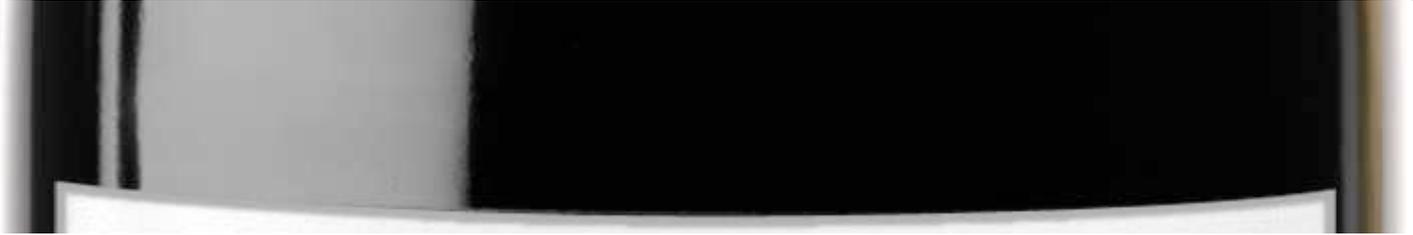


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From: zazu & bovolo restaurants + farm / black pig meat co.
To: {EMAIL_ADDRESS}
Subject: pinot boyz / trois vignerons



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

& **BOVOLO + BLACK PIG MEAT co.** 106 matheson street, healdsburg, california, 95448
 707.431.2962 www.bovolorestaurant.com

PINOT boyz & a wine GAL @ ZAZU restaurant + farm
Wednesday, April 1 @ 6:30

black pig **salumi**

•••••

star anise **pork cheek** w/ daikon sprout + oyster mushroom salad

•••••

rosemary studded **porchetta** - uncured bacon wrapped pork loin w/ big white beans,
 soffritto, backyard fava leaves

•••••

scharffen berger **chocolate budino** w/ cherry + grains of paradise biscotti

with rock star wines from

davis family vineyards

holdredge winery

kosta browne winery

\$119 per person + gratuity + tax
call 707.523.4814 to reserve your spot

trois vigneronns & une fille du vin ZAZU restaurant + farm

Sunday, May 3, 2009 @ 6:30

new potatoes, black tobiko, creme fraiche, backyard chive blossoms

Charles de Casanove Brut Champagne, France, NV

•••••

tender spinach salad w/ cornmeal fried oyster + remoulade

Pink Cricket Bordeaux Rose, 2007

•••••

backyard **fava bean tartine**, backyard mint, bohemian creamery capriago

Matanzas Creek Sauvignon Blanc, 2007

•••••

"cloverdale rabbit au vin" - braised black pig bacon,
 baby shiitake mushrooms, sour cream mashed potatoes

Lassegue, Saint-Emilion Grand Cru, 2004

Chateau Vignot Saint Emilion Grand Cru, 2004

•••••

flying goat **coffee creme brulee**

\$119 per person + gratuity + tax
call 707.523.4814 to reserve your spot

COOKING LOCAL classes with bovolo chef josh veno and our salumist john stewart

we are starting a cooking class series on the last friday of each month.

time? 6 - 8:30

what? join our hands on cooking class, dine on what you made, and drink bottomless glasses of our cincin wines!

price? \$59 pp

grab your spot! call 707.431.2962. these classes are not refundable.

FRIDAY, MAY 29 @ bovolo HOW TO MAKE PASTA

FRIDAY, JUNE 26 in forestville WOOD FIRED OVEN PIZZA

FRIDAY, JULY 31 @ bovolo PEACHES...

on the PLATES

at bovolo, we now serve many of our dishes by the half or whole. and remember **locals zero corkage, every day, all the time** (*id required and 2 bottle maximum*)

at zazu restaurant + farm, on **friday, MARCH 20**, alongside our regular menu, we are offering a local cheese dinner.

backyard fava leaf panzanella + bohemian creamery capriago

•••

grilled flat iron steak - tiny point reyes blue cheese ravioli, backyard chard

•••

pear almond tart w/ bellwether farms fromage blanc gelato

\$33 per person

HOT off the PRESSES

zagat has named bovolo as a **wine country cheap eat / dining deal**. zagat gets input from you. Thank you for the recognition!

OUT + ABOUT

Saturday, MARCH 21, California Artisan Cheese Festival Dinner @ Sheraton, Petaluma. For tickets, go to www.artisancheesefestival.com.

Sunday, MARCH 22 - ZOI's COOKING @ VIVA

Call 707.824.9913 for class information

Friday, MARCH 27 - FEED YOUR MIND @ noon a Literary Luncheon w/

CHRISTINA SUNLEY of [The Tricking of Freya](#) @ bovolo.

For more information, call 823-8991 x.215.

Wednesday, APRIL 1, watch ZOI duel MARK STARK of WILLI's restaurants and raise funds for sonoma county's high school culinary arts programs @ VINTNER's INN.

For more information, go to www.chefsoftomorrow.org

YOSEMITE chef's holidays, January 24 - 26, 2010! Plan ahead. Come play with us!

www.yosemitepark.com

COMMUNITY SUPPORTED BACON

right now, you can get it at zazu or bovolo or call us and we can ship it to you.

707.523.4814. we are setting up a website where you can order too and getting busy to get it into our local grocery stores.

what makes it so special (other than that john made it)? the pigs are heritage breed, antibiotic and hormone free, and free range. the bacon is dry cured with brown sugar and applewood smoked. you will taste the difference!

a 12 ounce pack ... \$10

JOIN our **CSBC - aka COMMUNITY SUPPORTED BACON CLUB** and get a pack/month, for a year ... \$110 (we give you a punch card if you live locally and you come pick it up each month at either restaurant; or add shipping if you live outside sonoma county) or 2 packs/month for a year ... \$199

a pack/month, for a year + a black pig meat t-shirt ... \$130

IN YOUR KITCHEN...

zoi's brussel sprouts + black pig bacon

serves 4

you all have been begging for this one. so go get the last of the brussel sprouts before they are gone, here comes spring!

4 ounces black pig bacon, cut into lardons

4 cups brussel sprouts, quartered

1 shallot, minced

1/4 cup banyuls (or sherry vinegar)

1 head frisee, cleaned

1 apple, diced

3 tablespoons roasted, peeled, and roughly chopped hazelnuts

1 tablespoon quality extra virgin olive oil

3 tablespoons gorgonzola

kosher salt and freshly ground black pepper

In a large saute pan on medium high heat, render the bacon until slightly browned, a few minutes. Add the brussel sprouts until browned on at least one side, about 3 minutes. Add the shallots and open up their fragrance, about 1 minute. Add the vinegar and toss. Add the frisee, apples, hazelnuts, and extra virgin olive oil and toss. Season to taste with salt and pepper. Plate and garnish with gorgonzola.



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