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



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

MOTHER'S DAY is on SUNDAY, MAY 14!

ZAZU will open from 9 - 2:30 for brunch and then be open for dinner w/ **PIZZA & PINOT** & our regular menu.
Reservations recommended.

BOVOLO will be open all day from 8 am - 9 pm with **BACKDOOR BREAKFAST**, lunch & dinner!
No reservations accepted.

here is a sampling of **ZAZU's** mother's day menu...

start w/ a **BAKER'S BREAD BASKET** then choose from the **MAINS** and **SIDES**...

MAINS...

LEMON RICOTTA PANCAKES, raspberries, & maple syrup

STEAK, STEAK, STEAK - prime rib, a one eyed susan, Z1 steak sauce, steak fries

GREEN EGGS & LAMB - herb scramble and lamb sausage

grilled bread **PANZANELLA**, artichokes, bulgarian feta, & an egg on top

house cured **SALMON GRAVLOX** & **DUNGENESS CRAB** salad, blood orange aioli

smoked **DUCK CONFIT HASH**, corn crepes, red garnett yam

SIDES...

our own applewood smoked **BLACK PIG BACON**
 our own **BLACK PIG BREAKFAST SAUSAGE**
 a **LAMB SAUSAGE** link
 steak fried **POTATOES**, cascabel salt
 della fattoria grilled **TOAST**, strawberry rhubarb jam
 young **LETTUCES**, banyuls vinaigrette
 grilled **ASPARAGUS**, blood orange aioli

*\$35 per person, not including beverages, tax or gratuity
 children under 12, \$15 per person*

silver pines vineyards BIG NIGHT @ BOVOLO
SUNDAY, APRIL 30, at 6:30 PM

welcoming **SILVER PINES VINEYARDS** to PLAZA FARMS...
 a **FAMILY STYLE PRE-RELEASE** winemaker's DINNER
 by ZOI ANTONITSAS, JOHN STEWART,
 & DUSKIE ESTES of BOVOLO

ANTIPASTO SAMPLER ~ Black Pig Salumi, roasted & marinated vegetables, laura
 chenele goat cheese truffles, crostini
 &
MELAZANNE PIZZA, mint leaf, ricotta salata

*silver pine **VIN GRIS** of syrah, bennett valley, 2005*

~

DUNGENESS CRAB SALAD, da vero champagne vinegar aioli,
 endive, frisee, cucumber

*silver pines **SAUVIGNON BLANC**, sonoma mountain, 2004*

~

roasted **LEG OF LAMB**,
 chard & spring onions, roasted tomatoes, marjoram fingerlings

*silver pines **SYRAH**, bennett valley, 2004*

~

ALMOND MILK PANNA COTTA w/ apricots
 FLYING GOAT COFFEE

*\$65.00 per person includes food & wine,
 does not include 18% gratuity and 7.75% sales tax*

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

If you don't know about Silver Pine Vineyards, they are made by the illustrious Greg LaFollette. Their 2003 Sauvignon Blanc was named **TOP 10 SAUVIGNON BLANCS** of the year by the **WINE SPECTATOR** and received a 90 from both the Wine Spectator and the Wine Enthusiast.

ZAZU OUT & ABOUT...
 JOIN us ...

PASSPORT WEEKEND... april 29 & 30 at UNTI.

For information, go to www.wdcv.com

DERBY DAY a benefit for **MEALS on WHEELS** at Sonoma-Cutrer, **saturday, may 6**. For more information, go to www.councilonaging.com.

TASTE of SONOMA, monday, may 8

at the Yerba Buena Center for the Arts, 701 mission at 3rd, san francisco, an event w/ Sonoma Vintner's Association.

For more information, go to www.sonomawine.com

HOSPICES of SONOMA, saturday, may 20

at Goldridge Pinot in Sebastopol, benefiting children in life threatening circumstances.

For more information, go to www.hospicesofsonoma.org

ON THE PLATES...

on ZAZU's menu right now,

for small plates, we are thrilled spring has finally sprung with...

our own **Black Pig bacon wrapped ASPARAGUS** w/ roasted shallot puree

liberty **DUCK LIVER TERRINE** w/ sherry roasted grapes

DUNGENESS CRAB in a piquillo pepper w/ paprika aioli, avocado & watercress

grilled fresh **SQUID** w/ fried chick peas & marjoram vinaigrette

and **SAVE ROOM** for the **CREME FRAICHE PANNA COTTA** w/ strawberries & balsamic syrup

JUST for YOU**strawberry rhubarb crisp**

serves 8

make this for mom! we like to serve it with our hand crafted ginger gelato! or try it with whipped cream with a dash of rosewater.

4 cups rhubarb, diced large
 4 cups strawberries, cut in 1/2
 1/2 cup sugar
 1 tablespoon peeled and grated fresh ginger
 1 tablespoon cornstarch
 1/2 teaspoon cinnamon
 zest and juice of one orange
 1 teaspoon vanilla extract
 TOPPING:
 1 1/2 cups flour
 1 1/2 cup oats
 1/2 cup brown sugar
 1/2 cup sugar
 1 teaspoon cinnamon
 1/2 teaspoon salt
 1 cup butter, softened

Preheat the oven to 375. In a bowl, toss the strawberries & rhubarb, sugar, ginger, cornstarch, cinnamon, orange, and vanilla. Place in baking dish. In another small bowl, combine the flour, oats, sugars, cinnamon, salt, and butter with your fingers until crumbly. Sprinkle strawberries & rhubarb with topping. Bake about 30 minutes, until golden and bubbling.

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