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

To: {EMAIL_ADDRESS}

Subject: white truffles from alba - 3 more days



we have white truffles from alba @ ZAZU RESTAURANT + FARM

7 days till Christmas / only 3 more days of white truffles.

come and get them while supplies last.

you can have them shaved on any dish you like. they are amazing this year!

here is what we recommend on our plates right now...

truffled macbryde farm deviled eggs

warm brussel sprout salad, black pig bacon, quince, capriago cheese, marcona almonds

porcini tagliatelle, local matsutake mushrooms, white truffle butter

pt. reyes farmstead fresh mozzarella ravioli, meyer lemons, roasted kuri squash,
winter greens, pinenuts

seared cape ann scallops, vanilla bean braised endive, riso nero, blood oranges

liberty duck leg, black truffled sausage, + enormous white bean cassoulet

STILL SHOPPING?!

GIVE BLACK PIG BACON, ZAZU & BOVOLO GIFT CERTIFICATES, SUPPORT LOCAL FOOD T SHIRTS...

call 707.523.4814 or 707.431.2962 & we can ship!

bring on 2010 @ ZAZU RESTAURANT + FARM

call 707.523.4814 to secure your spot NOW for Thursday, December 31.

"lucky black eyed pea sorpresa"

~

CHOICE...

kusshi oysters on the 1/2 shell, cucumber "caviar" + prosecco mignonette

endive salad, black pig prosciutto, fuyu persimmons, pomegranates

cauliflower soup, apple chips, curry oil, crème fraiche

~

CHOICE...

truffled bodega bay crab "gratinato" + backyard cardoons

mushroom agnolotti, bellwether sheep's milk ricotta,
mendocino porcini brodo

sonoma lamb tartar, fried quail egg, potato gaufrette, capers, tiny arugula

~

CHOICE...

seared cape ann scallops, black pig bacon, quince, caramelized salsify

red wine braised short rib, local chestnut farro,
cippolinni onion agrodolce, backyard lacinato kale

meyer lemon papardelle, kabocha squash,
backyard thyme, browned goat butter, bohemian creamery capriago

liberty duck breast, foie gras stuffed prunes, parsnip puree, bergamont jus

~

CHOICE...

made to order churros + spicy hot chocolate

blood orange pudding cake + grains of paradise whipped cream

"P.B.+J.", peanut butter gelato and raspberry+rrv pinot noir sorbetto,
whole wheat shortbread cookie

bohemian creamery cheese, honeycomb, pink peppercorn crackers

4 courses ... \$79 or w/ wine pairing \$110

GO AND GET IT! bacon that is...

here is where our black pig bacon is currently available in packages:

andy's market, Sebastopol

big john's, Healdsburg

www.blackpigmeatco.com

bovolo, Healdsburg

cowgirl creamery, Washington DC!

epicurean connection, Sonoma

www.gratefulpalate.com

Pacific Markets, Sebastopol & Santa Rosa

Zazu Restaurant + Farm, Santa Rosa

now go and get yourself some! please.

OUT + ABOUT

the LAST **parent + child GINGERBREAD HOUSE** class of 2009 @ Bovolo

SUNDAY, DECEMBER 20, 3 - 4:30

house, class, santa's healthy snack for all, and holiday reading by copperfield's ...
\$45 per house. Call **707.431.2962** to reserve your house.

YOSEMITE chef's holidays, January 24 - 26, 2010! Come play with us and **Suzanne Goin and Jody Adams!** www.yosemitepark.com

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

IN YOUR KITCHEN...**winter white cauliflower soup w/ apple chips + curry oil**

serves 12

from our new year's eve menu for 2010 or come in and we'll make it for you!

for the curry oil:

1/2 cup pure olive oil
1 tablespoon curry powder

for the soup:

3 tablespoons unsalted butter
1 leek, cleaned and rough chop (white only)
1 apple, peeled and rough chop
1 fennel, rough chop
1 head cauliflower, rough chop
2 yukon potatoes, rough chop
1 celery root, peeled and rough chop
1 cup white wine
5 cups stock vegetable stock
2 cups heavy cream
2 bay leaves
a few sprigs of thyme
kosher salt and freshly ground black pepper

for the apple chips:

2 apples, peeled and shaved thin (we use an asian tool that makes ribbons, you can use a peeler)
1 cup rice flour
frying oil (canola, rice, peanut)

to make the curry oil, in a small pot on medium-high heat, warm the olive oil and curry powder until the oil is just beginning to bubble on the sides of the pot. remove from heat and let sit overnight. strain. this can be done up to a week ahead.

to make the soup, in a large pot on medium-high heat, open up the leek, apple, and fennel in the butter until fragrant but not colored, about 5 minutes. Add the cauliflower, potatoes, and celery root. Add the wine and reduce by 1/2. add the stock and cream. put the bay and the thyme in a cheesecloth sachet. simmer in the soup until all vegetables are soft, about 30 minutes. puree with an immersion blender. season to taste. strain. (add water if necessary to get desired thickness).

to make the apple chips, preheat the oil to 300. toss the apples in the rice flour and fry until they stop bubbling and are browned. dry on paper towels. they will firm up as they set.

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