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From: ZAZU & BOVOLO restaurants and farm
To: {EMAIL_ADDRESS}
Subject: ZAZU & BOVOLO... mom, chocolate & zucchini, pink wine!



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.bovolorrestaurant.com

take MOM out to BRUNCH @ ZAZU or BOVOLO
 start off w/ a **baker's bread basket**, then choose from...

apple brandy **FRENCH TOAST** w/ roasted apples
 grass fed **STEAK & FARM EGG** w/ chive butter
MATSOS ST GEORGE GRITS w/ eggs & smokey ham hock collards
CREPELLE ~ a tall stack of crepes w/ prosciutto, fontina, spinach, and creme fraiche
ARTICHOKES w/ poached eggs & browned butter hollandaise on grilled bread
ASPARAGUS PANZANELLA, w/ arugula, bulgarian feta, and an egg on top
 backyard **GREEN GARLIC FALLEN SOUFFLE** w/ backyard lettuces
and a side of...
 our own applewood smoked **BLACK PIG BACON**
 our own **BLACK PIG BREAKFAST SAUSAGE**
duck fat fried YUKON POTATOES
 della fattoria **grilled TOAST**, strawberry rhubarb jam
backyard LETTUCES, banyuls vinaigrette
 grilled **ASPARAGUS**, browned butter hollandaise
MATSOS GRITS

\$35 per person, not including beverages, tax or gratuity
children under 12, 1/2 price
 call **707.523.4814** to get your spot

or **BOVOLO** opens at 9 am, no reservations accepted.
 bellini bar, zeppole, affogatos, BACON...

ZUCCHINI & CHOCOLATE @ BOVOLO**WEDNESDAY, MAY 23, 6:30 pm***join us for tastes and a book signing with Clotilde Dusoulier...***BLACK PIG SALUMI** antipasto sampler

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warm **BEAN SALAD** w/ walnut arugula pesto**LAMB & PRUNE MEATBALLS** w/ fregola

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ZUCCHINI & CHOCOLATE GATEAU w/ yogurt gelato

\$25 per person

call **707.431.2962** to reserve your spot.**TICKLE ME PINK BIG NIGHT @ BOVOLO****SUNDAY, JULY 8, 6:30 PM***w/ county line, lynmar, sola rosa, williams selyem & da vero winemakers extraordinaire!***BLACK PIG SALUMI** antipasto**VEAL TARTAR** w/caperberries, lemon thyme & semolina flatbread

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smoked paprika **HALIBUT GRAVLAX** w/ macbryde preserved lemons & watercress**CK SPRING LAMB**, roasted in an oven w/"cruda e cotta"

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GRAPEFRUIT PAVLOVA w/ STRAWBERRY & ROSE SORBETTO*w/ bottomless glasses and no corkage!**\$75 pp, not including gratuity and tax*call **707.433.2962** to reserve your spot!**OUT & ABOUT****FARM TO FEAST, SATURDAY, MAY 19**a dinner by doug keane of cyrus & market,
traci des jardins of jardiniere & mijita, and duskie & john
for financial aid at SUMMERFIELD WALDORF.go to www.summerfieldwaldorf.org to bid for a ticket to the sold out event!**RIESLING WEEK @ ZAZU ... JUNE 13 - 17**have a flight of rieslings in the glass w/ lime, cantaloupe and basil scallop ceviche, or
mushroom thai stix & spicy dipping sauce, or riesling braised cloverdale rabbit, or...
along with our regular changing menu...**FATHER'S DAY @ LA CREMA ... SUNDAY, JUNE 17**

john is cooking up BLACK PIG sausages!

SUMMERTINI, a fundraiser for CHEFS, Conquering Homelessness through
Employment in Food Service, on **Friday, JUNE 22**. go to www.ecs-sf.org**SONOMA SHOWCASE EVENTS ... JULY 13**benefitting Redwood Empire Food Bank, Boys & Girls Clubs, and Santa Rosa Junior
College Foundation... a dinner w/ **ARISTA WINERY** go to www.sonomawine.comLOBSTER "south fork" w/ tabasco aioli, avocado, breadsticks
Arista Pinot Gris, Mononi Vineyard, RRV, 2006

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LAMB SCOTADITTI, w/ a roasted yukon potato & mint condimento
Arista Longbow Pinot Noir, RRV, 2005

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"ARISTA" ~ belly wrapped pork loin w/ AD's grit souffle & bing cherries
Arista Mononi Pinot Noir, RRV, 2005

SAVE **SUNDAY, SEPTEMBER 9!** DUSKIE WILL BE ON THE FOOD NETWORK CHALLENGE making the BOVOLO BACON macaroni & cheese and the LAURA CHENEL GOAT CHEESE macaroni and cheese inside a roasted artichoke!

HOT OFF THE PRESSES...

check us out in the next **WINE SPECTATOR**, hitting newstands soon...

and here is a blog on creative women... including duskie...

<http://www.divinecaroline.com/article/22307/29521>

JUST for YOU

ZAZU's rhubarb crostata w/ rose geranium gelato

makes 4 crostatas

this would be great to make for mom for breakfast!

for the crostata dough:

6 tablespoons cold unsalted butter
2 cups flour
1/2 cup sugar
a pinch of kosher salt
3 - 4 tablespoons ice water

for the crostata filling:

2# rhubarb, diced
1 cup sugar
2 tablespoons cornstarch
Zest of 2 oranges
1 egg, beaten

To make the crostata dough, cut the butter into small chunks and place in a food processor. Add the flour, sugar and salt. Pulse until the mixture resembles cornmeal. With the processor running, gradually add the water, using only enough water to bring the dough together. Wrap and refrigerate at least one hour. Preheat the oven to 375. Roll out the dough on lightly floured surface to 4 circles, 7 inches in diameter each, and about 1/8 inch thick. In a bowl, toss the rhubarb with the sugar, cornstarch and zest. Mound the rhubarb in the center of the dough. Gently fold the dough up toward the center of the rhubarb, creating an edge about 1 1/2 inches wide, pleating dough evenly as you fold around each circle. Brush the edges with the egg. Bake until golden brown, about 20 to 25 minutes.

for the gelato:

3 cups milk
3 cups heavy cream
2 cups sugar
a sprig of rose geranium or 1 cup picked leaves packed

In a pot on medium-high heat bring ingredients up to a simmer. Cool in an ice bath and let steep 1 hour. Strain off the leaves and turn in ice cream maker according to its instructions. Scoop and serve on top of warmed crostata.

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