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**From:** zazu restaurant  
**To:** {EMAIL\_ADDRESS}  
**Subject:** whats new from zazu - summer 2003

# zazu

**3535 guerneville road, santa rosa, california, 95401 707.523.4814**  
[www.zazurestaurant.com](http://www.zazurestaurant.com)

## celebrate your holiday party at zazu!

Duskie will custom design a holiday menu for your event.  
we are available for lunches and dinners and can accomodate groups  
between 20 and 50.  
call Duskie at 523.4814.

some of our holiday plates will be:

foie gras with a pannetone cupcake and sour cherry jam  
lobster tea sandwiches with white truffle butter  
prawn cocktail with red and green cocktail sauce  
castelfranco, sugar and spice pecans, ver jus  
duck soup  
seared duck, blood orange marmelade, celery root smashed potatoes  
diver scallops, pumpkin ravioli, star anise browned butter  
malcolm's mushroom "farrotto", meyer lemons, rocket, shaved parmesan  
chestnut crepes, scharffen berger dark chocolate sauce  
eggnog creme brulee  
Santa's cookie plate

## zazu reviews

thank you for your votes! zazu is still santa rosa's number one restaurant for the  
second year in a row in ZAGAT 2004 with a 25 for food and a 23 for service! we are  
"santa rosa's best kept secret!"

also we received a WINE SPECTATOR award of excellence for our wine list.

AND SAN FRANCISCO MAGAZINE mentioned our grilled endigia in its list of TOP 125  
BITES OF THE BAY AREA. we had to bring the dish back - come check it out!

## ON THE PLATES

some plates we are excited about...

Now is the time to get your fill of SQUASH BLOSSOMS before they are gone for the  
year. We are serving them fritti with laura chenal goat cheese fondue.

John has been making his own SAUSAGES these days. They are perfectly moist with the

right amount of fat and seasoning and without any unknown scary additives. Right now we are serving a pork sausage in a spiral "chiocciola", the Italian word for snail, with tagliatelle and pesto made with basil just picked from the boxes out back.

And assuming you remember to SAVE ROOM, we are making a "THAT'S THAT" (our twist on the classic "it's it") with oatmeal shortbread and ginger ice cream dipped in scharffen berger chocolate. We are donating a portion of these sales to the cancer research center at UCSF.

PIZZA AND PINOT is still alive and well Wednesdays, Thursdays, and Sundays.

### IN THE GLASS

we've added a new section to our wine list.

THE ZAZU FIVE BUCK CLUCK

we will pour carefully selected wines at \$5 per glass

[www.zazurestaurant.com](http://www.zazurestaurant.com) is up and running. check us out...

### zazu's raspberry and rrv pinot noir sorbet

1 pint raspberries  
1 cup sugar  
1 cup rrv pinot noir  
2 cups water

combine the ingredients in a small sauce pan on medium high heat. simmer 15 minutes and strain. cool. freeze in your ice cream maker according to directions.

### zazu out and about

saturday, september 6 - KENDALL JACKSON'S HEIRLOOM TOMATO FESTIVAL, a benefit for North Bay School Garden Programs. if you are interested, call 800.769.3649.

saturday, september 13 - LES VENDAGES, a benefit for ANOVA at Sonoma Cutrer. if you are interested, call 528.1181.

tuesday, october 21 - a cooking class at RAMEKINS with ZD wines.  
if you are interested, call Ramekins at 933.0150.

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