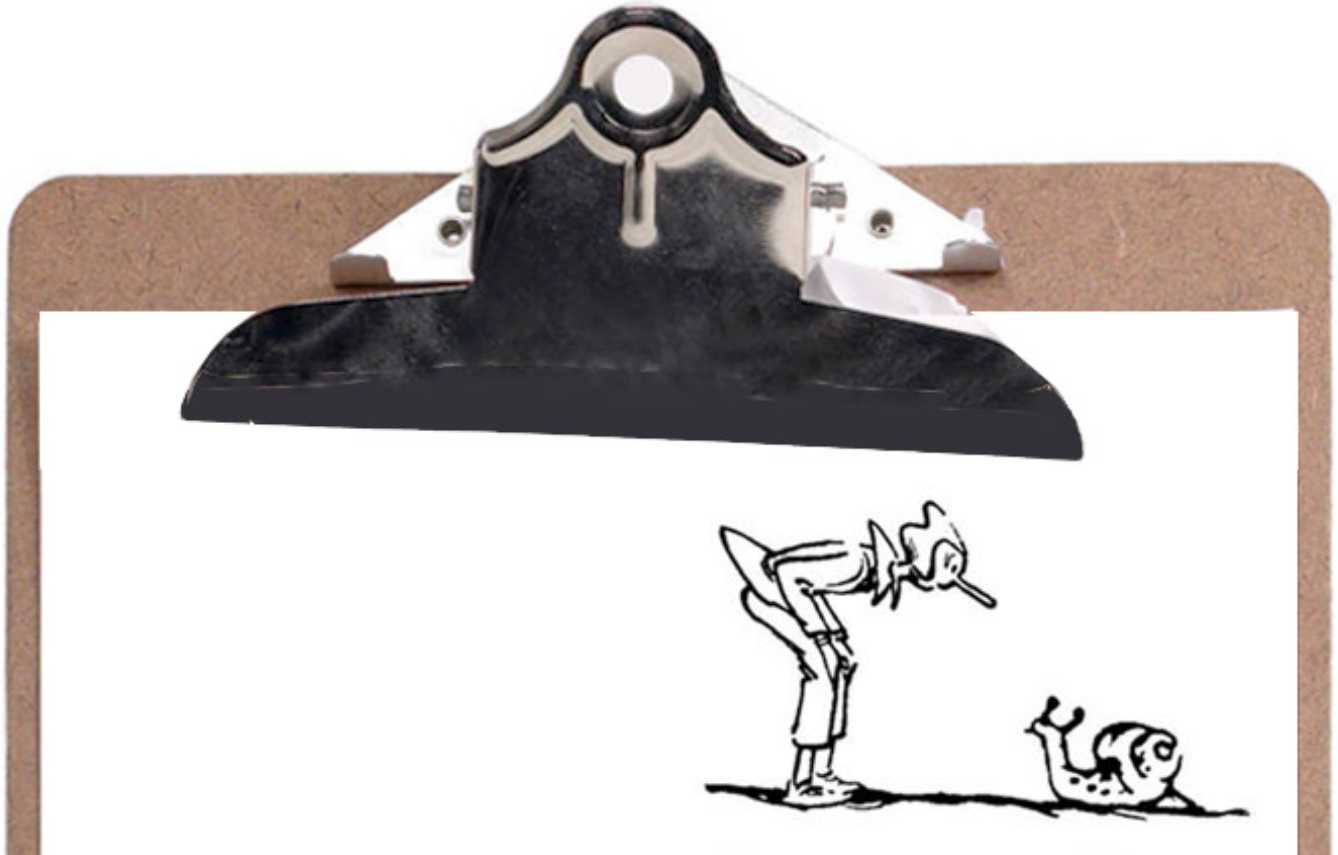


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From: ZAZU & BOVOLO restaurants and farm
To: {EMAIL_ADDRESS}
Subject: soda rock farm TOMATO BIGnight



ZAZU & bovolo

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

soda rock farm TOMATO BIGnight @ BOVOLO
sunday, august 26
6:30 pm

a FAMILY STYLE HEIRLOOM TOMATO dinner...

BLACK PIG SALUMI
HOG ISLAND OYSTERS w/ pepper vodka bloody mary sorbetto

~

tomato **SFORMATO** w/ gremolata & semolina cracker

~

TOMBO TUNA CRUDO in a shady lady, w/ salsa verde

~

ROASTED TOMATO SAUSAGES, orchiette, tomato confit, dan's basil & rapini

~

sungold tomato jelly **DONUTS** w/ laura chenel goat cheese gelato

*\$69 per person, 'bottomless glasses' of our cincin wines & no corkage!
not including gratuity and tax*

**Reserve now. Space is limited.
Call 431.2962 to reserve your spot!**



in the GARDEN & on the PLATES

just picked peach bellinis at ZAZU & BOVOLO!

at BOVOLO...

the BLACK PIG BACON BLT w/ tabasco aioli... now with SODA ROCK FARM TOMATOES...
irresistable!

at ZAZU restaurant & farm...

backyard SQUASH BLOSSOM FRITTI w/ green goddess

SCALLOP CEVICHE w/ backyard basils & lime

santa rosa plum & bourbon BABY BACK RIBS

arborio crusted farallon island SAND DABS w/ backyard lacinato kale & caper browned
butter

FRIED GREEN TOMATOES w/ smoked paprika aioli

watermelon limeade POPSICLES

OUT & ABOUT

ZIGGY the wine gal & ZAZU lunches @ DAVIS BYNUM, august 3 or 16

for more information, call 707.433.5852

GRAPE to GLASS, SATURDAY AUGUST 18,

check us out at **HARTFORD WINERY, DAVIS FAMILY WINERY, & RUSSIAN HILL
WINERY** for more information, go to www.rrvw.org

DUSKIE on the **FOOD NETWORK** macaroni & cheese challenge!

SUNDAY, SEPTEMBER 9

OUTSTANDING IN THE FIELD w/ ANDANTE DAIRY & PEAY VINEYARDS @ COUNTY

LINE HARVEST in PETALUMA! **SUNDAY, SEPTEMBER 30**. Celebrate food at the source... the farmers and food artisans who provide the ingredients for the feast share equal billing with the chefs who cook it. for more information go to www.outstandinginthefield.com

JUST FOR YOU...

"just picked" Gravenstein apple "fritters", maple crème fraiche
serves 6

*we serve these apple fritters for breakfast and dessert at **BOVOLO!***

1 cup all purpose flour
1 tablespoon cornstarch
1 1/4 cups prosecco, other sparkling wine, or soda water
3 gravenstein apples, peeled, cored and cut into 1/4 inch thick rings
1/4 cup sugar
1/2 teaspoon ground cinnamon

for the sauce:

1/2 cup crème fraiche
2 tablespoons maple syrup

peanut or vegetable oil for deep frying

Preheat the oil to 350. In a small mixing bowl, whisk the flour, cornstarch, and prosecco together until just combined (do not overmix). In another small bowl, combine the sugar and cinnamon. In another small bowl, combine the crème fraiche and maple syrup. Dip the apple rings in the batter and fry until golden and crispy, turning to cook evenly, about 2 to 3 minutes. Remove the fritters from the oil and drain on paper towels. Toss them in the cinnamon sugar. Serve next to a ramekin of maple crème fraiche for dipping.

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