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From: zazu & bovolo restaurants + farm | black pig meat co.

To: {EMAIL_ADDRESS}

Subject: we want you! join us for restaurant week and the cheer us on at the cochon 555!



restaurant week @ bovolo

all day Monday – Sunday, February 22- 28

alongside our regular menu, for \$19:

black pig salumi antipasti

~

Johnny's hand thrown pizza

~

our housemade gelato

+ cincin wines for \$5/glass AND locals no corkage (w/ proof of id)

Friday + Saturday night

alongside our regular menu, \$19 above, AND for \$39:

black pig salumi antipasti

~

slow roasted lamb shoulder, roasted fingerling potatoes, salsa verde

~

laura chenel goat cheese fritters + passionfruit honey

restaurant week @ zazu restaurant + farm

Wednesday – Sunday, February 24 - 28

alongside our regular menu, for \$39:

little gem greek salad, feta, candied olives, pomegranate vinaigrette

~
choice:
grilled niman ranch flat iron, tiny point reyes blue cheese ravioli, quivira chard
or
red wine & mendocino mushroom risotto, backyard fava leaves, bohemian creamery
capriago cheese
~
peanut butter gelato profiteroles + dark chocolate sauce

cincin wines for \$5/glass or wine pairing also available

cochon 555, sunday, february 28
"5 Pigs, 5 Chefs, 5 Winemakers"

We are the only sonoma county chefs going over to the Napa side. Come support us! We will have a Duroc from Mark Pasternak at Devil's Gulch Ranch.

A group of top Bay Area chefs will each prepare a heritage breed pig from head to toe for the 2nd annual competition on the eve of National Pig Day. Cochon 555 is the only national chef competition promoting heritage pigs and breed diversity. In addition, five family-owned wineries will showcase their wines. Guests and professional judges will determine a winner based on utilization, presentation and overall best flavor.

CHEFS: Christopher Kostow, Meadowood of Napa Valley; Devin Knell, French Laundry; Peter Pahk, Silverado Resort; Dennis Lee, Namu Restaurant SF; John Stewart & Duskie Estes, zazu restaurant + farm | bovolo | black pig meat co.

WINERIES: Gamble Family Vineyards, Zacherle Wines, Hill Family Estate, Wind Gap Wines, Hirsch Vineyards

WHERE: Silverado Resort 1600 Atlas Peak Road, Napa, CA 94558

For tickets or more information visit: www.cochon555.com



JOIN US OUT + ABOUT

PIGS & PINOT, Friday, March 19 @ Hotel Healdsburg, a benefit for Healdsburg Schools and Share Our Strength. MAPLE KETTLE CORN + BLACK PIG BACON SALT! for more information, go to: www.hotelhealdsburg.com/pigsandpinot.php

Curds, Cooks, and Cuvees! @ the CALIFORNIA ARTISAN CHEESE FESTIVAL, Saturday, March 27, @ Sheraton in Petaluma. Join us for dinner! Chef Christian Caiazzo of Osteria Stellina w/ Bellwether Farms; Chef Mark Stark of Willi's | Monti's | Stark's Steak w/ Cowgirl Creamery; Chef Lars Kronmark of Culinary Institute of America, Greystone w/ Cypress Grove; Chef Percy Whatley of The Awahnee, Yosemite w/ Fiscalini Farmstead; Chef Chris Jones of Estate | The Girl and the Fig w/ Laura Chenel; Chef Josh Silvers of Syrah | Jackson's w/ Marin French; Chef Jesse Llapitan of Palace Hotel, San Francisco w/ Point Reyes Farmstead; and last, but not least... Chefs Duskie Estes & John Stewart of zazu restaurant + farm | bovolo | black pig meat co. w/ Redwood Hill Farm. for more information go to: www.artisancheesefestival.com

SONOMA in the CITY @ the BEARD HOUSE, NYC! Wednesday, April 14

we will be there w/ Justin Everett of El Dorado Kitchen, Janine Falvo of Carneros Bistro, and Bruce Riezenman of Park Avenue Catering Company for more information, go to: <http://archives.subscribermail.com/msg/0c436ae53f6c46fc868ff53c33025f7a.htm>

PASSPORT WEEKEND @ TRUETT-HURST - April 24 - 25 join us for HOG HEAVEN!!! for more information, go to www.wdcv.com

IN YOUR KITCHEN...

in honor of National Pig Day...

chocolate + bacon "baklava"

1 pound sliced bacon, black pig meat co. please

1 1/4 cup whole blanched almonds

3/4 cup dates, rough chop

1/3 cup chocolate chips

1 box phyllo dough

1/2 cup unsalted butter, melted

1 1/2 cups sugar

1 cup maple syrup

1/2 cup water

2 tablespoons bourbon

1 teaspoon sherry vinegar

1/2 teaspoon orange flower water

Preheat the oven to 400°. In a saute pan on medium high heat, render the bacon until golden on both sides. Strain off the fat and combine 2 tablespoons with the melted butter. In a food processor, pulse the bacon, almonds and dates until small. Remove from the food processor and stir in chocolate chips. Spray a rectangular baking dish with nonstick spray. Lay a sheet of phyllo in the baking dish, trim its edges to fit, and brush with butter/bacon fat mixture. Repeat this process with 4 more phyllo sheets and butter/bacon fat mixture. Sprinkle 1/3 of the filling over the phyllo. Repeat this process of layering 5 phyllo sheets and bacon filling two more times. Top with 5 "buttered" phyllo sheets. With a small, sharp knife, cut the baklava into diamonds. Bake the baklava for 10 minutes. Turn the oven to 325° and bake for 1 hour longer, or until nicely browned.

Meanwhile, combine the sugar, maple syrup, water, bourbon, vinegar, and orange flower water in a saucepan and bring to a boil. Simmer for 5 minutes, then let cool to room temperature. Pour over the hot baklava. Let stand at room temperature uncovered overnight.

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