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From: zazu & bovolo restaurants + farm | black pig meat co.
To: {EMAIL_ADDRESS}
Subject: pink on our porch / farm suppers / riesling love



come to macbryde farm for PINK on our PORCH BIGnight

sunday, july 25

5 pm

hang with pink winemakers mat, shane, and eric on our porch.

bacon, soda rock tomato + arugula **pizza** from the wood fired oven

...

the salumist's terrine + radish pickle

...

bing cherry "Q" baby back ribs, white corn + cascabel chili butter

...

strawberry + rose sorbetto shortcakes

w/ bottomless glasses of pink wines from...

county line, paul mathew vineyards, and shane wine cellars!

\$67 per person, not including gratuity and tax

call 707.431.2962 to snag your spot!

monday farm suppers @ zazu restaurant + farm

monday, july 12

grilled caesar salad + enormous crouton

...

smokey brisket "Q" sandwiches, t.w.'s slaw, steak frites

...

local berry + peach crisp, brown sugar gelato

monday, july 19

poke salad

...

oven roasted kalua pig in banana leaf

...

mai-tai popsicle

monday, july 26

bloody mary gazpacho

...

grilled carne asada, home made tortillas chimichurri, vinegared cucumber

...

mexican chocolate fried ice cream

3 courses ... 39, vegetarian option always available

come celebrate the joys of riesling @ zazu restaurant + farm... july 28 – august 1
alongside our menu...

dayboat scallop ceviche - pineapple + chili granita, backyard lemon verbena

...

"SURF + TURF" - manila clams + pork belly opened w/ ginger, coconut, lime

...

local peach crostata + amaretto gelato

OUT + ABOUT

TOM DOUGLAS COOKING CAMP, seattle, July 12!

For more information, go to <http://tomdouglas.com>

HOG HEAVEN @ the pasta shop, berkeley on July 31.

for more information go to <http://rockridgemarkethall.com>

zazu farm stand! saturdays in August! 11 - 2. BLT's in the garden! Farmer Milo available to coach on how to care for your vegetables. zazu chefs available to coach on cooking from your garden! all while having a bellini!

GRAPE to GLASS, Aug 21.

bike through the RRV, go to a farmers' market and take a cooking class!

For more information, go to www.rrvw.org

SONOMA GRAPE CAMP, September 27.

for more information, go to www.sonomagrapecamp.com

HARVEST w/ the HANNAS, Saturday, October 16th, 11-4pm

a book signing by Christine Hanna of The Winemaker Cooks

For more information, go to <http://www.hannawinery.com>

IN YOUR KITCHEN...

firecracker babyback rib Q sauce

- 1 yellow onion, roughly chopped
- 2 poblano chilis, seeded and roughly chopped
- 3 cloves garlic, peeled and minced
- 2 tablespoon canola oil
- 2 cups ketchup
- 1 cup water

1/2 cup cider vinegar
2 shots espresso
1/4 cup molasses
1/4 cup brown sugar
2 ancho chilies, soaked in hot water, pureed, and strained into a paste
1 tablespoon cascabel chili powder
1 1/2 teaspoon dry mustard
1 1/2 teaspoon toasted, ground cumin
1 1/2 teaspoon toasted, ground fennel
1/2 teaspoon ground allspice
kosher salt and black pepper to taste

In a large sauce pan on medium high heat, saute the onion, peppers and garlic until fragrant about 5 minutes. Add the remaining ingredients and bring to a simmer for 45 minutes. Puree, strain, and adjust seasoning to your preference (in terms of acid and heat). To use on ribs, we marinate ribs in the sauce overnight and grill on indirect heat for up to 3 hours. YUM!

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