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From: zazu & bovolo restaurants and catering
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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

OLIO NUOVO 2005 BIG NIGHT

chefs **COLLEEN McGLYNN of DA VERO,**
ZOI ANTONITSAS, JOHN STEWART, & DUSKIE ESTES of BOVOLO
 have created a meal
 to feature the just pressed
 olive oil of 2005!

Saturday & Sunday, November 19 and 20 at BOVOLO at 6:30 pm
\$65.00 per person and no corkage!
not including 18% gratuity and 7.75% sales tax

hand thrown pizzas
Black Pig Salumi
& Olives of Love
with Prosecco

~

smoked tomato soup
with a fat slice of Downtown Bread,
Bellwether Pecorino Pepato

~

endive, frisee, radicchio, persimmons, pomegranate vinaigrette

~

porchetta with juniper & boar sausage

lacinato kale

olive oil roasted fingerlings

cauliflower caponata

~

apple & quince crisp, olive oil gelato

with Da Vero So'Bianco 2004 & Pollo Rosso, Lot 2

Reserve now. Space is limited.

Call 431.2962 to reserve your spot!

HOT OFF THE PRESSES...

BOVOLO'S cured meats have been receiving acclaim.

We were featured in the **San Francisco Chronicle** on September 21 and in the October issue of **Food Arts!**

The **2006 ZAGAT** has just been released. We are ecstatic with **ZAZU's 25 on food and 23 for service.**

Thank you for voting for us on line!

"the passionate, creative whimsical chef owners concoct sumptuous, innovative New American-Northern Italian cuisine...local zealots zazoom on over for the popular PIZZA & PINOT nights."



ZAZU OUT & ABOUT...

Duskie & John just got back from a week in New York cooking at the **James Beard House** with Kendall Jackson's Highland Estates with Colleen McGlynn of Da Vero, Josh Silvers of Syrah, Doug Keene of Cyrus, Justin Wangler of Kendall-Jackson, & our very own Michelle Anna Jordan.

After dining at Babbo, Otto, Bar Jamon, Casa Mona, Katz's deli & Joe's Shanghai, we have come back inspired for fall, and a few pounds heavier!

Join us this weekend (November 5 & 6) at **DAVIS FAMILY WINERY for a whole pig roast** with their rockin' wines!

ON THE PLATES...

AT **ZAZU**, savor **hungarian paprika cured halibut gravlox with preserved lemon salad, mexican chocolate creme brulee with a churro, or a pineapple quince tart tatin with ginger gelato.**

AT **BOVOLO**, for Saturday & Sunday Backdoor Breakfast, we are so pleased by the **farfalline carbonara with Black Pig Bacon and just gathered eggs!** Just say no to Atkins!

IN THE GLASS...

AT **ZAZU**, we have just released our first bottle of wine from our own MacBryde vineyard. Come in and check out the **2004 Holdredge Schiopettino**. We are proud of it's amazing white pepper!

AT **BOVOLO**, we are loving the **Biale Black Chicken Zinfandel** in the 1/2 bottle!

BOVOLO IS NOW OPEN LATER!

We are open till 9 pm, 7 days a week ...

COME & CELEBRATE THE HOLIDAYS WITH US!

Both **ZAZU & BOVOLO** are available for large party bookings for lunch or dinner. Call Duskie at 707.477.4288 to discuss your party.

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...

FOR THANKSGIVING,

ZAZU will be closed Thursday, November 24.

BOVOLO will close at 2pm on Wednesday, November 23 and re-open at 11 am on Friday, November 25.

FOR CHRISTMAS,

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

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.

JUST FOR YOU...

laura chenel goat cheese cheesecake

for the crust:

1 cup flour
1/3 cup dark brown sugar
1/4 teaspoon kosher salt
6 tablespoons cold unsalted butter, cut into cubes

for the filling:

1 pound cream cheese
6 ounces goat cheese
3/4 cup sugar
1/2 cup sour cream
1 tablespoon lemon juice
1 teaspoon lemon zest
1 teaspoon vanilla extract
1/4 teaspoon salt
1 egg plus 1 yolk
1 tablespoon flour

Preheat your oven to 350. To make the crust, pulse the flour, brown sugar, and salt in a food processor to combine. Add the butter and pulse until blended (it will be crumbly). Spray a springform pan with nonstick spray and the crust into the bottom, about 1/8 inch thick. Bake the crust blind for about 20 minutes. When the crust is done, reduce the oven to 300. Meanwhile, make the filling. Beat the cream cheese and goat cheese together in a mixer. Add the sugar, sour cream, lemon zest and juice, vanilla, and salt. Add the egg, yolk, and flour. Pour your filling into your pan. Bake for about 1 hour until set. Cool completely before serving. This is fabulous with figs, cranberry sauce, or huckleberry sauce!

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