

[View as HTML](#)[View as text](#)[Close Preview Window](#)

**From:** zazu restaurant and catering  
**To:** {EMAIL\_ADDRESS}  
**Subject:** what's new from zazu - spring 2004

# zazu

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

**Are you entertaining this spring, summer, or fall?**  
**Add a little ZAZU flare and let ZAZU take care of it for you.**  
**We cater too!**

We can do on or offsite events breakfast, lunch, or dinner.  
Call 523.4814 to discuss your event!

### **zazu hot off the presses...**

JUST IN... WAHOO!... We made the **San Francisco Chronicle's and Michael Bauer's TOP 100** Bay Area restaurants list for the second year! We are in good company in Sonoma County with the Farmhouse Inn and Cafe La Haye!

Now is the time to vote on zagat at <http://www.zagat.com/survey>  
(until April 25).

If you vote, you receive a free copy of the guide in the mail!

**Please take the time and vote now!**

In the 2003 and 2004 issues, you voted us top restaurant in Santa Rosa! THANK YOU!!!

We were also featured in **THE BOHEMIAN** in early March..  
about the food... "kind of Mario Batali meets Paula Deen meets the Naked Chef...  
comforting but with just the right amount of danger ... Elvis Costello would love ZAZU  
too."

We were also included in **San Francisco Magazine's Great Cheap Meals** for our  
PIZZA AND PINOT nights.

### **ON THE PLATES**

There is no more exciting time for cooks than spring!  
We are a weary of winter produce  
and dizzy with ideas using asparagus, artichokes, and rhubarb...

From **small plates**, remember last fall's issue with John hanging out with Mario Batali  
in the Big Apple with the whole hog? Now our own cured meats are in full swing on the  
butcher's antipasto sampler!

On our **big plates**, try the **ver jus braised rabbit, cardoon risotto, pinzimonio** (for those of you unfamiliar with a cardoon: it's a relative to an artichoke but looks like an enormous celery) or **1/2 a cornish came hen "under a brick" with grilled asparagus and zazu's own maple cured bacon vinaigrette.**

In the pasta section, check out the **minted mascarpone ravioli with sweet peas and duck confit.**

**SAVE ROOM** for the cornmeal shortcake with lemon cream and strawberry rhubarb sauce! See recipe below...

**PIZZA AND PINOT** is still the locals secret on Wednesdays, Thursdays, and Sundays. When it's hot outside, let us cook for you! John was trained by a couple from Lucca to make these crunchy thin crusts! And at \$14.5 - what a steal!

### **IN THE GLASS**

We are amping up our **tickle me pink** section with selections like Scherrer Vin Gris made from Pinotage, Carol Shelton's Rendezvous Rose of Zinfandel, and the irresistible Sinskey Vin Gris of Pinot Noir. We are also loving German Rieslings and the hot new Gruner Vetliner from Dr. Unger in Austria - a wine that seems to work with asparagus and artichokes!

**"FIVE BUCK CLUCK"** is a way to get a quality glass of wine for \$5 or on the other end of the spectrum try our **PREMIUM POURS** on Thursdays through Saturdays, we open some of our premium bottles by the glass or taste. Now is your chance to sample those bottles you've always wanted to try.

### **zazu out and about...**

On Saturday, May 1 - we will be making dessert for the **DERBY DINNER** at Sonoma Cutrer to benefit the Council on Aging. For tickets, call 525.0143.

On Sunday May 15 - **UCSF Carol Franc Buck Breast Care Center** - Duskie will be making our Bab's THAT'S THAT, a dessert we had on our menu this winter donating proceeds for each dessert sold to the Mammovan. Annie Somerville of Greens will also do a demonstration (Duskie used to work with her at Greens). For tickets, call 415.885.7558

On Saturday, July 17 - we will be at the **SONOMA SHOWCASE** at Clos Du Bois with our raspberry pinot noir sorbet, benefitting the Redwood Empire Food Bank, Santa Rosa Junior College, Sonoma County Farm Worker Programs and Agricultural Support Programs. For tickets, call 586.3795 x 209.

On Monday, August 16 - John will be teaching gelato making at the grand opening series of **Sur La Table** in Montgomery Village. We can't wait till they open!

On Saturday, August 21 - **GRAPE TO GLASS** - we will be cooking and drinking with **DUTTON-GOLDFIELD** wines and **HOLDREDGE** wines. For tickets, call 521.2534.

On Monday, September 13 - Love pork? John will be teaching fresh sausage making at the grand opening series of **Sur La Table** in Montgomery Village.

**JUST FOR YOU...****strawberry shortcake with lemon cream****for the cornmeal shortcakes:**

4 1/2 cups flour  
1/2 cup cornmeal  
3/4 cup sugar, and more to sprinkle the tops  
2 1/2 tablespoons baking powder  
1 1/2 teaspoons salt  
1 teaspoon vanilla extract  
1/2 pound unsalted cold butter  
2 tablespoons crisco  
2 cups buttermilk  
1/4 teaspoon almond extract  
an egg white, slightly whipped

Preheat the oven to 425. In a food processor, combine flour, cornmeal, sugar, baking powder, and salt. Pulse in the butter and crisco until the mixture resembles a coarse cornmeal. In a medium bowl, add the buttermilk, vanilla and almond extract by hand. Roll out to 1 inch thick and cut into 3 inch rounds. Place on a baking sheet and brush with egg whites and sprinkle with sugar. Bake until cooked through and golden, about 12 minutes.

**for the lemon cream:**

juice of 7 lemons  
1 3/4 cups sugar  
6 whole eggs  
9 egg yolks  
1 1/4 cups butter  
1 cup heavy cream whipped


Heat the lemon juice, sugar, eggs, and yolks in a large saucepan over very low heat, and whisk until the eggs have broken up and the sugar has dissolved. (we heat it directly on the heat and watch it carefully - others can double boil it...) Add half the butter and continue to whisk constantly. At this point the eggs will start to cook and the mixture will coat the back of a spoon. Add the remaining butter and continue stirring until the mixture becomes very thick. Remove from the heat, strain, and set in an ice bath to cool. Fold whipped cream into lemon curd.

To put the dish together, dollop the lemon cream inside a split apart biscuit and top with ripe strawberries.


---

To unsubscribe, click on:

[Unsubscribe](#)



zazu restaurant and catering  
3535 guerneville road  
santa rosa, california 95401  
usa



**WestEgg**  
**Web** design + content

