



zazu & **bovolo** & **BLACK PIG MEAT CO.**

PAUL MATHEW VINEYARDS BIGnight @ bovolo
sunday, december 5, 5 pm

black pig salumi + hand thrown pizzas

~

ruby beet agnolotti + fennel brodo

~

lacquered duck legs, fig anchoiade, lacinato kale, polenta

~

farmstead cheeses + condimenti

~

sour cherry + grains of paradise biscotti

they are pulling out all the stops! going into the library, and pulling out the no longer available bottles.

can you believe it? bottomless glasses of their INCREDIBLE WINES! are you kidding me?!

\$85 before gratuity + tax

call 707.431.2962 to reserve your spot!



PARENT + CHILD GINGERBREAD HOUSES @ bovolo

Sundays, December 12 OR 19, 3 - 4:30 pm

\$39, includes class, house, santa's snack, & holiday reading @ copperfield's
siblings 25% off

call 707.431.2962 to reserve your house.

GIVE BACON for the holidays!

everybody loves bacon!

black pig or support local food t shirts ... 29 + tax

community supported bacon club (a pack every month) ... 115

zazu or bovolo gift certificates

pick up at our restaurants or order online @ www.blackpigmeatco.com

**BRING ON 2011
 DECEMBER 31, 2010**

CHOOSE 1 or 2...

red wine + red onion soup

blood orange, date, pistachio, & feta salad

albacore tuna tartar, quail egg, white truffle vinaigrette

bodega bay dungeness crab, celery root mezzalune, black tobiko

grilled monterey bay calamari, black rice, preserved lemon

fried oyster po' boy + bacon fat tartar sauce

petaluma chicken livers + black pig bacon, baked goat cheese, puntarelle

pork belly "croutons", gabriel farms asian pears, mache salad

roasted bone marrow + pepperpress

~

CHOOSE...

"zasumac" hawaiian ono + pomegranate fattoush

chestnut fazzoletti, roadhouse made ricotta, pumpkin, sage browned butter

**liberty "duck, duck, gooseberry", red rice, gooseberry confiture
california kobe steak rossini, foie gras, duck fat brussel sprouts**

~

CHOOSE...

lemon posset + ginger "folk"

triple coconut cake + passionfruit sorbetto

dark chocolate fondue + fig pannetone

3 courses \$69 or 4 courses \$79 before beverage, gratuity, tax

call 707.523.4814 to reserve your spot!

HOT OFF THE PRESSES

thank you for voting for us on zagat

ZAGAT 2011: "anything made with black pig... will not disappoint... hard to get wines. food 25 / service 23"

MONDAY NIGHT FARM SUPPERS @ zazu restaurant + farm

3 courses/\$39 before beverage, gratuity, tax.

vegetarian options always available.

menus subject to change due to ingredient availability.

monday, december 6

hush puppies + paprika remoulade

smoked pork shoulder, Kansas City "Q", brown sugar baked beans, spicy greens

grandma's pink sherry cake

monday, december 13

black pig bacon + avocado cobb salad

dr pepper beef spareribs, warm mustard-seed potato salad

lemon posset + backyard rosemary shortbread

monday, december 20

potato + black pig bacon chowder

grilled petaluma chicken, pomegranate Q, grilled sweet onions

espresso gelato profiteoles + dark chocolate sauce

monday december 27

deviled quail eggs + poppyseed slaw

black vinegar glazed baby back ribs, sweet potatoes

sebastopol apple fritters

OUT + ABOUT

a day @ POINT REYES FARMSTEAD CHEESE,

Sat., Dec. 3, 10:30 - 3:30

a tour of the happy cows & cheesemaking,

a cooking class & lunch w/ duskie

\$125, call **800.591.6878** to secure your spot.

WINTER IN THE CELLAR, january 15th @ PASSALACQUA WINERY

for more information go to www.passalacquawinery.com

CHEF's HOLIDAYS @ the AHWAHNEE, YOSEMITE – Feb 1 – 3, 2011!

it's never too early to plan for a good time! for more information, go to
www.facebook.com/home.php?#!/Ahwahnee?ref=ts

COCHON 555, Sunday, March 6, 2011, Napa ... 5 pigs, 5 chefs, 5 winemakers.
come rally us on and vote for us on their turf!!!! to get tickets, go to www.cochon555.com/

IN YOUR KITCHEN...

"wish i was at st. john's lemon posset"

serves 6

i love how clean this dessert is. perfect ending. almost enough to fly to london for!

2 1/4 cups whipping cream
3/4 cup plus 1 teaspoon sugar
5 tablespoons fresh lemon juice
2 teaspoons lemon zest, (yellow part only)

Bring cream and 3/4 cup sugar to simmer on medium-high heat. Simmer 3 minutes, stirring constantly. Remove from the heat. Stir in lemon juice. Pour into six ramekins. chill until possets are set, about 4 hours.

Mix remaining 1 teaspoon sugar with the lemon peel and sprinkle on top. Serve with a shortbread cookie.

ZAZU restaurant + farm 3535 guerneville road, santa rosa, california, 95401
707.523.4814 www.zazurestaurant.com

BOVOLO 106 matheson street, healdsburg, california, 95448 707.431.2962
www.bovolorestaurant.com

BLACK PIG MEAT co. GET BACON @ www.blackpigmeatco.com

If you no longer wish to receive these emails, please reply to this message with "Unsubscribe" in the subject line or simply click on the following link:
[Unsubscribe](#)

zazu restaurant
3535 guerneville road
santa rosa, California 95401
US

WestEgg
Web web design
email marketing