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From: zazu & bovolo restaurants and catering

To: {EMAIL_ADDRESS}

Subject: ZAZU & BOVOLO recipe club



ZAZU & bovolo

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

& **BOVOLO** 106 matheson street, healdsburg, california, 95448 707.431.2962

BRING in 2006 AT ZAZU!

we'd love to have you!

saturday, december 31, 2005

choice of:

bodega bay **dungeness crab**, frisee & endive, truffled aioli
onion soup, a tiny parmesan ravioli

or

beef tenderloin tartar tostadas, smashed avocado

~

choice of:

vanilla butter poached **maine lobster**, blood orange marmalade, celery root pommes
 anna

grilled lamb chops, preserved lemon, morrocan lentils, coriander chutney

or

malcolm's **mushroom cannelloni**, marsala crema

~

choice of:

passionfruit crepes, champagne sabayon

or

scharfgfen berger dipped ginger **bon bons** dipped in scharffen berger

reserve NOW! call 707.523.4814 to secure your spot.

\$65.00 per person

not including beverages, 18% gratuity and 7.75% sales tax

a parent & child gingerbread house decorating class at BOVOLO

saturday, december 10, 3 to 4:30pm

space is limited. call 707.431.2962 to secure your spot.

\$30 includes a house, santa's snack, and warm spiced cider



Give a gift certificate for ZAZU or BOVOLO!

We can even put it in the mail for you! Call 523.4814 for **ZAZU** or 431.2962 for **BOVOLO**.

or

...for the pork lovers in your family, give our very own **Black Pig Bacon & Salumi!**

...also available, John's most incredible **Scharffen Berger Chocolate and Fig panettone!**

HOLIDAY HOURS...

ZAZU will be closed Saturday, December 24 through Tuesday, December 27.

We will re-open for dinner on Wednesday December, 28 at 5:30.

BOVOLO will close at 2 pm on Saturday December 24,

and re-open on Monday, December 26 at 11 am.

Both restaurants will be closed January 1, 2006.

ZAZU OUT & ABOUT...

JOIN us...

for **WINTERWINELAND**, on **january 14 & 15** ,
at **UNTI VINEYARDS**.

For information, call 800.723.6336.

for **ZAP** with **RIDGE WINERY**
on **january 26** at Fort Mason, San Francisco.

For information, call 530.274.4900.

ON THE PLATES...

AT **ZAZU**, savor ...

bodega bay **dungeness crab** calaloo, coconut collard greens, coconut prawns, red garnet yams

ver jus braised rabbit, quinoa "caponata", pinenuts, capers, sultanas

passionfruit tart, brown sugar crust

pumpkin gelato pie, gingersnap crust, caramel sauce

AT **BOVOLO**, **BON BONS dipped in scharffen berger chocolate!**

ginger, peppermint stick, espresso, or vanilla bean... or just a scoop of the egg nog gelato!

IN THE GLASS...

AT **ZAZU**, it's TIME to CELEBRATE! coming soon... half bottles of billecourt salmon brut rose, NV!

AT **BOVOLO**, come pick a bellini from our **BELLINI BAR!**

verjus, pomegranate, or pear...

JUST for YOU

at DAVIS FAMILY VINEYARDS WHOLE HOG for the russian river wine road's food and wine affair, many of you asked us for the salsa verde and red wine linzer cookie recipes. so here they are. happy holidays!

BOVOLO SALSA VERDE

3 bunches flat leaf parsley, picked

2 cups olive oil

1/2 cup capers

3 anchovy fillets

2 cloves garlic, peeled

zest & juice of one orange

zest & juice of two lemons

kosher salt and chili flakes to taste

in a food processor, combine the ingredients until smooth. season to taste.

RED WINE linzer cookies

makes 2 dozen cookies

for the jelly:

3 cups sugar

2 cups red wine
1 pouch liquid pectin

for the dough:

2 cups toasted almonds (skin on)
3/4 cup sugar
1 1/2 cups flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground clove
zest of one lemon
10 tablespoons cold unsalted butter
1 egg, slightly beaten
powdered sugar

To make the jelly, in a sauce pan on medium high heat, dissolve the sugar in the wine (do not let boil). Remove from the heat, stir in the pectin. Skim any foam and chill or can in sterilized jars.

Preheat the oven to 350F.

In a food processor, grind the almonds with 1/4 cup of the sugar. Set aside.

In a food processor, combine the remaining 1/2 cup sugar, flour, spices, and lemon zest. Add the butter and process until the mixture resembles a coarse cornmeal.

In a mixer with the paddle attachment, combine the butter and nut mixtures with the egg. Knead the dough to bring it completely together.

Roll out to 1/8 inch thick and cut to desired shape. On 1/2 the cookies cut out a window of another desired shape. Bake until beginning to brown around the edges, about 8 minutes. Once the cookies are cool, spread the bottoms with pinot noir jelly and sprinkle the tops with powdered sugar. Place the tops on the bottoms.

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