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**From:** zazu & bovolo restaurants and catering  
**To:** {EMAIL\_ADDRESS}  
**Subject:** zazu open Monday's starting August 1st!



# zazu & bovolo

**ZAZU** 3535 guerneville road, santa rosa, california, 95401 707.523.4814 [www.zazurestaurant.com](http://www.zazurestaurant.com)

& **BOVOLO** 106 matheson street healdsburg 95448 707.431.2962

**ZAZU OPEN MONDAYS starting AUGUST 1st!**  
 Come in for another night of **PIZZA & PINOT!**

#### ON THE PLATES...

On our menu now, we are excited about...  
 for small plates, our very own **Black Pig bacon wrapped figs**  
 for large plates, **ricotta ravioli, heirloom tomato crazy water & marjoram**, and **hamachi with smokey eggplant dip & lemon cucumber vinaigrette**  
 and **SAVE ROOM** for...**the bellini float**, a glass of Iron Horse wedding cuvee with just picked peach sorbet.

#### IN THE GLASS...

At both **ZAZU & BOVOLO**, you have to have the peach bellinis! The peaches are so perfect, juicy, fragrant, & sweet!  
 These hot summer days are perfect for pink wines. At **BOVOLO**, have a quartino (a glass & 1/2 carafe) of **County Line Rose** made by one of our favorite winemakers, Eric Sussman, of Radio Couteau. And at **ZAZU**, we are pouring the **Sinskey Vin Gris**, a stunning salmon colored glass filled with elegance.

#### HOT OFF THE PRESSES...

**San Francisco Magazine** listed **ZAZU** in their **50 VERY BEST RESTAURANTS ~ WHERE WE REALLY LOVE TO EAT NOW!**... "A crowd that knows how to dress up but prefers dungarees..."

**ZAZU** was just featured in **Wine News Magazine's** June/July edition. Jeff Cox included us in an article, "WHERE WINEMAKERS DINE". Thank you to Merry Edwards & Greg La Follette for mentioning us! We are honored!

**ZAZU's** wine list just received the **Wine Spectator** AWARD of EXCELLENCE for the THIRD year in a row!

#### ZAZU OUT AND ABOUT...

Saturday, August 20, **Grape to Glass**, Duskie will teach a cooking class at **Hartford Winery** learn and eat while sipping their amazing zinfandels!  
 For information, call 707.521.2534.

Saturday, September 10, **Kendall Jackson's Heirloom Tomato Festival**, We will be making heirloom tomato BLT's with our very own BLACK PIG bacon and horseradish aioli. For information, call 800.769.3649.

Saturday, September 24, **Farm Trails' Garden Party at Stryker**  
 For information, call 707.571.8288.

Sunday, September 25, **Russian River Food & Wine Fest**. Funds go to EcoRing, The Russian River Valley Foundation, Up With Downtown Guerneville, and The Russian River Sisters of Perpetual Indulgence.  
 For information, call 707.869.9474.

Tuesday, October 18, Kendall Jackson and Sonoma County at **James Beard** For information, call 212.627.2308.

**JUST FOR YOU...**

**bovolo's almond cucumber gazpacho**

*our chef at **BOVOLO**, zoi, came up with this cool soup! it is delicious!*

- 4 english cucumbers, roughly chopped
- 1/2 bunch flat leaf parley
- 1/2 bunch mint
- 1/2 bunch dill
- 1 bunch scallion, roughly chopped
- 1/2 small red onion, peeled
- 1/2 cup extra virgin olive oil
- 1/3 cup champagne vinegar
- 6 ounces plain yogurt
- 1 cup toasted almonds
- 1 cup ice
- kosher salt and freshly ground black pepper to taste

combine all the ingredients in a blender. let flavors come together overnight. serve in a chilled bowl and garnish with da vero meyer lemon oil.

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usa  
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