

View as HTML

View as text

Close Preview Window

From: zazu & BOVOLO restaurants and FARM
To: {EMAIL_ADDRESS}
Subject: beMINE, YEARofthePIG, LIMERICKlane @ ZAZU & BOVOLO



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 YOUR SWEETHEART to one of sonoma county's 10 MOST ROMANTIC dining spots!

ZAZU's beMINE dinner
wednesday, february 14, 2007

CHOICE OF:

RUBY RED SALAD ~ treviso, blood oranges,
 pomegranate molasses vinaigrette & ricotta salata

seared **FOIE GRAS**
 w/ a yeasted waffle & passion fruit syrup

1/2 dozen **HOG ISLAND OYSTERS**
 on the half shell w/ spicy cucumber sambal

~

CHOICE OF:

"LOVE BIRDS" ~ a pair of quail
 w/ sour cherry mole and grit rellenos

lemongrass skewered **DIVER SCALLOPS & ENORMOUS PRAWNS**
w/ coconut ginger broth & red garnet yams

"GNUDI" ~ ricotta and spinach dumplings
w/ roasted trumpet royale & enoki mushrooms,
mache & white truffle butter

~

CHOICE OF:
RED VELVET CAKE

w/ rose water cream cheese frosting

SCHARFFEN BERGER CHOCOLATE FONDUE
w/ satsumas, pineapple, strawberries, & cookies

\$65 per person not including beverages, gratuity, or tax
call 707.523.4814 to reserve your table

BOVOLO will be open on wednesday, FEBRUARY 14, from 9am - 7pm
come in for the **SCHARFFEN BERGER HOT CHOCOLATE & zeppole, lavender WAFFLES**
w/ lemon curd, **LOVER's eggplant PIE, CUPID's CUPCAKES** w/ sweetheart sprinkles,
PASSIONFRUIT sorbetto, and lavender gelato...



BRING on the YEAR of the PIG! announcing BOVOLO SUPPERS!
on friday, saturday, and sunday nights, we have changed our dinner format.
you can get our antipasti and handthrown pizzas **OR** 3 courses for **\$27** (*not including beverage or tax*).

friday - sunday, february 16 - 18, we will be honoring the YEAR of the PIG!

choice of:
farro, BLACK PIG pancetta, & vino MINISTRONE
OR
PIG HEART & mustard seed POTATO SALAD
~
WILD BOAR & juniper sausages w/ white beans, rapini
~
pear almond torta w/ fromage blanc gelato

3 courses for \$27, not including beverage or tax
no reservations accepted, **JUST COME ON IN!**

HOT OFF the PRESSES...

from the **PRESS DEMOCRAT**... "sonoma county's **10 MOST ROMANTIC** dining spots... **ZAZU**... the roadhouse with a heart of gold. serving up wine country comfort food with a gentle italian flair, the menu is thick with braised, roasted, melt-in-your-mouth deliciousness. expect to find fun, inexpensive local wines, elbow-rubbing banquet-seating and a smart slow-food sensibility that can be enjoyed in everything from birkenstocks to blahniks."

from **GOURMET**... "**BOVOLO** home to some truly memorable salumi"

from the **north bay BOHEMIAN** ... "the **Slow Food temple BOVOLO**... (bovolo is Italian for "snail," and the snail is the Slow Food logo). All the food at this charming restaurant is artisan, made from scratch using Northern California-sourced ingredients."

for the rest go to www.metroactive.com/bohemian/12.20.06/bite-0651.html

a DINNER with LIMERICK LANE

for those of you who aren't familiar with the wines of limerick lane...

from Matt Kramer of the Wine Spectator... one of his five favorite California wines of all time... "Limerick Lane is all about finesse and elegance, it's the sort of Zinfandel a Burgundy lover (e.g., me) would love"

from Robert Parker ... "it is a must-purchase for Zinfandel fanatics."

MONDAY, MARCH 5, 2007

6 PM

BLACK PIG SALUMI & antipasti

limerick lane rose sec, rrv, 2006

~

seared **DIVER SCALLOP w/ BRAISED PORK BELLY**

& collard greens

limerick lane furmint, collins vineyard, 2006

~

RUBY BEET SOUP

w/ a gorgonzola & caramelized onion sandwich

limerick lane deco zinfandel, rrv, 2005

~

BUCATINI PUTTANESCA

limerick lane zinfandel, collins vineyard, '04

~

LAMB SKEWER

w/ saffron couscous & coriander yogurt

limerick lane syrah, collins vineyard, 2005

~

APRICOT CREPES,

almond praline, ginger crème anglaise

limerick lane late harvest furmint, rrv, 1997

\$90 per person INCLUDING beverages, gratuity, and tax

JUST for YOU

ACORN RED WINE ONION SOUP

serves 6

we made this vegetarian version of an onion soup with parmesan grissini at ACORN WINERY. so many of you have asked for this recipe and remember the allium family is considered an aphrodesiac!

2 carrots, peeled, roughly chopped
2 stalks celery, roughly chopped
6 cloves garlic, peeled
1/3 cup pure olive oil
3 pounds onions, julienned
1 bottle of red wine
1 gallon water
sherry vinegar to taste
kosher salt and freshly ground black pepper

In a food processor, combine the carrot, celery, and garlic and process until finely chopped. In a large sauce pan on low heat saute the carrot mixture and the onions with the olive oil and saute until caramelized, about 20 minutes. Add the red wine and reduce by 1/2. Add the water and simmer 1/2 hour and adjust with sherry vinegar, salt, and pepper to taste. we garnish with a parmesan grissini; you could make a parmesan crostini too.

To unsubscribe, click on: [Unsubscribe](#)

zazu restaurant & farm
3535 guerneville road
santa rosa, california 95401
usa
707.523.4814

and

bovolo
106 matheson street
healdsburg, california 95448
707.431.2962

