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**From:** zazu restaurant and catering  
**To:** {EMAIL\_ADDRESS}  
**Subject:** what's new at zazu january, 2005



# zazu

**3535 guerneville road, santa rosa, california, 95401 707.523.4814**

[www.zazurestaurant.com](http://www.zazurestaurant.com)

## **LIMERICK LANE'S WINEMAKER, ROSS BATTERSBY'S DINNER**

Monday, March 7, 2005, 6 pm

*five courses paired with Limerick Lane wines for \$90 (that includes the food, wine, gratuity and tax).*

*For those of you who aren't familiar with Limerick Lane or need a little more enticing...*

*Robert Parker has said, "It is a must-purchase for zinfandel fanatics."*

*Decanter's Matt Kramer listed Limerick Lane as a Favorite California Winery of All Time in 1999.*

*For the 2001 vintage of zinfandel, the Connoisseur's Guide awarded Limerick Lane 2 puffs and a score of 92!*

marinated white anchovies on fettunta  
 curried chickpeas, sweet potato, eggplant  
 johnny's handthrown pizza peperonata

*limerick lane rose sec, collins vineyard, RRV, 2004*

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trumpet royale "french dip"

*limerick lane zinfandel, collins vineyard, RRV, 2002*

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lamb sirloin, pomegranate gremolata, skordalia, bulgarian feta

*limerick lane old vine zinfandel, collins vineyard, RRV, 2001*

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limerick lane syrah braised duck tamales

*limerick lane syrah, collins vineyard, RRV, 2002*

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pink lady apple tarte tatin, ginger ice cream

*limerick lane late harvest furmint, RRV, 2001*

*menu items subject to change based on ingredient availability*

### ON THE PLATES

If you are wondering what is on the menu these days, for small plates, we are excited about **beef tenderloin carpaccio** with stilton, pickled shallots, and horseradish creme fraiche, **prince edward island mussels with a fat slice of grilled bread and bergamot orange aioli**, and **ruby beet ravioli with gorgonzola and crispy onion**.

And DO NOT forget to **SAVE ROOM** for **hazelnut gelato baked alaska** with dark chocolate sauce.

### IN THE GLASS

Congratulations to Merry Edwards for receiving the San Francisco Chronicle's Winemaker of the Year! We are lucky to have her most amazing 2003 Sauvignon Blanc in half bottles etched with the dancing lovely ladies by David Lance Goines, the talent behind Chez Panisse illustrations ....

In the world of chardonnay, check out the our own RRV, Ramey Ritchie, 2002 or the Kongsgaard from Napa Valley, 2002. In pinot land, we have brought in some amazing pinots from Oregon (Domaine Serene's Evanstad, 2001, Lemelson's Six Vineryards, 2002, Penner Ash, 2002, and A to Z, 2003) to check out against our own local world class pinots.

Now on **PIZZA & PINOT** nights, you can getting a tasting flight of all three pinots we are pouring by the glass. (PIZZA & PINOT is on Wednesday, Thursday, and Sunday.)

**ALSO...** FOR THOSE OF YOU WHO REMEMBER, AND HAVE MISSED **ZAZU BRUNCHES**, WE WILL BE OPEN FOR **EASTER BRUNCH** FROM 9 - 3. Details will be in our next newsletter.

### JUST FOR YOU...

**zazu pecan cornbread pudding**  
serves 6 - 8

*My mentor, Tom Douglas of Seattle fame, became known the world around for his spice rubbed salmon with a slightly different version of this bread pudding. It is the most perfect use of left over Estes family cornbread i can think of, except for maybe feeding our chickens!*



for the cornbread:  
3 cups milk  
3 eggs  
4 ounces melted unsalted butter  
2 1/4 cups cornmeal  
3 cups flour  
1/2 cups sugar  
3 tablespoons baking powder  
2 teaspoons kosher salt  
nonstick spray



for the pudding:  
1/3 cup pecan halves, toasted  
2 tablespoons olive oil  
1 red onion, julienned  
2 teaspoons chopped flat leaf parsley  
6 eggs  
3 cups cream  
1 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper

Preheat the oven to 425. In a mixing bowl, combine the eggs, milk, and melted butter. In another mixing bowl, combine the cornmeal, flour, sugar, baking powder, and salt. Combine the wets and dries with minimal mixing. Spray a baking pan with nonstick spray and bake until golden and a toothpick comes out clean, about 20 minutes. (This will be more cornbread than you need, freeze half of it and save it for next time). Once cool, dice the cornbread into cubes.

To make the pudding, reduce the oven to 350° F. Caramelize the onions in a medium sauté pan on medium heat with the olive oil, until soft and golden, about 20 minutes. Spray a baking dish with nonstick spray. Sprinkle with cornbread cubes. Sprinkle with onions and pecans. In a mixing bowl, whisk together the cream, eggs, salt and pepper. Pour the custard over the cornbread and bake until the custard is set, about 40 minutes.

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usa  
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