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From: zazu & bovolo restaurants and farm
To: {EMAIL_ADDRESS}
Subject: ZAZU & BOVOLO... LAST CALL for THANKSGIVINGorders, BIGnight, GINGERBREADhouses



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

want a little help by your SIDE this THANKSGIVING?!
THANKSGIVING ease!

let **ZAZU & BOVOLO** be on your THANKSGIVING TABLE!
 we are offering sides for pick up on **wednesday, november 22** at both restaurants.
 you can **call 707.431.2962** to order
 or get an order sheet at one of our restaurants and **fax it to 707.887.0416**
by wednesday, november 15!
 JUST THINK... ALL YOU HAVE TO DO IS COOK THE TURKEY!

ANTIPASTO SAMPLER w/ our own BLACK PIG SALUMI,
 roasted & marinated vegetables, cheeses, crostini ... 9pp

dungeness **CRAB DIP** w/ terra root chips ... \$25/pint

BLACK PIG BACON wrapped **FIGS** w/ red wine syrup ... \$1.75 ea.

CANDIED PECANS ... for your yams or a cheese plate ... \$9/pint

CRANBERRY & port CHUTNEY ... \$15/quart

grandma's **GRAVY** ... \$15/quart

buttermilk **MASHED POTATOES** ... \$35/pan, (serves 12-15)

maple & browned butter **YAMS** ... \$45/pan, (serves 12-15)

CELERY ROOT POTATO GRATIN ... \$65/pan, (serves 12-15)

QUINOA, squash, pinenut & currant **STUFFING** ... \$45/2 quart container, (serves 12-15)

tiny roasted **PUMPKINS w/ GINGERBREAD STUFFING** ... \$7 ea.

cornbread & **BLACK PIG SAUSAGE STUFFING**... \$35/2 quart container, (serves 12 - 15)

PUMPKIN GELATO PIE, gingersnap crust w/ caramel sauce ... \$35, (serves 8 - 10)

pick up on **WEDNESDAY, NOVEMBER 22**,
at **ZAZU**, 3535 guerneville road, santa rosa, **3 - 9 pm**
OR

at **BOVOLO**, 106 matheson street, healdsburg, **12 - 6 pm**

PLEASE NOTE: ALL ORDERS MUST BE RECEIVED BY WEDNESDAY, NOVEMBER 15!
BOTH RESTAURANTS WILL BE CLOSED ON THANKSGIVING DAY.

the DA VERO olio nuovo BIGNight @ BOVOLO
SUNDAY, NOVEMBER 19, 2006
6:30 pm

a FAMILY STYLE NEW OLIVE OIL dinner ...

BLACK PIG SALUMI
JOHNNY'S HAND THROWN **PIZZAS**
& COLLEEN'S **OLIVES OF LOVE**

~

salad of frisee, BLACK PIG BACON,
macbyde and da vero farm eggs, da vero red wine vinegar

~

whole **SUCKLING PIG roasted in a cajachina pit**,
enormous white beans w/ rosemary, oven dried tomato tapenade, cabbage & quince

~

NEW OLIVE OIL POUNDCAKE, Da Vero 15 year balsamic figs, bay leaf gelato

Da Vero Rosato, DCV, 2005
Da Vero So' Bianco, RRV, 2004
Pollo Rosso, Sonoma County, Lot 2

"bottomless glasses" and no corkage!
\$65.00 per person, not including 18% gratuity and 7.75% sales tax

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

parent & child GINGERBREAD HOUSE decorating classes @ BOVOLO
sundays, december 3, 10, or 17

3 to 4:30pm

space is limited. call **707.431.2962** to secure your spot.
\$35 includes a house, santa's snack, and warm spiced cider

**JUST for YOU**
ACORN SQUASH SOUP w/ truffled duxelle

at ACORN WINERY, so many of you asked us for this recipe. so here it is! it would be wonderful as a starter for thanksgiving...

for the soup:

2 pounds acorn squash, cut in 1/2 and seeded
1 1/2 pound butternut squash, cut in 1/2 and seeded
3 carrots, roughly chopped
2 ribs celery, roughly chopped
1 yellow onion, roughly chopped
5 tablespoons olive oil
1 - 2 inch piece of ginger, peeled and grated
3 cups chicken stock
1/2 teaspoon ground cinnamon
1/4 teaspoon freshly ground nutmeg
a pinch of chili flakes
1 cup heavy cream
1 teaspoon sherry vinegar
kosher salt and freshly ground black pepper to taste
(optional, as needed depending on your squash... brown sugar)

for the duxelle:

1 tablespoon olive oil
1 tablespoon unsalted butter
2 shallots, minced
2 cloves garlic, minced
1/2 pound crimini mushrooms, chopped fine
1/3 cup sherry
a splash of white truffle oil
kosher salt and freshly ground black pepper
1 bunch flat leaf parsley, picked and chopped

Preheat the oven to 400 degrees. Place the squash cut side up on a baking sheets and splash with olive oil, and sprinkle with salt and pepper. Roast until tender, about 30 minutes. Meanwhile, in a food processor, process the carrots, celery, and onion until finely minced. In a large sauce pot on medium-high heat, saute the ginger in the remaining olive oil until fragrant, about 2 minutes. Add carrot, celery, onion mixture and saute about 5 minutes stirring constantly. Scoop out the roasted squash, and add it with chicken stock, cinnamon, nutmeg, and chili flakes. Reduce heat to a simmer for about 20 minutes. In a food processor, process the soup in batches and return it to the sauce pot and return the pot to the stove. Add the cream, sherry vinegar, salt and pepper. Adjust all seasoning to your taste. Garnish with duxelle and chopped parsley.

To make the duxelle, in the large saute pan, combine the butter and olive oil. Add the shallots and garlic and saute until fragrant, about a minute. Add the mushrooms and saute, stirring, about 10 minutes. Add the sherry and saute for another few minutes. Season with salt and pepper. Add a tiny splash of truffle oil.

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