

[View as HTML](#)[View as text](#)[Close Preview Window](#)

From: zazu & bovolo restaurants and catering
To: {EMAIL_ADDRESS}
Subject: gingerbread houses & new year's eve @ ZAZU & BOVOLO



ZAZU & bovolo

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

& **BOVOLO** 106 matheson street, healdsburg, california, 95448 707.431.2962

parent & child GINGERBREAD HOUSE decorating classes @ BOVOLO
sundays, december 3, 10, OR 17
3 to 4:30pm

space is limited. call **707.431.2962** to secure your spot.
\$35 includes a house, santa's snack for all, and warm spiced cider

BRING in 2007 AT ZAZU!
we'd love to have you!

CHOICE OF...

MAINE LOBSTER BLT w/ green tomato jam

ARUGULA, slow roasted beets, 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

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 secure your spot.

\$75.00 per person

not including beverages, gratuity and sales tax



our girls waiting to eat at DARIO's BUTCHER SHOP in panzano, italy...

GIVE a gift certificate of ZAZU AND BOVOLO!

We can even put it in the mail for you! Call 523.4814 for **ZAZU** or 431.2962 for **BOVOLO**.

or

...for the pork lovers in your family, JOIN our **BLACK PIG HERD** and get our bacon & salumi every month! or a package of bacon fits in a stocking perfectly!

...also available soon, John's most incredible **scharffen berger chocolate and fig PANNETONE!**

IN THE GARDEN & ON THE PLATES this month...

AT **ZAZU**, we are making ...

MOULES FRITES ~ PEI mussels w/ pumpkin fritti & rosemary aioli

FETTUNTA ~ garlic rubbed bruschetta w/ enormous white beans & gremolata, doused in DA VERO's olio nuovo 2006!

bodega bay **DUNGENESS CRAB CIOPPINO** w/ bronze fennel

red wine braised **LAMB SHANK**, red garnet yams, pomegranate gremolata

from our garden **WINTER SQUASH POT PIE**

rainbow **CHARD**, currants & bulgarian feta

PEPPERMINT STICK GELATO SANDWICHES, chocolate shortbread

PANNETONE BREAD PUDDING, red wine chocolate sauce

AT **BOVOLO**, PANNETONE FRENCH TOAST, egg nog and peppermint stick gelato, mulled

wine sorbetto, & BON BONS!

IN THE GLASS this month...

AT **ZAZU**, it's TIME to CELEBRATE!

what better way than with a tasting FLIGHT of BUBBLES?!

J Sparkling Rose, NV

Paringa Sparkling Shiraz, Australia, 2004

Iron Horse Blanc de Blanc, Green Valley, 1998

AT **BOVOLO**, come pick a bellini from our **BELLINI BAR!**

red currant, passionfruit, or pear & verjus ...

HOLIDAY HOURS...

ZAZU will be closed Sunday, December 24 through Tuesday, December 26.

We will re-open for dinner on Wednesday, December, 27 at 5:30.

BOVOLO will close at 2:30 pm on Sunday, December 24,

and re-open on Tuesday, December 26 at 9 am.

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

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

JUST for YOU

ZAZU's backyard garden FATTOUSH

serves 6

*This is a middle eastern herb & bread salad. So many of you requested copies of this recipe at the POMEGRANATE ROADS event at COPPERFIELD's BOOKSTORE in Sebastopol, I have included it here for you. If the season is right you can add picked pomegranate seeds. This salad is a great accompaniment to salmon, quail, or lamb! At **ZAZU**, we are lucky enough to grow all these herbs and more in our backyard garden!*

2 pieces pita bread, cut into one inch cubes

2 tablespoons olive oil

2 lemon cucumbers, peeled and diced

1 red pepper, seeded and diced

1 bunch parsley, leaves picked

1 bunch basil, leaves picked

1 bunch mint, leaves picked

optional: bulgarian feta

kosher salt and freshly ground black pepper

for the dressing:

2 tablespoons sherry vinegar

2 tablespoons lemon juice

1 tablespoon pomegranate molasses

1 tablespoon brown sugar

1/4 teaspoon sumac

1/2 cup olive oil

kosher salt and freshly ground black pepper

preheat the oven to 350. In a bowl, toss the pita with the olive oil, sumac, salt and pepper. Bake until golden and crisp, about 10 – 15 minutes. Make the dressing by combining the sherry vinegar, lemon juice, pomegranate molasses, brown sugar, and sumac in a bowl and whisking in the olive oil. Season to taste with salt and pepper. In a

bowl, toss the pita croutons with cucumber, red pepper, and herbs with vinaigrette. Place a mound on each table. Sprinkle with Bulgarian feta if desired.

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

zazu restaurant and catering
3535 guerneville road
santa rosa, california 95401
usa
707.523.4814

and

bovolo
106 matheson street
healdsburg, california 95448
707.431.2962

