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From: ZAZU & BOVOLO restaurants and farm
To: {EMAIL_ADDRESS}
Subject: ZAZU & BOVOLO... tickle me PINK BIGnight, riesling, out to LUNCH



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
www.bovolorestaurant.com

RIESLING WEEK this week!

june 11 - 17

at **ZAZU restaurant & farm**, a flight of riesling to go with tamarind CHICKEN WINGS;
 SCALLOP CRUDO w/ melon, lime, & basil; OR backyard lavender & riesling braised
 cloverdale RABBIT w/ yellow carrots & romano beans...

at **BOVOLO**, riesling by the quartino and half bottle!

ZAZU & ZIGGY the WINE GAL out for lunch @ DAVIS BYNUM

join us for a summer of lunches...

thursday, june 28

friday, august 3

thursday, august 16

hang with us in the DAVIS BYNUM garden, 8075 westside road, healdsburg

\$39 per person

call 433.2611 to reserve your spot!

TICKLE ME PINK BIG NIGHT @ BOVOLO

SUNDAY, JULY 8, 6:30 PM

w/ county line, lynmar, solo rosa, williams selyem & da vero winemakers extraordinaire!

BLACK PIG SALUMI antipasto

VEAL TARTAR w/caperberries, lemon thyme & semolina flatbread

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smoked paprika **HALIBUT GRAVLAX** w/ macbryde preserved lemons & watercress

CK SPRING LAMB, roasted in an oven w/ "cruda e cotta"
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GRAPEFRUIT PAVLOVA w/ STRAWBERRY & ROSE SORBETTO

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

call **707.431.2962** to reserve your spot!

OUT & ABOUT

SUMMERTINI, a fundraiser for CHEFS, Conquering Homelessness through Employment in Food Service, on **Friday, JUNE 22**. go to www.ecs-sf.org

SONOMA SHOWCASE EVENTS ... JULY 13

benefitting Redwood Empire Food Bank, Boys & Girls Clubs, and Santa Rosa Junior College Foundation...

a dinner w/ **ARISTA WINERY** go to www.sonomawine.com

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

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

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

GRAPE TO GLASS, AUGUST 17 - 19

duskie is teaching a cooking class with the awesome pinot making team at **HARTFORD FAMILY WINERY**

and offering nibbles on a jeep tour with **RUSSIAN HILL**.
 go to www.rrvw.org for more information.

SAVE **SUNDAY, SEPTEMBER 9!** DUSKIE WILL BE ON THE FOOD NETWORK CHALLENGE making the BOVOLO BACON macaroni & cheese and the LAURA CHENEL GOAT CHEESE macaroni and cheese inside a roasted artichoke!

HOT OFF THE PRESSES...

check us out on the cover of the **WINE SPECTATOR!**, June 15 edition...

JUST for YOU

dr. pepper & Bing cherry baby back ribs
 serves 4

i cannot believe how much i love dr. pepper! it has been so many years! these are perfect for summer...

2 racks baby back ribs (1 1/2 - 2 pounds each)

for the spice rub:

2 tablespoons kosher salt
 2 tablespoons fennel seed, ground
 1 tablespoon coriander seed, ground
 1 tablespoon chili flake
 1 tablespoon allspice
 1 tablespoon brown sugar
 1 tablespoon ground cardamom

for the braise:

2 tablespoons olive oil

2 onions, roughly chopped
3 cups chicken stock
3 cans dr.pepper
1/4 cup balsamic vinegar
2 ancho chilis

to finish the sauce:
brown sugar
balsamic vinegar
a pinch of red pepper flakes
kosher salt
1# cherries, pitted and cut in half

Fire up your grill and preheat your oven to 350°F. Remove the membrane from the back of the ribs. In a small bowl, combine the rub ingredients. Rub the spice rub all over the ribs. Grill the ribs until both sides are nicely browned. In a roasting pan on medium high heat with 2 tablespoons olive oil, add the onions. Once aromatic, within about 5 minutes, add the ribs with all the remaining braising ingredients. Cover with foil and place in the oven until the meat begins to pull away from the bone, about 2 hours. Remove the ribs from the braise and strain the braising liquid, discard the solids. In a saucepan on medium high heat, adjust the braising liquid to taste with brown sugar, balsamic vinegar, chili flakes and salt. Add the cherries. Cut the ribs and reheat in the sauce in a pan on the stove or in the oven.

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