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From: zazu restaurant and catering
To: {EMAIL_ADDRESS}
Subject: what's new from zazu - harvest 2004

zazu

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HAVE YOUR HARVEST OR HOLIDAY PARTIES AT ZAZU

Celebrate at a San Francisco Chronicle **TOP 100** restaurant! You can have zazu all to yourself for lunch **any** day of the week. We can accomodate 20 - 60 people. Book early as we have limited availability. We can do on or offsite events... breakfast, lunch, or dinner. Call 523.4814 to discuss your event.

We can also put a gift certificate in the mail for you and save you holiday shopping time.

OUT AND ABOUT

Friday & Saturday, October 29 & 30 ~ PINOT ON THE RIVER

Hang with the makers and taste the most highly rated pinot noirs, including...

Merry Edwards Wines
Tandem Winery
Scherrer Winery
Martinelli Winery
Trentadue
Iron Horse Vineyards
Williams Selyem
Orogeny Vineyards
Marimar Torres
Kosta Browne
Lynmar Winery
DuNah
Hartford Court
Holdredge Vineyards
La Crema
Inman Family Winery
MacPhail Family Wines
Skewis
De Loach Vineyards
Papapietro Perry

Russian Hill
Sapphire Hill
Landmark Vineyards
and others...

Join us for an **all pinot Winemaker's Dinner** paired with 10 pinot noirs. There will also be seminars, tours, tastings, a whole hog bbq, and more! Proceeds benefit Russian River Valley Foundation, Russian River Valley Eco-Tourism Board, and the Russian River Valley Child Day Care Center. Check it out online at www.pinotfestival.com

beluga lentil and lamb cotechino
~
cauliflower sformato, malcolm's mushrooms, white truffle oil
~
a tiny pumpkin, gingerbread and
duck confit stuffing
~
juniper crusted venison, celery root gratin, cranberry chutney
~
andante's cadenza packed in pinot pomace,
fig jam, walnut toast

Saturday & Sunday, November 6 & 7 ~ RUSSIAN RIVER WINE ROAD'S WINE AND FOOD AFFAIR ~ At **Holdredge and Sapphire Hill**, we will have balsamic braised pork cheek on a sour cream biscuit. And at **Davis Family Vineyards**, we will have lamb cotechino with truffle butter. For more information, call 800.723.6336

HOT OFF THE PRESSES...

ZAZU was featured in this month's **ART CULINAIRE** and **FOOD & WINE** magazine.

Here is an excerpt from Art Culinaire: "Sonoma County is such an awesome place. We have an amazing connection with the winemakers. For us, there's a face on almost every bottle. People in other parts of the country just don't have that. It makes the experience whole." Our ribollita (see recipe JUST FOR YOU) was featured along with six other dishes.

ON THE PLATES

Ribollita is coming in mid-November as soon as **Da Vero** presses their olives!

Try the Cape Ann day boat scallops with brown butter risotto and a grilled pear - perfect paired with chardonnay.

This harvest features **Davis Family** syrah cluster braised rabbit with fingerling potatoes and cipollini onions.

And our twist on classic Americana: 1/2 a roasted chicken with fontina potato gratin, mushroom gravy, and crispy onions.

John is becoming quite a salumist! Check out Stewart's hot links on mascarpone polenta, roasted peppers, and salsa verde.

PIZZA AND PINOT is still the locals' (not so) secret on Wednesdays, Thursdays, and Sundays. Have it with a flight of pinots!

IN THE GLASS

Again this year... our wine list was awarded a gold medal at the Sonoma County Harvest Fair!

Congratulations to Betsy and Bill of **Acorn Winery** for taking the Sweepstakes Red for their Heritage Vines Zinfandel, Alegria Vineyards, 2002! coming soon to glasses at [zazu](#)...

AMARONE SUNDAYS - share a glass with us and we will waive corkage for bottles of amarone on Sundays. Or from our list, try Amarone's younger brother... **Zenato Valpolicella Ripassa, 2001**.

By the glass, you can still have a quality glass for \$5 if you want the **FIVE BUCK CLUCK**.

JUST FOR YOU...

zazu ribollita with da vero olio nuovo
a tuscan bread and bean soup

This is the perfect soup to showcase olio nuovo which becomes available in early november. In Tuscany, the Italians won't even consider finishing with olive oil by summer, they'd rather wait for the new oil. This soup is intended to be a use for the kitchen's leftovers. We love it so much that when we moved to Sonoma, John's first goal was to grow everything for this soup himself, including the olives!

2 cups fresh shell beans (or dry white beans)
2 bay leaves
4 cloves peeled garlic, divided
2 stalks celery
2 carrots, peeled
1 onion, peeled
1 leek, white part only
good quality extra virgin olive oil (like da vero made in healdsburg)
1/2 savoy cabbage, cut into thin ribbons (chiffonade)
1 bunch lacinato kale, stemmed and cut into chiffonade
6 cups water
kosher salt and freshly ground black pepper
1/2 loaf day old rustic bread, crust removed

If the beans are dried, cover the beans with water and soak overnight. Cook the beans with the bay leaves and 2 of the garlic cloves until soft, about 1 hour. Strain reserving 1 cup of the liquid to add to the soup.

Process the remaining 2 cloves garlic with the celery, carrot, onion, and leek until very fine, but not wet (still with tiny pieces of the vegetables, not a puree). Sauté the vegetables in about 1/4 cup extra virgin olive oil on medium-low heat until fragrant and slightly browned, about 10 minutes. Add the beans and their cooking water, cabbage, chard, and water. Let simmer approximately an hour. Season to taste with salt and

pepper.


Crumble the stale bread into chunks and place a handful of the bread in each bowl. Ladle soup over and let sit a few minutes for bread to soften and broth to be absorbed.

Finish each bowl with more extra virgin olive oil and freshly ground black pepper.


Or you can have us make it for you at [zazu!](#)

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