - uncured bacon wrapped pork loin w/ big white beans,
soffritto, backyard fava leaves

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scharffen berger **chocolate budino** w/ cherry + grains of paradise biscotti
with rock star wines from
davis family vineyards
holdredge winery
kosta browne winery

\$119 per person + gratuity + tax

call 707.523.4814 to reserve your spot

trois vigneronns & une fille du vin @ ZAZU restaurant + farm

Sunday, May 3, 2009 @ 6:30

new potatoes, black tobiko, creme fraiche, backyard chive blossoms
Charles de Casanove Brut Champagne, France, NV

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tender spinach salad w/ cornmeal fried oyster + remoulade
Pink Cricket Bordeaux Rose, 2007

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backyard **fava bean tartine,** backyard mint, bohemian creamery capriago
Matanzas Creek Sauvignon Blanc, 2007

~

"cloverdale rabbit au vin" - braised black pig bacon,
baby shiitake mushrooms, sour cream mashed potatoes
Lassegue, Saint-Emilion Grand Cru, 2004
Chateau Vignot Saint Emilion Grand Cru, 2004

~

flying goat **coffee creme brulee**

\$119 per person + gratuity + tax

call 707.523.4814 to reserve your spot

COOKING LOCAL classes with bovolo chef josh veno and our salumist john stewart

we are starting a cooking class series on the last friday of each month.

time? 6 - 8:30

what? join our hands on cooking class, dine on what you made, and drink bottomless
glasses of our cincin wines!

price? \$59 pp

grab your spot! call 707.431.2962. these classes are not refundable.

FRIDAY, MAY 29 @ bovolo HOW TO MAKE PASTA

FRIDAY, JUNE 26 in forestville WOOD FIRED OVEN PIZZA

FRIDAY, JULY 31 @ bovolo PEACHES...

OUT + ABOUT

Wednesday, APRIL 1, watch ZOI duel MARK STARK of WILLI's restaurants and raise
funds for sonoma county's high school culinary arts programs @ VINTNER's INN.

For more information, go to www.chefsoftomorrow.org

RIESLING WEEK is coming to **ZAZU restaurant + farm, may 20 - 24.**

we will have a flight of rieslings with
star anise pork belly & savoury clams w/ chilies + lime
riesling braised cloverdale rabbit w/ mustard spaetzle, sweet peas & thumbelina carrots
triple coconut pannacotta + passionfruit syrup
alongside our regular changing menu.

FARM to FEAST, saturday, may 16

a dinner with **traci des jardins** of **jardiniere & mijita** and us, a fundraiser for
scholarships at SUMMERFIELD WALDORF SCHOOL & FARM. for tickets, call 707.575.7194

SHOWCASE of SONOMA, saturday, september 5 @ MacMurray Ranch. For more
information go to www.sonomawinecountryweekend.com

YOSEMITE chef's holidays, January 24 - 26, 2010! Plan ahead. Come play with us and
Suzanne Goin and Jody Adams! www.yosemitepark.com

COMMUNITY SUPPORTED BACON

right now, you can get it at zazu or bovolo or call us and we can ship it to you.
707.523.4814. we are setting up a website where you can order too and getting busy to
get it into our local grocery stores.

what makes it so special (other than that john made it)? the pigs are heritage breed,
antibiotic and hormone free, and free range. the bacon is dry cured with brown sugar and
applewood smoked. you will taste the difference!

a 12 ounce pack ... \$10

JOIN our **CSBC - aka COMMUNITY SUPPORTED BACON CLUB** and get a pack/month,
for a year ... \$110 (we give you a punch card if you live locally and you come pick it up
each month at either restaurant; or add shipping if you live outside sonoma county)
or 2 packs/month for a year ... \$199

a pack/month, for a year + a black pig meat t-shirt ... \$130

IN YOUR KITCHEN...

black pig bacon + fiscalini cheddar cornbread

*at the artisan cheese festival this past weekend in petaluma, we served this up and here it
is so you all can make it at home. they quality of the bacon and the cheese make this
dish! fiscalini cheddar is available at www.fiscalinicheese.com*

1 1/2 cups cornmeal
218 grams flour
150 grams sugar
1 1/2 tablespoons baking powder
3/4 tablespoon kosher salt
1 3/4 cups milk
242 grams corn oil
4 eggs
1 cup grated fiscalini bandage wrapped cheddar
12 oz. black pig bacon, or other quality bacon, diced small and rendered

Preheat the oven to 325. Spray a baking dish with nonstick spray. In one bowl, combine
cornmeal, flour, baking powder, and salt. In another bowl, combine the milk, oil, and eggs.
Add wet to dry and stir in the bacon and cheese. Stir until it just comes together - do not
over stir. Pour into prepared baking dish and bake until golden and springs back when
touched, about 1 hour.



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