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From: zazu & bovolo restaurants + farm | black pig meat co.
To: {EMAIL_ADDRESS}
Subject: zazu pinot boyz + a wine gal



join us for one of the most fun nights of the year!

WESTSIDE BOYZ + A WINE GAL

wednesday, september 8

6:30

dine and sip with winemakers and stars...

mark mcwilliams of **arista winery**, chris donatiello of **c. donatiello winery**, jeremy baker of **thomas george estates**, bob cabral of **williams selyem** AND **ziggy the wine gal**

a night of "pork for pinot"...

black pig fig + saba

~

grilled calamari stuffed w/ black pig sausage, pan blistered padrons, romesco

~

pork shank osso bucco, red rice, roasted wine grapes, dry creek mosto

~

ZiGarden blackberry cobbler + brown sugar gelato

\$139, before gratuity + tax

Call 707.524.4814 to reserve your spot!

GRAPE to GLASS, Saturday, August 21.

bike through the Russian River Valley with Duskie!, go to a farmers' market, and take a cooking class! For more information, go to www.rrvw.org

SODA ROCK TOMATO BIGNight @ macbryde farm, Sunday, September 19, 5 pm

call bovolo @ 707.431.2962 to reserve your spot at the table!

wood fired oven margherita pizza + hog jowl bacon
 ~
 tomato, avocado, roasted fennel salad + point Reyes blue cheese dressing
 ~
 backyard rosemary rubbed leg of lamb w/ bacon fat confit tomatoes + horseradish hash
 ~
 laura chenel goat cheesecake, tomato + strawberry preserve

w/ bottomless glasses of our cincin wines
 \$67, before gratuity + tax

monday farm suppers @ zazu restaurant + farm

3 courses ... 39, vegetarian option always available

Monday, August 23, 2010

Shrimp "Mojo", mango, avocado
 ~
 "Ropa Vieja", black beans, plantains
 ~
 bruleed arroz con cinnamon leche

Monday, August 30, 2010

backyard cucumber + tomato salad, feta, oregano
 ~
 pork gyros, tahini sauce, parsley salad, greek "fries"
 ~
 baklava with honey gelato

we will be closed Monday, September 6, 2010**Monday, September 13, 2010**

potato + spinach samosas, mint chutney
 ~
 curried lamb, fragrant basmati, fried eggplant, garlic naan
 ~
 crispy chai phirni, saffron syrup

Monday, September 20, 2010

bbq pork buns + mushroom chopsticks
 ~
 chinese spare ribs + greens w/ garlic sauce
 ~
 ginger creme brulee

sometimes due to ingredient availability we need to make changes. please call night of if you are tied to a certain dish. thank you.

zazu farm stand! saturdays in August! 11 - 2.

BLT's in the garden! Farmer Milo available to coach on how to care for your vegetables.
 zazu chefs available to coach on cooking from your garden! all while having a bellini!

OUT + ABOUT**SONOMA WINE COUNTRY WEEKEND, Friday, September 3 & Sunday, September**

5. for more information, go to www.sonomawinecountryweekend.com

a fundraiser for the **CERES PROJECT @ LYNMAR WINERY, saturday, september 11**

for more information, go to www.ceresproject.org

PRIMAL's BACON HALL of FAME! sept 25, in St. Helena
for more information go to: www.artofthebutcher.com

along the FARMTRAILS... sunday, sept 26, 11 -2 - right out back in our garden!
BLT's + bellinis. farmer milo shares on winter gardening. for more information, go to
<http://weekendalongfarmtrails.com/index.html>

SONOMA GRAPE CAMP, September 27
for more information, go to www.sonomagrapecamp.com

SCHLUMBERGER WINERY HARVEST LUNCHEs, september 30 – october 2 for more
information, go to: www.michelschlumberger.com

HARVEST w/ the HANNAS, Saturday, October 16th, 11-4pm
a book signing by Christine Hanna of The Winemaker Cooks
For more information, go to <http://www.hannawinery.com>

EPCOT FOOD & WINE FESTIVAL @ DISNEY WORLD, november 6 & 7. for more
information, go to <http://disneyworld.disney.go.com/parks/epcot/special-events/epcot-international-food-and-wine-festival/>

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

IN YOUR KITCHEN...

Tara's most awesome sebastopol gravenstein crunch apple pie

for the crust:

2 1/2 cups all purpose flour
1 teaspoon salt
6 ounces cold unsalted butter, cut into 1/4 inch cubes
1/2 cup of shortening or lard, cold
6-8 Tablespoons ice water

Combine the flour and salt in a food processor; pulse to mix. Add the butter and shortening and pulse a few times, shaking the bowl in between to loosen. The mixture should resemble coarse cornmeal, with the butter the size of large peas. Sprinkle 6 tablespoons of ice water over flour mixture. Pulse a couple times. If you pinch some of the crumbly dough and it holds together, it's ready. If it doesn't, keep adding water, a tablespoon at a time, until it just begins to clump together. Dump the dough out onto your work surface. It's alright if this is a little crumbly, resist the temptation to knead, instead just press into a ball and flatten, wrapping each in plastic. After dough is chilled for an hour or so, you're ready to roll out. Lightly flour your surface, and starting from the center, roll your disc into a circular shape, always from the middle out. This ensures an even roll. Continue to dust lightly with flour and rotate the dough, working quickly so as not to warm the dough too much. You should finish at about an 1/8th of an inch. Gently fold into quarters and lay into a pie pan, with the point in the center. Gently unfold, pressing lightly into the bottom and sides. Trim the edges, leaving an inch or so - then fold this under and crimp your edges by pinching together or pressing with a fork. Chill while you make the filling.

for the filling:

5 pounds Gravenstein apples, peeled and sliced into 1/4 inch
1 1/2 cups brown sugar
a squeeze of lemon
a small pinch of salt
1 teaspoon cinnamon
1/3 cup flour

2 tablespoon soft butter
Mix together and place in pie shell, making sure apples settle to the bottom and mound up high.

for crunch topper:

1/2 cup brown sugar
1/2 cup flour

1/2 cup oatmeal
1/2 cup butter, chilled

Pulse all the ingredients in food processor until the mixture resembles coarse crumbs. Generously top apple filling with the crunch topping, place pie pan on a sheet pan and bake for about one hour at 350 degrees, rotating every 20 minutes. Juices will have bubbled up and thickened, and crust will be golden brown. Let pie sit for at least an hour before slicing to set. Serve with vanilla bean whip or vanilla gelato.

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