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From: zazu & BOVOLO restaurants and FARM**To:** {EMAIL_ADDRESS}**Subject:** LIMERICKlane @ ZAZU

zazu & bovolo

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& **BOVOLO** 106 matheson street, healdsburg, california, 95448 707.431.2962
www.bovolorrestaurant.com

LAST CHANCE to get a spot @...
a DINNER with LIMERICK LANE @ ZAZU
MONDAY, MARCH 5, 2007
6 PM

*for those of you who aren't familiar with the wines of limerick lane...
from Matt Kramer of the Wine Spectator... one of his five favorite California wines of all
time... "Limerick Lane is all about finesse and elegance, it's the sort of Zinfandel a
Burgundy lover (e.g., me) would love"
from Robert Parker ... "it is a must-purchase for Zinfandel fanatics."*

BLACK PIG SALUMI & antipasti
limerick lane rose sec, rrv, 2006

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seared **DIVER SCALLOP w/ BRAISED PORK BELLY**
& collard greens
limerick lane furmint, collins vineyard, 2006

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RUBY BEET SOUP

w/ a gorgonzola & caramelized onion sandwich
limerick lane deco zinfandel, rrv, 2005

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BUCATINI PUTTANESCA

limerick lane zinfandel, collins vineyard, '04

~
LAMB SKEWER

w/ saffron couscous & coriander yogurt
limerick lane syrah, collins vineyard, 2005

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APRICOT CREPES,

almond praline, ginger crème anglaise
limerick lane late harvest furmint, rrv, 1997

\$90 per person *INCLUDING* beverages, gratuity, and tax
 CALL 707.523.4814 to join us!

BOVOLO on the web!

we've just launched! check us out!

www.bovolorestaurant.com

on the PLATES & from the FARM...

RABBIT LOIN & DUCK CONFIT CASSOULET, crunchy breadcrumbs
 YEAR of the BOAR SAUSAGE, tagliatelle, rapini pesto
 bucatini w/ MANILA CLAMS, PORK BELLY, a squeeze of lemon, parsley
 sonoma foie gras BLT, fried green tomatoes, BLACK PIG bacon
 HORCHATA PANNA COTTA w/ a RICE CRISPY TREAT

HOT OFF THE PRESSES...

from the **PRESS DEMOCRAT** today ... HIGH on HOG ... "Stewart takes his pork seriously..." see the rest at www.pressdemocrat.com

JUST for YOU

BLACK PIG bacon wrapped asparagus w/ shallot confit

serves 6 as a side

it's almost springtime! this dish combines two of our favortie things: in season asparagus and john's bacon

6 shallots, peeled
 1/4 cup olive oil olive oil
 1 tablespoon sherry vinegar
 1 teaspoon honey
 2 bunches asparagus, fibrous end cut or broken off
 about 2 packages BLACK PIG bacon, (enough for one piece per asparagus spear)
 kosher salt and freshly ground black pepper
 wooden skewers

Preheat the oven to 350 and fire up he grill. In a small oven proof pan, place the shallots and olive oil. Roast until the shallots are soft and browned, about 25 minutes. When cool enough to handle, puree the shallots and oil in a blender with the sherry vinegar and honey. Add a little water to desired consistency. Season to taste. Meanwhile, on a baking sheet, par cook the bacon about 10 minutes, until beginning to

render and starting to brown. When cool enough to handle, wrap the bacon around each spear of asparagus and close with a skewer. Repeat the process, putting 5 -7 spears of bacon on each skewer. Drizzle the asparagus with a little olive oil and grill a few minutes on each side until asparagus is cooked through. To plate, dollop a little shallot confit on each plate and top with bacon wrapped asparagus (removed from skewer).

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