



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

### **BRING ON 2011**

**DECEMBER 31, 2010 @ zazu restaurant + farm**

**CHOOSE 1 or 2...**

**red wine + red onion soup**

**blood orange, date, pistachio, & feta salad**

**albacore tuna tartar**, quail egg, white truffle vinaigrette

**bodega bay dungeness crab**, jerusalem artichoke ravioli, black tobiko

**grilled monterey bay calamari**, black rice, preserved lemon

**fried oyster po' boy** + bacon fat tartar sauce

**petaluma chicken livers + black pig bacon**, goat cheese, puntarelle

**pork belly spinach salad** + comice pears

**roasted bone marrow** + peppergrass

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**CHOOSE...**

**"zasumac" hawaiian ono** + pomegranate fattoush

**chestnut fazzoletti**, bellwether sheep's milk ricotta, pumpkin, sage

**liberty "duck, duck, gooseberry"**, red rice, gooseberry confiture

**california kobe steak rossini**, foie gras, duck fat brussel sprouts

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**CHOOSE...**

**lemon posset** + ginger "folk"

**triple coconut cake** + passionfruit sorbetto

**fig pannetone bread pudding** + red wine chocolate sauce

*3 courses \$69 or 4 courses \$79 before beverage, gratuity, tax*

**call 707.523.4814 to reserve your spot!**

**HOT OFF THE PRESSES**

*Men's Journal* on Black Pig Bacon... "bacon doesn't get better than this" WOOHOO! thank you.

### **MONDAY NIGHT FARM SUPPERS @ zazu restaurant + farm**

*3 courses/\$39 before beverage, gratuity, tax.*

*vegetarian options always available.*

*menus subject to change due to ingredient availability.*

#### **monday, january 3**

golden beet salad, roadhousemade ricotta, hazelnuts  
babyback ribs, persimmon "Q", cheesy "taters"  
blood orange "creamsicle" pannacotta

#### **monday, january 10**

pumpkin + ginger soup, amaretti  
pulled pork sando, onion rings, vinegar sauce  
drunk banana cupcakes + sweet cream frosting

#### **monday, january 17**

goat cheese budino + pomegranate gremolata  
beer braised brisket + texas toast, cole slaw  
double chocolate brownie + mint that's that

### **OUT + ABOUT**

**WINTER IN THE CELLAR, january 15th @ PASSALACQUA WINERY**

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

**come with us to CHEF's HOLIDAYS @ the AHWAHNEE, YOSEMITE  
Feb 2 – 3**

IT IS BEAUTIFUL THERE this time of year. We will be cooking a dinner and teaching classes with **Brandon Miller** of **Mundaka** in Carmel and my *The Next Iron Chef* buddy, **Andrew Kirschner** of **Wilshire** in Los Angeles. For more information, go to [http://www.yosemitepark.com/SpecialEventsPackages\\_SpecialEvents\\_ChefsHolidays.aspx](http://www.yosemitepark.com/SpecialEventsPackages_SpecialEvents_ChefsHolidays.aspx).

**COCHON 555, Sunday, March 6, 2011, Napa ... 5 pigs, 5 chefs, 5 winemakers.**

come rally us on and vote for us on their turf!!!! to get tickets, go to

[www.cochon555.com/](http://www.cochon555.com/)

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

**artichoke + almond pesto tajarin, dungeness crab**

*serves 4*

*join us in yosemite for this and more!*

12 baby artichokes, (or substitute frozen artichokes if you are in a major hurry)

zest + juice of 3 lemons, divided

1 bunch flat leaf parsley leaves

1/4 cup blanched almonds, toasted about 10 minutes @ 350, just golden, not too dark

2 garlic cloves, peeled

a pinch chili flake

1/4 cup extra virgin olive oil

fresh pasta (see below, you can use angel hair or linguini)

3/4 pound dungeness crabmeat. picked

4 tablespoons unsalted butter  
Kosher salt and freshly ground black pepper  
parmesan cheese is optional (some people always want that with pasta and others are anti fish/cheese combo)

Set up 2 pots of salted water to boil. In one, add two of the lemons. To clean the artichokes, remove outer dark leaves and cut off pointed tops. Add to the pot with the lemons (it is fine to add before it is boiling) and simmer until tender, about 25 minutes. Strain and discard the lemons. In a food processor, pulse the artichokes with the parsley, almonds, garlic, remaining lemon zest + juice, chili flake, and olive oil. Season to taste. Cook the pasta until done, about 3 minutes. When straining, be sure to save 1/2 cup of the pasta water to toss with the noodles and artichoke pesto. Meanwhile, warm the crab in a saute pan with the butter. Plate the pasta and mound the crab on top.

pasta...  
100 grams flour  
1 farm egg  
1 tablespoon olive oil

In a bowl, combine flour, eggs, and pasta. Knead, wrap in plastic and let rest at least 1/2 hour. Roll out in pasta machine to desired thickness. Hand cut the noodles very thin for tjarin

**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)

**BLACK PIG MEAT co. GET BACON** @ [www.blackpigmeatco.com](http://www.blackpigmeatco.com)

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