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From: zazu & bovolo restaurants and catering
To: {EMAIL_ADDRESS}
Subject: DA VERO olio nuovo BIGNIGHT, duskie is OUTSTANDING in the FIELD, & THANKSGIVING ease



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

duskie is OUTSTANDING in the FIELD @ CANVAS RANCH
SUNDAY, NOVEMBER 5, 2006
2:30 pm

OUTSTANDING in the FIELD invites diners to feast at the source in their restaurant without walls, celebrating local farmers and food artisans with white-linen dinners set between the soil and the sky surrounded by the fields that produced the bounty for the table. **ALICE WATERS** has called **OUTSTANDING in the FIELD** "the restaurant I always imagined!" After a tour of the **CANVAS RANCH** farm, guests will sit down for a family style dinner with wines from **CHATEAU ST. JEAN**. A portion of the dinner proceeds will benefit **NORTH COAST GROWN**, a farm-to-school program working to get fresh, local fruits and vegetables into schools and connect children to their food through school gardens and hands-on experiences with growing, harvesting and cooking.

ANDANTE DAIRY CHEESE w/ BLANCHE's honeycomb,
DELLA FATTORIA bread

~

ARUGULA & FRISEE w/ pickled grapes & **BLACK PIG** bacon

~

RIBOLLITA - a tuscan bread & bean soup
w/ **DA VERO JUST PRESSED OLIVE OIL, 2006!**

~

white truffle braised **CLOVERDALE RABBIT** w/ polenta,
CANVAS RANCH pumpkins, trumpet royale mushrooms, & lacinato kale

~

BRYCE's APPLE CRISP w/ **BELLWETHER FARM's** fromage blanc gelato
AND **CHATEAU ST. JEAN WINES!**

\$150 per person, all inclusive

RESERVE your SPOT NOW at www.outstandinginthefield.com or call **831.247.1041**

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!

in **DECEMBER, BOVOLO** becomes a **GINGERBREAD HOUSE FACTORY**
 for children & parents on **sunday** afternoons ... stay tuned ...



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.

HOT OFF THE PRESSES...

ZAZU in ZAGAT 2007: "food - 25, decor - 20, service - 23 ...

where the chefs put plenty of heart into their craft ... check out PIZZA & PINOT nights, a very reasonable alternative to a regular dinner."

BOVOLO in ZAGAT 2007: "food - 22, decor - 12, service - 15 ...

SLOW FOOD...FAST ... fabulous home-cured salumi, terrific pizzas and sandwiches, gelato that'll blow your socks off ... chow down in the back courtyard away from the hubbub."

ZAZU in MICHELIN 2007: "cheerful... inviting... the room hums..."

for the **ZAZU** wine list... **SONOMA COUNTY HARVEST FAIR GOLD 2003, 2004, 2005, and 2006!**

JUST for YOU

red wine jelly linzer cookies

makes 2 dozen cookies

*when our winemaker and dearest friend, **JOHN HOLDREDGE**, www.holdredge.com, had a little of our **MACBRYDE VINEYARD 2005 SCHIOPETTINO** left in the bottling line, we gleefully took it home to make our red wine jelly for these cookies. It is a fun twist on a classic, and picture: it can all be done ahead!*

HAVE A PEACEFUL and JOYOUS THANKSGIVING!

for the jelly:

3 cups sugar
2 cups your favorite red wine
1 pouch liquid pectin

for the dough:

2 cups toasted almonds (skin on)
3/4 cup sugar
1 1/2 cups flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground clove
zest of one lemon
10 tablespoons cold unsalted butter
1 egg, slightly beaten
powdered sugar

To make the jelly, in a sauce pan on medium high heat, dissolve the sugar in the wine (do not let boil). Remove from the heat, stir in the pectin. Skim any foam and chill or can in sterilized jars.

Preheat the oven to 350F.

In a food processor, grind the almonds with 1/4 cup of the sugar. Set aside.

In a food processor, combine the remaining 1/2 cup sugar, flour, spices, and lemon zest. Add the butter and process until the mixture resembles a coarse cornmeal.

In a mixer with the paddle attachment, combine the butter and nut mixtures with the egg. Knead the dough to bring it completely together.

Roll out to 1/8 inch thick and cut to desired shape. On 1/2 the cookies cut out a window of another desired shape. Bake until beginning to brown around the edges, about 8 minutes. Once the cookies are cool, spread the bottoms with pinot noir jelly and sprinkle the tops with powdered sugar. Place the tops on the bottoms.

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