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From: zazu & bovolo restaurants and catering
To: {EMAIL_ADDRESS}
Subject: zazu & bovolo great tomato social



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

join us for your **LAST CHANCE** at marvelous tomatoes for a YEAR!

wednesday, september 14 through wednesday, september 21
 we will feature SODA ROCK FARM'S tomatoes at both restaurants.

at **ZAZU**,
 in addition to our ever changing menu and PIZZA & PINOT,
 the great tomato social will include...

lacquered **pork belly**, ceci beans, and oven roasted roma tomatoes
roasted eggplant ravioli, soda rock tomato crazy water, ricotta salata
tomato confit & black olive tart
 grape tomatoes, lemon cucumbers, **savannah's goat milk pannacotta**
tomato, cornbread & dry jack bread pudding
fried green tomatoes, rock shrimp, avocado, gypsy pepper vinaigrette

at **BOVOLO**, come and get the **BLT blue plate** !
 an heirloom pork (john is makin' the bacon!) & heirloom tomato BLT
 on a downtown bakery bun with tabasco aioli, chips, and a small hand crafted gelato... *all for \$11.5*

OUT and ABOUT...

on **sunday, september 25, Russian River Food & Winefest** at Fife's Guest in Guerneville.
 Hang with cheesemakers, chefs, winemakers, farmers, shopkeepers, cookbook authors, bread bakers, baristas and more to discover what makes Sonoma County rock! We will do a cooking demonstration with ck lamb and preserved lemon sausage. Funds support EcoRing, The Russian River Valley Foundation, Up With Downtown Guerneville, and The Russian River Sisters of Perpetual Indulgence.
 For information, go to www.russianriverfoodandwinefest.com

on **tuesday, october 18**, Kendall Jackson and Sonoma County chefs at **James Beard**
 For information, call 212.627.2308.

on **sunday, october 2, Flavors from the School Garden** at Sonoma Country Day School -
 chefs, students, and farmers create! Funds support garden and nutrition programs in Sonoma County Schools.
 For information, call 707.874.1557 x233

on **saturday, october 8 ~ the Healdsburg Crush Festival** at St. John School.
We will be out on our **gelato bike** with gelato sandwiches from bovolo...
For information, call 707.280.8485

on **saturday & sunday, november 5 & 6, Russian River Wine Road Wine & Food Affair** ~
we will be at **Davis Family Winery** stoking the fire for a **WHOLE PIG ROAST!**
For information, call 800.723.6336.

on **thursday, january 26 ~ ZAP Good Eats & Zinfandel** at Fort Mason in San Francisco.
We have joined forces with **Ridge Winery!**
For information, call 415.345.7575

JUST FOR YOU...
savannah's goat milk pannacotta

*Goat's milk is now widely available at our local grocery stores. At **ZAZU**, we are lucky to live down the street from savannah, who comes by nightly with her "still warm" goat's milk. you can make these pannacottas savory or sweet. For dessert, serve them with a red wine syrup and a nibble of shortbread.*

4 cups goat milk
1/3 cup sugar and 1 vanilla bean, scraped OR kosher salt and freshly ground black pepper to taste
1 tablespoon powdered, unflavored gelatin

In a small sauce pan on medium-high heat, warm 3 cups of the goat's milk (with the sugar and vanilla bean if you are making the dessert version). In a bowl, whisk the goat milk into the gelatin to melt. Add the remaining cup of goat's milk. (Season with salt and pepper if you are making the savory version). Spray ramekins with nonstick spray and refrigerate until set, about 4 to 6 hours. To plate, unmold by "tickling" the edges and turning out.

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