



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

### **zazu restaurant + farm and bovolo on your THANKSGIVING TABLE!**

Let **zazu restaurant + farm** and **bovolo** help you through Thanksgiving by ordering our delectable sides to compliment your Thanksgiving feast! All you have to do is cook the turkey!!

**BLACK PIG SALUMI**...\$27/lb.

**BLACK PIG BACON** (for your left over turkey blt (t is for turkey)!)...\$12/12 oz pkg.

**black pig bacon wrapped DATES**...\$1.25 ea.

**CRANBERRY & QUINCE CHUTNEY**...\$15/quart

**RIESLING GRAVY**...\$15/quart

**butter milk mashed POTATOES**...\$35/pan (*serves 12 to 15*)

**maple + browned butter YAMS**...\$45/pan (*serves 12 to 15*)

**CELERY ROOT & POTATO GRATIN**...\$65/pan (*serves 12 to 15*)

**CORNBREAD STUFFING**...\$37/pan (*serves 12 to 15*)

**sebastopol APPLE CRUNCH PIE**...\$35 (*serves 8*)

**cherry , PECAN , chocolate chip TART**...\$37 (*serves 8*)

**chocolate dipped BETTER BUTTER peanut butter ice cream sandwiches**...\$5.50 ea.

**PUMPKIN GELATO**...\$9.50/quart

**CINNAMON STICK GELATO** ...\$9.50/quart

### **ALL ORDERS MUST BE RECEIVED BY FRIDAY NOVEMBER 19TH!!!!**

to place orders fax order sheet below to 707.887.0416

or call 707.431.2962 to place your order over the phone.

**pick up on wednesday, November 24th**

**@ zazu restaurant + farm**, 3535 guerneville road, santa rosa, 3 - 9 pm

**or @ bovolo**, 106 matheson street, healdsburg, 12 - 6

To place orders, fax this sheet to 707.887.0416 or call 707.431.2962

☞ We will call you back to confirm receipt on all faxes ☞

Pick up on Wednesday, November 24th  
at ZAZU, 3535 guerneville road, santa rosa 3 - 9 pm  
OR  
at BOVOLO, 106 matheson street, healdsburg 12 - 6 pm

menu item	quantity	sub-total
BLACK PIG SALUMI...\$27/lb.		
BLACK PIG BACON (for your left over turkey blt (t is for turkey)!)...\$12/12 oz pack		
BLACK PIG BACON wrapped DATES...\$1.25 ea.		
CRANBERRY & QUINCE CHUTNEY...\$15/quart		
RIESLING GRAVY...\$15/quart		
BUTTERMILK MASHED POTATOES...\$35/pan (serves 12 to 15)		
MAPLE + BROWNE D BUTTER YAMS...\$45/pan (serves 12 to 15)		
CELERY ROOT & POTATO GRATIN...\$65/pan (serves 12 to 15)		
CORNBREAD STUFFING...\$37/pan (serves 12 to 15)		
SEBASTOPOL APPLE CRUNCH PIE...\$35 (serves 8)		
CHERRY, PECAN, CHOCOLATE CHIP TART...\$37 (serves 8)		
chocolate dipped BETTER BUTTER ICE CREAM SANDWICHES ... \$5.50 ea.		
PUMPKIN GELATO...\$9.50/quart		
CINNAMON STICK GELATO...\$9.50/ quart		
	total (no tax)	

**ALL ORDERS MUST BE RECEIVED BY FRIDAY NOVEMBER 19TH!!!**

your name:

telephone number:

billing address:

credit card number & expiration date:

code:

pick up location? ZAZU or BOVOLO

**zazu** & **bovolo** on your Thanksgiving table  
restaurant + farm

**THANK YOU EVERYONE FOR COMING TO THE NEXT IRON CHEF PREMIER!**

we raised over \$3000 for **THE CERES PROJECT** that night.

Thank you to the zazu team, Hafner Winery, my Guy HItech, Iron Horse Winery, and Davis Family Vineyards for making it all possible! To get more involved, go to [www.ceresproject.org](http://www.ceresproject.org)

**PLEASE KEEP VOTING for Duskie as the FAN FAVORITE!**

**you can vote 10 times per day every day!**

**Thank you!**

<http://www.foodnetwork.com/the-next-iron-chef-fan-vote/package/index.html>

**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, November 1**

**arugula + pumpkin salad**, feta, 'popped' pepitas

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**balsamic roasted pork shoulder**,  
buttermilk mashed potatoes, crispy brussels sprouts

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**bruleed bananas foster**

**Monday, November 8**

**laura chenel goat cheese fallen souffle**,

slow roasted beets, hazelnut vinaigrette

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**"pasta e fagioli"** - gigante beans, black pig sausage, backyard kale

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**bittersweet chocolate budino** + whip

**Monday, November 15**

**black pig brodo**, macbryde farm egg, crunchy breadcrumbs

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**petaluma chicken**, cranberry+chestnut panzanella

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**spiced pumpkin cupcakes** + cream cheese frosting

**OUT + ABOUT**

**FOOD & WINE AFFAIR, november 6 & 7 @ DAVIS FAMILY VINEYARDS**

perfect for fall! boar bourgignon. for more information go to [www.wineroad.com](http://www.wineroad.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/>

**WINTER IN THE CELLAR, january 15th @ PASSALACQUA WINERY**

for more information go to [www.passalacquawinery.com](http://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](http://www.facebook.com/home.php?#!/Ahwahnee?ref=ts)

**IN YOUR KITCHEN...****thanksgiving turkey maple brine**

1 gallon cold water  
1 cup maple syrup  
1 1/2 cups brown sugar  
1 cup salt  
2 ounces molasses  
1 teaspoon ground ginger  
1/2 teaspoon allspice, ground  
1/2 teaspoon black pepper, ground  
2 bay leaves

In a bucket container large enough to hold your turkey in your refrigerator, combine the ingredients. Brine your turkey for 2-3 days before cooking. This is also great on pork or chicken. Smaller cuts need less brine time (Chicken pieces or pork chops only require 1 day; while chickens need 2 days).

**ZAZU restaurant + farm** 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  
[www.bovolorestaurant.com](http://www.bovolorestaurant.com)

**BLACK PIG MEAT co. GET BACON** @ [www.blackpigmeatco.com](http://www.blackpigmeatco.com)

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3535 guerneville road  
santa rosa, California 95401  
US

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