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From: zazu & BOVOLO restaurants and FARM
To: {EMAIL_ADDRESS}
Subject: HAPPY 2007 & THE FESTA DEL PORCO!



zazu & bovolo

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

BRING in 2007 AT ZAZU restaurant & farm!
we'd love to have you! call to reserve your table!

CHOICE OF...

MAINE LOBSTER BLT w/ green tomato jam

ARUGULA, ruby beet confetti, hazelnuts,
laura chenel goat cheese, truffle vinaigrette

FOIE GRAS DONUTS,
macbryde vineyard red wine jelly

~

CHOICE OF...

grilled **HANGER STEAK**
horseradish gremolata butter,
beer battered onion rings,
point reyes blue cheese dipping sauce

carnival **CAULIFLOWER CIOPPINO**

saffron fennel broth &
a fat slice of grilled bread

SEARED DIVER SCALLOPS

browned butter risotto, meyer lemon vinaigrette

~

CHOICE OF...

CITRUS, citrus, citrus ~ blood orange & prosecco sorbetto

lime curd w/ ginger shortbread

lemon pound cupcake, w/ orange blossom glaze

griddled **SCHARFFEN BERGER CHOCOLATE sandwiches**, hazelnut brioche

reserve NOW! call 707.523.4814 to reserve your table.

\$75.00 per person

not including beverages, gratuity and sales tax



come join us for the *FESTA del PORCO!* saturday and sunday, january 20 & 21 @ BOVOLO

FESTA del PORCO, the feast of st. anthony, nose to tail supper @ BOVOLO
saturday and sunday, january 20 & 21, 6:30 pm

we are celebrating the FEAST of St. ANTHONY the abbot, the patron saint of butcher's, with two nights of family style supper. this feast is traditionally celebrated after st. anthony's birthday on january 17, once the food for the pigs was gone and those intended for breeding had been selected, the remaining pigs were salted & cured or served on the

feast table! john couldn't be more excited to share every part of the pig with you - nose to tail!

BLACK PIG SALUMI, pickled yellow raisins
 ~
HOG'S HEAD SOUP, w/ farro & kale
 ~
FRISEE, belly "croutons", poached farm egg
 ~
COTECCHINO, sausage of warm spices poached in prosecco, w/ lentils
 ~
PANNETONE BREAD PUDDING, red wine chocolate sauce

w/ **bottomless glasses** of our *cincin* wines and **no corkage!**

\$65 per person, not including gratuity or tax
CALL 707.431.2962 to reserve your spot.

coming in our next email...

pinot BOYZ & a wine GAL dinner @ ZAZU on SUNDAY, JANUARY 28... a dinner w/ DAVIS FAMILY vineyards, HOLDREDGE winery, KOSTA BROWNE winery, and ZIGGY the wine gal!

OUT & ABOUT...

join us at **PASSALACQUA WINERY** for WINTER WINELAND on saturday and sunday january 13 & 14! for more information go to www.wineroad.com

ZAZU will be closed on January 1 & 2, 2007.
BOVOLO will be closed on January 1, 2, & 3, 2007.

JUST for YOU

"COTECCHINO" with lentils
 serves 6

Like southerners eat black eyed peas on new year's day for good luck, Northern Italians eat lentils and sausage on new year's eve for prosperity. The lentils and sausage, round in the shape of coins, guarantee a year of riches and good fortune.

1/4 cup olive oil
 1 onion, diced small
 1 rib celery, diced small
 1 carrot, peeled and diced small
 2 cloves garlic, minced
 1 teaspoon chili flakes
 1 pound BLACK PIG sausages
 1 pound lentils
 1 head green cabbage, wide chiffonade
 8 cups chicken stock

4 fresh bay leaves
kosher salt and freshly ground black pepper

In a large pot on medium-high heat, sauté the onion, carrots, and celery in the olive oil, until fragrant and beginning to brown about 5 minutes. Add the garlic and chili flakes and sauté another minute. Prick the sausages with a fork. Add the sausages, lentils, cabbage, stock, and bay and bring to a boil. Reduce the heat to a low simmer. Cook until lentils and sausage are done, about 30 minutes (if you have the real cotecchino, you will have to cook the lentils and sausage separately as the cotecchino may take 1 1/2 – 2 hours to cook - it is large! and it is traditionally poached in prosecco). Finish by adjusting the seasoning with salt and pepper. Ladle into shallow bowls. (You can leave the sausages whole or pull them out, slice them into rounds, and stir them back in.)

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