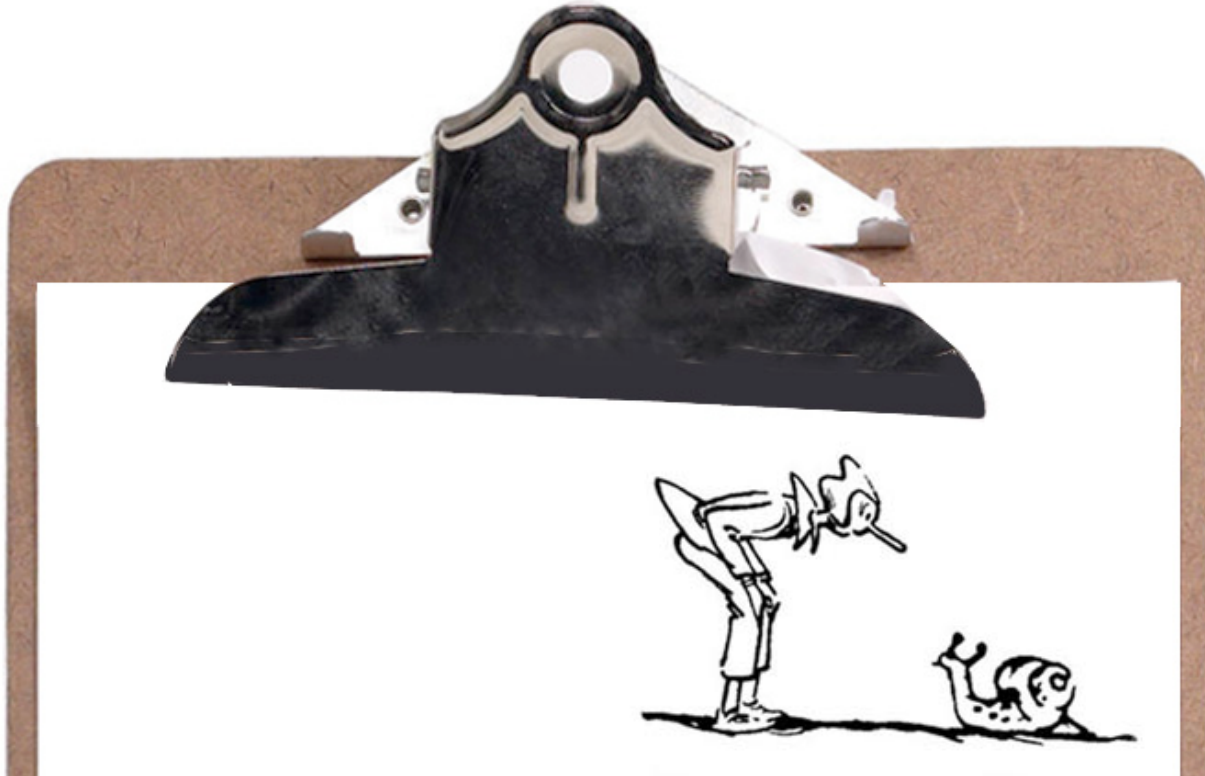


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From: zazu & bovolo restaurants and catering
To: {EMAIL_ADDRESS}
Subject: ZAZU & BOVOLO recipe club



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

SEATS ARE STILL AVAILABLE FOR:

**LIMERICK LANE'S WINEMAKER, ROSS BATTERSBY'S DINNER @ ZAZU
 MONDAY, MARCH 6, 2006, 6 PM**

Limerick Lane Dry Furmint, 2005
 prawn **ARANCINI**, hot & spicy pomodoro
 cucumber & walnut **GAZPACHO**
 asparagus & prosciutto di parma **PIZZA**

~

Limerick Lane Old Vine Zinfandel, Collins Vineyard, RRV, 2002
 sweet potato & **black eyed pea SALAD**, tabasco vinaigrette

~

Limerick Lane Zinfandel, Collins Vineyard, RRV, 2003

PLIN - a handmade pork & chard ravioli,
Limerick Lane zinfandel beurre rouge, sage fritti

~

Limerick Lane 1023, RRV, 2004
LAMB TENDERLOIN on polenta, red onion & parsley leaf salad

~

Limerick Lane late harvest furmint, RRV, 1996
point reyes blue cheese BRUSCHETTA, comice pear, marcona almond

\$90 per person includes food, beverages, gratuity, and tax
CALL NOW 707.523.4814 to reserve your spot.

Mycopia Mushroom BIG NIGHT @ BOVOLO
SUNDAY, MARCH 19, at 6:30 PM

welcoming **GOURMET MUSHROOMS** to PLAZA FARMS...
a **FAMILY STYLE** organic **MUSHROOM DINNER**
by BOB ENGEL of GOURMET MUSHROOMS,
ZOI ANTONITSAS, JOHN STEWART, & DUSKIE ESTES of BOVOLO

FOREST NAMEKO TAPENADE & Black Pig Salumi
&
TRUMPET ROYALE, tallegio, & radicchio **PIZZA**

~

BABY OYSTER mushroom **ZUPPA**, truffled crema, & chive

~

FRISEE, housemade bacon,
pickled ALBA CLAMSHELL mushrooms,
poached farm egg

~

LAMB & PINENUT SAUSAGES
VELVET PIOPPINI mushroom farro, vin santo

lacinato kale & roasted onions

~

Scharffen Berger **CHOCOLATE "mushroom" CUPCAKE**

W/ Villa di Corlo Lambrusco, NV
Philip Staley Duet, sonoma, 2002
Da Vero Pollo Rosso, Sonoma, Lot 2

\$65.00 per person, "bottomless glasses", and no corkage!
not including 18% gratuity and 7.75% sales tax

Reserve now. Space is limited.
Call 431.2962 to reserve your spot!

ZAZU OUT & ABOUT...

JOIN us this BARREL WEEKEND...

march 4 & 5 at **FAMILY WINERIES AND GALLO FAMILY WINERY.**

For information, go to www.wineroad.com

march 30 & 31, in SEATTLE at **IACP** with **CALIFORNIA WALNUTS.**

For information, go to www.iacp.com

ZAZU CARES!

here is our donation list for 2005!

we thank these nonprofits and others for their good works to make our community a better place!

American Red Cross
 Redwood Empire Food Bank
 Big Brothers Big Sisters
 Alexander Valley School
 Piner Olivet Union School District
 Mark West School District
 Santa Rosa High School
 Westside elementary school
 Olivet School
 Madrone Elementary School
 Marin Primary and Middle school
 Santa Rosa Junior College
 Live Oak Preschool
 Sonoma Country Day School
 St. John's School
 Sonoma County High School Culinary Arts Programs
 Community Child Care Council
 Kids in the Clinic
 School Garden Network
 The Children's Village
 California Parenting Institute
 Boys & Girls Club, Healdsburg
 Boys & Girls Club, Valley of the Moon
 4H Foundation of Sonoma County
 CASA
 Valley of the Moon Children's Home
 Grandparents Parenting Again
 Council on Aging
 Senior Advocacy Services
 Make A Wish Foundation
 American Heart Association
 Luther Burbank Center for the Arts
 National Women's History Project
 Russian River Wine Growers
 Becoming Independent
 Occidental Volunteer Fire Department
 Drug Abuse Alternatives Center
 Sonoma Valley Mentoring Alliance
 WCC House
 Blind Adaptive Group
 Sebastopol Ballet Company
 Torkelson Journalism Scholarship
 James Beard Foundation
 Les Dames d'Escoffier
 Brown University Scholarship Fund
 Southwest Community Health Center
 Blue Ribbon Campaign
 EcoRing
 Russian River Valley Foundation

Up with Downtown Guerneville
R. R. Sisters of Perpetual Indulgence
Congregation Beth Ami

JUST for YOU

pickled mushrooms

for our GOURMET MUSHROOM BIG NIGHT @ BOVOLO, we are tossing these tasty mushrooms with frisee, our own BLACK PIG BACON, & mustard vinaigrette w/ a poached farm egg on top!

1 pound mushrooms of your choice
1 1/2 cups water
1/2 cup red wine vinegar
1/2 cup red wine
1 tablespoon kosher salt
5 peppercorns
a sprig of thyme
1 bay leaf
2 cloves garlic, peeled
a pinch of sugar

Combine all the ingredients in a small heavy sauce pan. Bring up to a simmer for 5 minutes. Cool in the brine.



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