



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

THIS FRIDAY IS THE DEADLINE!

zazu restaurant + farm and bovolo on your THANKSGIVING TABLE!

Let **zazu restaurant + farm** and **bovolo** help you through Thanksgiving by ordering our delectable sides to compliment your Thanksgiving feast! All you have to do is cook the turkey!!

BLACK PIG SALUMI...\$27/lb.

BLACK PIG BACON (for your left over turkey blt (t is for turkey)!)...\$12/12 oz pkg.

black pig bacon wrapped DATES...\$1.25 ea.

CRANBERRY & QUINCE CHUTNEY...\$15/quart

RIESLING GRAVY...\$15/quart

buttermilk mashed POTATOES...\$35/pan (serves 12 to 15)

maple + browned butter YAMS...\$45/pan (serves 12 to 15)

CELERY ROOT & POTATO GRATIN...\$65/pan (serves 12 to 15)

CORNBREAD STUFFING...\$37/pan (serves 12 to 15)

sebastopol APPLE CRUNCH PIE...\$35 (serves 8)

cherry , PECAN , chocolate chip TART...\$37 (serves 8)

chocolate dipped BETTER BUTTER peanut butter ice cream sandwiches...\$5.50 ea.

PUMPKIN GELATO...\$9.50/quart

CINNAMON STICK GELATO ...\$9.50/quart

ALL ORDERS MUST BE RECEIVED BY FRIDAY NOVEMBER 19TH!!!!

to place orders fax order sheet below to 707.887.0416

or call 707.431.2962 to place your order over the phone.

pick up on wednesday, November 24th

@ zazu restaurant + farm, 3535 guerneville road, santa rosa, 3 - 9 pm

or @ bovolo, 106 matheson street, healdsburg, 12 - 6

WHITE TRUFFLES @ zazu restaurant + farm

this weekend while supplies last! on top of... or you name it.

black pig bacon carbonara

albacore tartar + quail yolk

foie agnolotti + brodo
cauliflower soup + parmesan "quackers"

PAUL MATHEW VINEYARDS BIGnight @ bovolo
sunday, december 5, 5 pm

black pig salumi + hand thrown pizzas

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ruby beet agnolotti + fennel brodo

~

lacquered duck legs, fig anchoiade, lacinato kale, polenta

~

farmstead cheeses + condimenti

~

sour cherry + grains of paradise biscotti

they are pulling out all the stops! going into the library, and pulling out the no longer available bottles.

can you believe it? bottomless glasses of their INCREDIBLE WINES! are you kidding me?!

\$85 before gratuity + tax

call 707.431.2962 to reserve your spot!



PARENT + CHILD GINGERBREAD HOUSES @ bovolo

Sundays, December 12 OR 19, 3 - 4:30 pm

\$39, includes class, house, santa's snack, & holiday reading @ copperfield's
siblings 25% off

call 707.431.2962 to reserve your house.

GIVE BACON for the holidays!

everybody loves bacon!
black pig or support local food t shirts ... 29 + tax
community supported bacon club (a pack every month) ... 115
zazu or bovolo gift certificates
pick up at our restaurants or order online @ www.blackpigmeatco.com

HOT OFF THE PRESSES

Michelin Guide 2011: "pastoral zazu makes the utmost of its environment, serving pick-it-yourself salads from its onsite garden. Knock the dirt off your shoes and duck inside the narrow dining room where boat lights cast a soft glow and husband and wife chefs, John and Duskie provide the extra spark."

PLEASE KEEP VOTING for Duskie as the FAN FAVORITE AND CHEF TO BRING BACK!

you can vote 10 times per day every day!

Thank you!

<http://www.foodnetwork.com/the-next-iron-chef-fan-vote/package/index.html>

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, November 22

escarole salad, boccorones, parmesan
lamb shepherd's pie
yesterday's donuts pain perdue

Monday, November 29

butternut squash soup + candied pepitas
fish + chips
hot fudge sundae

OUT + ABOUT

a day @ POINT REYES FARMSTEAD CHEESE, Sat., Dec. 3, 10:30 - 3:30

a tour of the happy cows & cheesemaking, a cooking class & lunch w/ duskie
\$125, call **800.591.6878** to secure your spot.

WINTER IN THE CELLAR, january 15th @ PASSALACQUA WINERY

for more information go to www.passalacquawinery.com

CHEF's HOLIDAYS @ the AHWAHNEE, YOSEMITE – Feb 1 – 3, 2011!

it's never too early to plan for a good time! for more information, go to
www.facebook.com/home.php?#!/Ahwahnee?ref=ts

IN YOUR KITCHEN...**meyer lemon limoncello**

it's almost time to think about gift giving.

4 cups water

3 cups sugar

10 meyer lemons, washed, zest w/ a peeler to avoid any white, & juiced

1 liter vodka

combine the water and sugar in a sauce pan on high heat. simmer 15 minutes. add lemon juice and zest. cool to room temperature. add vodka and store in clean bottles. let sit at least 2 weeks before consumption.

ZAZU restaurant + farm 3535 guerneville road, santa rosa, california, 95401
707.523.4814 www.zazurestaurant.com

BOVOLO 106 matheson street, healdsburg, california, 95448 707.431.2962
www.bovolorestaurant.com

BLACK PIG MEAT co. GET BACON @ www.blackpigmeatco.com

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