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**From:** zazu & bovolo restaurants and catering  
**To:** {EMAIL\_ADDRESS}  
**Subject:** ZAZU & BOVOLO recipe club & zagat vote time



# ZAZU & bovolo

**ZAZU** 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

**IT'S TIME TO VOTE** for your favorite restaurants!  
 PLEASE GO TO [www.zagat.com](http://www.zagat.com) and vote for **ZAZU & bovolo!** NOW  
 witty comments are much appreciated. THANK YOU!

**last chance to grab a seat for...**  
**Mycopia Mushroom BIG NIGHT @ BOVOLO**  
**SUNDAY, MARCH 19, at 6:30 PM**

welcoming **GOURMET MUSHROOMS** to PLAZA FARMS...  
 a **FAMILY STYLE** organic **MUSHROOM DINNER**  
 by BOB ENGEL of GOURMET MUSHROOMS,  
 ZOI ANTONITSAS, JOHN STEWART, & DUSKIE ESTES of BOVOLO

**FOREST NAMEKO TAPENADE** & Black Pig Salumi  
 &  
 TRUMPET ROYALE, tallegio, & radicchio **PIZZA**

~

BABY OYSTER mushroom **ZUPPA**, truffled crema, & chive

~

**FRISEE**, housemade bacon,  
 pickled **ALBA CLAMSHELL** mushrooms,  
 poached farm egg

~

**LAMB & PINENUT SAUSAGES**

VELVET PLOPPINI mushroom farro, vin santo

lacinato kale &amp; roasted onions

~

Scharffen Berger **CHOCOLATE "mushroom" CUPCAKE**

*W/ Villa di Corlo Lambrusco, NV  
Philip Staley Duet, sonoma, 2002  
Da Vero Pollo Rosso, Sonoma, Lot 2*

*\$65.00 per person, "bottomless glasses", and no corkage!  
not including 18% gratuity and 7.75% sales tax*

**Reserve now. Space is limited.**  
**Call 431.2962** to reserve your spot!

**APRIL FISH DAY!** aka Poisson d'Avril @ **ZAZU**on **SATURDAY, APRIL 1** aka april fool's day

come an celebrate sustainable seafood and scharffen berger chocolate!

celebrating this lighthearted french tradition for mischief,

we are working with PassionFish and Kona Blue to bring awareness to the first sustainable fishery in the United States to grow fish in the open ocean from an integrated hatchery.

18 restaurants in arizona, california, oregon, & washington will be involved featuring this

Hawaiian yellowtail and scharffen berger chocolates.

for more information, go to [www.passionfish.org/](http://www.passionfish.org/)

**CALL 707.523.4814** to join us in the fun!

**ZAZU OUT & ABOUT...**

JOIN us ...

**march 30 & 31**, in SEATTLE at **IACP** with **CALIFORNIA WALNUTS**.For information, go to [www.iacp.com](http://www.iacp.com)**PASSPORT WEEKEND...****april 22 & 23** at **UNTI AND GALLO FAMILY VINEYARDS**.For information, go to [www.wdcv.com](http://www.wdcv.com)**JUST for YOU****bovolo PINK LADY APPLE FRITTERS, maple crème fraiche**

serves 6

*these are like no other fritters you've ever tasted! light and crispy! we make the batter out of prosecco (italian sparkling wine) so the batter is lacy and crunchy. you can make them at home or let us make them for you! we serve them for breakfast every day!*

1 cup all purpose flour  
1 tablespoon cornstarch  
1 1/4 cups prosecco, other sparkling wine, or soda water  
3 gravenstein apples, peeled, cored and cut into 1/4 inch thick rings  
1/4 cup sugar  
1/2 teaspoon ground cinnamon

for the sauce:

1/2 cup crème fraiche  
2 tablespoons maple syrup

peanut or vegetable oil for deep frying

Preheat the oil to 350. In a small mixing bowl, whisk the flour, cornstarch, and prosecco together until just combined (do not overmix). In another small bowl, combine the sugar and cinnamon. In another small bowl, combine the crème fraiche and maple



syrup. Dip the apple rings in the batter and fry until golden and crispy, turning to cook evenly, about 2 to 3 minutes. Remove the fritters from the oil and drain on paper towels. Toss them in the cinnamon sugar. Serve next to a ramekin of maple crème fraiche for dipping.



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