



**zazu & bovolo & BLACK PIG MEAT CO.**

**JOIN US THIS WEEKEND for black pig BACONfest @ zazu restaurant + farm**

we decided to jump in on the farm trails weekend.  
on **saturday, september 26**, pick up one of our world famous  
**black pig bacon BLT's** and a pack of bacon grab + go in the zazu garden  
from 11:30 - 2.

on **sunday, september 27**, come to our first ever (soon to be annual)  
**black pig BACONfest**, a 5 course tasting breakfast all about bacon. 9 am - 2 pm.  
call **707.523.4814** to make your reservation NOW!  
here's the salted hog breakfast...

**"bacon toast"** + johnny's strawberry jam

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**black pig fig + hazelnut french toast**, saba

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tender **spinach salad** w/ fried local oyster + bacon vinaigrette

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**"BLT one eyed susan"** w/ backyard arugula + white truffle oil

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**maple + bacon creme brulee**

*\$37 per person before beverage, gratuity, or tax*

**westside road BOYZ & a WINE GAL**

LOVE WESTSIDE ROAD PINOT?! come dine w/ cult pinot stars, Mark Mcwilliams, Chris Donatiello, Jeremy Baker, Bob Cabral, AND Ziggy the Wine Gal!  
call **707.523.4814** to grab your spot soon. we are a small house.

**Wednesday, October 7, 2009**

**6:30**

**MELON GAZPACHO** shooters + backyard shiso

"just fried" **POTATO CHIPS** + pink peppercorn "ranch"

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tombo **TUNA CRUDO** - coconut milk, avocado, lime

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**MUSHROOM DUXELLE RAVIOLO** + squab brodo

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**PORK "ARISTA"** - roasted pinot grapes,  
backyard rosemary, farrotto, tuscan kale

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greek **HONEY CUSTARD "PIE"** w/ local apples +  
dry creek olive oil gelato

with wines from ...

**ARISTA**

**C. DONATIELLO**

**THOMAS GEORGE ESTATES**

**WILLIAMS SELYEM**

*\$125 per person, before gratuity & tax*

### **OUT + ABOUT**

In september, watch for us and **bellwether farms** on **PBS's CHEFS a FIELD!**

**FOOD & WINE AFFAIR, SATURDAY & SUNDAY, NOVEMBER 7 & 8**

join us @ **DAVIS FAMILY VINEYARDS & C.DONATIELLO**

for more information go to [www.wineroad.com](http://www.wineroad.com)

**DISNEY WORLD's** PARTY of the senses at Epcot, Florida on Saturday, November 7.  
come with us!

on November 30, look for us on **EMERIL GREEN** on Planet Green. (event planning with  
**GLEASON RANCH** in the works...)

**YOSEMITE chef's holidays, January 24 - 26, 2010!** Plan ahead. Come play with us  
and **Suzanne Goin and Jody Adams!** [www.yosemitepark.com](http://www.yosemitepark.com)

### **the pig diaries...**

We are raising 4 wooly pigs and we thought you all might like to share in the process  
along the way. They are so much fun! Each morning when we bring our restaurant  
scrap, they are so eager and verbose. While eating, their tails corkscrew up and down in  
excitement. They ate Guy Davis's viognier grapes with ferocious speed. Their curly black  
hair is coming in and is good lookin'! Their favorite place is under the mister hose - mine  
too for that matter in this heat. Our local chestnut farmer is coming by with the goods  
next week. stay tuned...

### **IN YOUR KITCHEN...**

our recipe archive is now up on our websites. for those of you who have asked for the  
black pig bacon cornbread recipe, it is there for you. here are 2 other recipes you all  
have been asking for...

**cocoa nib caponata**

1/3 cup yellow raisins

1/4 cup olive oil  
1 eggplant, diced, salted for 1/2 hour and patted dry  
2 cloves garlic, minced  
a pinch of chili flakes  
2 stalks celery, diced small  
1/2 medium red onion, diced small  
2/3 cup diced canned tomatoes  
2 tablespoons balsamic vinegar  
1 ounce chopped semi sweet chocolate  
1/4 cup capers, rinsed  
2 tablespoons minced flat leaf parsley  
2 tablespoon cocoa nibs (available at a specialty grocery)  
kosher salt and freshly ground cracked black pepper

Pour boiling water over the raisins to plump. In a large sauté pan on medium high heat, heat the oil. Add the garlic and chili flakes, stirring until fragrant, about a minute. Add the onions and celery, and saute until the onions are translucent, about 5 more minutes. Add the eggplant and saute until beginning to soften, about 5 minutes. Add the tomatoes, vinegar, and chocolate. Stir until the chocolate is completely incorporated. Add the yellow raisins, capers, parsley, and cocoa nibs and stir to combine. Season to taste with salt and pepper. Allow to cool. Serve room temperature with grilled rustic bread and a drizzle of extra virgin olive oil.

### **laura chene! goat cheese cheesecake**

for the crust:

1 cup flour  
1/3 cup dark brown sugar  
1/4 teaspoon kosher salt  
6 tablespoons cold unsalted butter, cut into cubes

for the filling:

1 pound cream cheese  
6 ounces goat cheese  
3/4 cup sugar  
1/2 cup sour cream  
1 tablespoon lemon juice  
1 teaspoon lemon zest  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
1 egg plus 1 yolk  
1 tablespoon flour

Preheat your oven to 350. To make the crust, pulse the flour, brown sugar, and salt in a food processor to combine. Add the butter and pulse until blended (it will be crumbly). Spray a springform pan with nonstick spray and the crust into the bottom, about 1/8 inch thick. Bake the crust blind for about 20 minutes. When the crust is done, reduce the oven to 300. Meanwhile, make the filling. Beat the cream cheese and goat cheese together in a mixer. Add the sugar, sour cream, lemon zest and juice, vanilla, and salt. Add the egg, yolk, and flour. Pour your filling into your pan. Bake for about 1 hour until set. Cool completely before serving. This is fabulous with figs, cranberry sauce, or cherries.

**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)

[www.bovolo.com](http://www.bovolo.com)

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