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**From:** zazu & bovolo restaurants and catering  
**To:** {EMAIL\_ADDRESS}  
**Subject:** ZAZU recipe club & bovolo big night 6.06



# ZAZU & bovolo

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

& **BOVOLO** 106 matheson street, healdsburg, california, 95448 707.431.2962

**T SPOTS tea infused BIG NIGHT @ BOVOLO**  
**sunday, july 23, 2006** at 6:30 pm

a FAMILY STYLE **T SPOTS** dinner by chefs  
ZOI ANTONITSAS, JOHN STEWART,  
& DUSKIE ESTES of **BOVOLO**

**T SPOTS ICED TEAS**

**SILK ROAD LAPSANG SOUCHONG tea marbled deviled eggs**

**TEA SANDWICHES**

english cucumber & housemade mascarpone  
BLACK PIG salumi & mustard  
T SPOTS APRICOT JAM & prosciutto di parma

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**OO LONG TEA SEARED AHI TUNA**, tomato & thai basil salad

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**CHAI TEA SMOKED DUCK**, red rice, kumquats, currants, pinenuts

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**GREEN TEA GELATO**, sesame shortbread  
*T SPOTS gen mai cha*

*\$65.00 per person, 'bottomless glasses' of our cincin wines & no corkage!  
not including 18% gratuity and 7.75% sales tax*

Reserve now. Space is limited.

**Call 431.2962** to reserve your spot!

AND... look out for our **BELLWETHER FARMS BIG NIGHT** on sunday, august 20!

TICKLE ME PINK BIG NIGHT was a smash success. THANK YOU for coming!

THERE IS STILL TIME to get our **BLACK PIG SAUSAGES** or **GELATO SANDWICHES** for your 4th of JULY BBQ! **BOVOLO** will be open on the 4th until 2:30 pm!



*GARDENER blanche in the **ZAZU** chefs' garden*

**from the ZAZU GARDEN & on the plates...**

from our garden **SQUASH BLOSSOM FRITTI\***, lemon thyme\* aioli  
**FIRECRACKER RIBS** w/ a wedge of icy watermelon  
**POPCORN CALAMARI**, white polenta & peas  
1/2 a roasted **CHICKEN**, pineapple sumac chutney  
**LAVENDER\* SKEWERED LAMB**, phipp's ranch bean salad, cucumber mint\* gazpacho  
**BROWN SUGAR CURED PORK CHOP**, apricot pickle  
**hand picked ZUCCHINI\* & laura chenel goat cheese PIE**, olive and tomato salad  
**LAVENDER\* CREME BRULEE**  
**STRAWBERRY\* & mango SHORTCAKE**, passionfruit curd

\* denotes items grown in our own organic garden.

you can work with BLANCHE & OTB organics too at your home or winery!  
call her at **707.829.7111!**

**IN THE GLASS...**

at **ZAZU** try a **flight of PERFECT pinks!**

**OUT & ABOUT**

**HEALDSBURG FARMER'S MARKET** on our **GELATO BIKE** saturdays, 9 - 12 and tuesdays, 4 -7

**SEGHEGIO summer BBQ**, saturday july 8 john will be riding the **GELATO BIKE** w/ **SEGHEGIO ZINFANDEL & BLACKBERRY SORBETTO**. for information, go to [www.seghesio.com](http://www.seghesio.com)

**SONOMA SHOWCASE**, saturday july 15 at MACMURRAY RANCH sharing our own **BLACK PIG SALUMI** w/ mustard fruits. for more information, go to [www.sonomawine.com](http://www.sonomawine.com)

**GRAPE TO GLASS**, saturday august 19, we will lead a class at **HARTFORD** & offer up some good eats at **DAVIS FAMILY WINERY**. for information go to [www.rrvw.org](http://www.rrvw.org)

**KENDALL JACKSON HEIRLOOM TOMATO FESTIVAL**, saturday, september 9, we'll be making the best BLT's ever with our own brown sugar cured **BLACK PIG BACON** and some tabasco aioli! for more information, go to [www.kj.com](http://www.kj.com)

**SCHOOL GARDEN NETWORK's garden party**, sunday, september 24 at sonoma county day school to benefit school gardens throughout sonoma county. for more information, go to [www.schoolgardens.org](http://www.schoolgardens.org)

**HOT OFF THE PRESSES ...**

check out BOVOLO's chef zoi at this cool

site: [www.turnhere.com/city/san\\_francisco/napa\\_sonoma/films/355.aspx](http://www.turnhere.com/city/san_francisco/napa_sonoma/films/355.aspx)

and check us out in **SUNSET & VIA** magazines this month!

**JUST for YOU**

**STRAWBERRY sorbetto SHORTCAKE**

*we are having so much fun with the many incarnations of this dessert! try it at home with **BOVOLO's** ginger or banana gelato and fresh strawberries! or at **ZAZU**, we are making a passionfruit curd and topping with fresh mango & strawberries! delicious!*  
serves 6

*4 1/2 cups AP  
1/2 cup cornmeal  
3/4 cup sugar  
2 1/2 tablespoons baking powder  
1 1/2 teaspoons kosher salt  
1/2 pound unsalted butter  
2 tablespoons cold crisco  
2 cups buttermilk  
1 teaspoon vanilla extract  
1/4 teaspoon almond extract  
eggwhites and granulated sugar to brush on top  
BOVOLO strawberry & rose sorbetto  
BOVOLO vanilla bean gelato  
1 pint strawberries, rinsed and sliced*

*Preheat the oven to 425. In a food processor, combine the flour, cornmeal, sugar, baking powder and salt. Pulse in the butter & shortening to coarse crumbs. In a small bowl combine the buttermilk and extracts. Hand mix the flour mixture and the buttermilk mixture until just combined. Roll out to an inch thick. Cut into 3 inch circles. Whip a few egg white to soft peaks and brush each shortcake and sprinkle with sugar. Bake on top rack until golden, about 20 minutes. To serve, split each shortcake horizontally (like an english muffin). Top each bottom with a scoop of vanilla gelato and a scoop of strawberry sorbetto. Top with strawberries and place the top of the shortcake on top.*

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