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**From:** zazu & BOVOLO restaurants and FARM  
**To:** {EMAIL\_ADDRESS}  
**Subject:** ZAZU & BOVOLO... food network, mom's day, recipe...



# zazu & bovolo

**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)

## **WATCH OUT FOOD NETWORK.. HERE SHE COMES!**

duskie is off to compete on the **FOOD NETWORK CHALLENGE** this week making 2 sonoma county inspired macaroni & cheeses...

BOVOLO BACON macaroni & cheese w/ oven roasted cauliflower

and laura chenel goat cheese & macaroni stuffed roasted artichoke w/ backyard herbes de provence!

we'll keep you tuned in!

## **take MOM out to BRUNCH @ ZAZU or BOVOLO**

start off w/ a **baker's bread basket**, then choose from...

**apple brandy FRENCH TOAST** w/ roasted apples

grass fed **STEAK & FARM EGG** w/ chive butter

**MATSOS ST GEORGE GRITS** w/ eggs & smokey ham hock collards

**CREPELLE** ~ a tall stack of crepes w/ prosciutto, fontina, spinach, and creme fraiche

**ARTICHOKES** w/ poached eggs & browned butter hollandaise on grilled bread

**ASPARAGUS PANZANELLA**, w/ arugula, bulgarian feta, and an egg on top

backyard **GREEN GARLIC FALLEN SOUFFLE** w/ backyard lettuces

*and a side of...*

our own applewood smoked **BLACK PIG BACON**

our own **BLACK PIG BREAKFAST SAUSAGE**

**duck fat fried YUKON POTATOES**

della fattoria **grilled TOAST**, strawberry rhubarb jam  
**backyard LETTUCES**, banyuls vinaigrette  
grilled **ASPARAGUS**, browned butter hollandaise  
**MATSOS GRITS**

*\$35 per person, not including beverages, tax or gratuity  
children under 12, 1/2 price*  
call **707.523.4814** to get your spot

or **BOVOLO** opens at 9 am, no reservations accepted.  
bellini bar, zeppole, affogatos, BACON...

### **HOT off the PRESSES!**

from our most recent Jeff Cox, Press Democrat review, "It's like diner food gone to heaven... Estes uses produce from a garden of raised beds behind the restaurant. What they don't raise or make themselves, they source from the finest purveyors of fresh local produce here in Sonoma County. It all takes a lot of work, time and attention, but the results are spectacular. If anything, the food at Zazu has improved over the six years they have owned the restaurant. Right now it seems to be hitting best-ever status....The wine list is a who's who (or what's what) of interesting wines. If you're a wine geek, this list will thrill you... The folks at Zazu have hit their stride and are serving up some of the best food in the country. Yes, country, not just county." check out the rest at [www.pressdemocrat.com](http://www.pressdemocrat.com)

we were also featured in NEW YORK magazine. check it out [www.nymag.com](http://www.nymag.com)

### **OUT & ABOUT**

#### **COME TO BOSTON W/ US! THURSDAY, MAY 10**

a dinner for brown university scholarships at the algonquin club.

#### **FARM TO FEAST, SATURDAY, MAY 19**

a dinner by doug keane of cyrus & market,  
traci des jardins of jardiniere & mijita, and duskie & john  
for financial aid at SUMMERFIELD WALDORF.

go to [www.summerfieldwaldorf.org](http://www.summerfieldwaldorf.org) to bid for a ticket to the sold out event!

#### **ZUCCHINI & CHOCOLATE @ BOVOLO**

WEDNESDAY, MAY 23. for tickets, call 823.8991

#### **RIESLING WEEK @ ZAZU ... JUNE 13 - 17**

have a flight of rieslings in the glass w/ lime, cantaloupe and basil scallop ceviche, or mushroom thai stix & spicy dipping sauce, or riesling braised cloverdale rabbit, or... along with our regular changing menu...

#### **FATHER'S DAY @ LA CREMA ... SUNDAY, JUNE 17**

john is cooking up BLACK PIG sausages!

**SUMMERTINI**, a fundraiser for CHEFS, Conquering Homelessness through Employment in Food Service, on Friday, JUNE 22. go to [www.ecs-sf.org](http://www.ecs-sf.org)

**TICKLE ME PINK BIG NIGHT @ BOVOLO... SUNDAY, JULY 8, 6:30 PM**

w/ williams selyem, county line, & lynmar winemakers extraordinaire. call **707.433.2962** to reserve your spot!

*\$75 pp, not including gratuity and tax (w/ bottomless glasses and no corkage!)*

**SONOMA SHOWCASE EVENTS ... JULY 13 - 15**

benefitting Redwood Empire Food Bank, Boys & Girls Clubs, and Santa Rosa Junior College Foundation... a dinner w/ **ARISTA WINERY** go to [www.sonomawine.com](http://www.sonomawine.com)

LOBSTER "south fork" w/ tabasco aioli, avocado, breadsticks  
*Arista Pinot Gris, Mononi Vineyard, RRV, 2006*

~

LAMB SCOTADITTI, w/ a roasted yukon potato & mint condimento  
*Arista Longbow Pinot Noir, RRV, 2005*

~

"ARISTA" ~ belly wrapped pork loin w/ AD's grit souffle & bing cherries  
*Arista Mononi Pinot Noir, RRV, 2005*

**spring HOURS are changing at BOVOLO...**

starting **may 1...**

**monday and tuesday nights** (when the healdsburg farmers market starts up!)

**friday - tuesday, 9 - 9**

**wednesday & thursday, 9 - 6**

come in for our \$27 - 3 courses dinners!

**JUST for YOU****CORN CREPES w/ strawberries in saba & mascarpone**

*for dessert or breakfast! saba is sometimes described as baby balsamic. it's the juice of the trebbiano grape reduced into a syrup instead of going through the barrel aging program that makes balsamic*

for the crepes:

4 eggs

2 cups milk

1 cup flour

1/2 cup cornmeal

1/4 teaspoon salt

nonstick spray

4 teaspoons soft unsalted butter

for the topper:

1 basket strawberries, rinsed and sliced

1 tablespoon saba

1 teaspoon balsamic vinegar

1/4 cup mascarpone (we make our own, but it can be found in the specialty cheese section)

Blend the eggs, milk, flour, cornmeal, and salt in a blender and let batter sit over night. Toss the cut strawberries in the saba and balsamic and set aside. Using 12 inch nonstick saute pans on medium high heat sprayed with nonstick spray, cook your crepes until just golden (we use a 2 oz. ladle and a rubber spatula to remove them). To plate, fold the

warm crepes in quarters and rub with soft butter. top with strawberries and a dollop of mascarpone.

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