

[View as HTML](#)[View as text](#)[Close Preview Window](#)

From: zazu restaurant
To: {EMAIL_ADDRESS}
Subject: holiday cheer from zazu! and truffles too!

The Zazu logo features the word "zazu" in a serif font. The "z" is black, the "a" is red, and the "zu" is black.

3535 guerneville road, santa rosa, california, 95401 707.523.4814
www.zazurestaurant.com

Have you planned your holiday party yet?

Let us do the work for you...

We can set up a private lunch any day of the week, just for you and your crew.

We can plan a dinner party with a special menu on a Monday or Tuesday... or set up a table for you on our regular nites, Wednesday through Sunday.

Come to zazu for some holiday cheer, or we will cater for you at your place too!

Call duskie at 523-4814 to set up your holiday event!

Here are some holiday offerings:

dungeness crab dip, salty root chips (see recipe below)

prawn cocktail, red and green cocktail sauce

hog island oysters, pomegranate cosmopolitan granita

lobster tea sandwiches, truffle butter

winter white salad

reds and greens

duck soup, butternut squash, chestnut noodles

butter lettuce, point Reyes blue cheese, ruby beets, sugar n' spice walnuts

diver scallops, meyer lemon risotto

duck, duck, satsuma ~ seared and confit, cranberry chutney, pecan cornbread bread

pudding

celery root ravioli, malcolm's mushroom's, truffle butter

santa's cookie plate

eggnog creme brulee

peppermint stick ice cream sandwiches

— **TARTUFI BIANCHI!** —

■ The truffles are coming from Alba! **December 8 - 12**, we will offer truffles shaved over any dish off the menu. Here are some highlights: ■

johnny's handthrown funghi and ricotta pizza

winter white salad ~ fennel, endive, cucumber, frisee, shaved parmesan

cauliflower soup

laura chenel goat cheese fonduta ~ grilled della fattoria bread

butternut squash sformato

chestnut sfoglie, vin santo, crema

cape ann scallops, truffled lentils

red wine braised veal shank, "farrotto"

brussel sprouts, Black Pig guanciale

buttermilk smashed potatoes

zazu dungeness crab dip

serves 20

At the restaurant, we serve this with salty root chips. It makes a great party appetizer, perfect with a glass of chardonnay!

8 ounces cream cheese
 1/2 cup half and half
 1/3 cup sour cream
 3 pounds picked dungeness crab meat
 2/3 cup mayonnaise (we make our own)
 1/4 cup chopped flat leaf parsley
 1 bunch chopped green onions
 1/3 cup fresh squeezed lemon juice
 2 tablespoons prepared horseradish

3 teaspoons worcestershire sauce
1 teaspoon tabasco
kosher salt and fresh ground black pepper to taste

In a small sauce pan on medium heat, melt the cream cheese in the half and half. remove from the heat. In a large mixing bowl, combine the cream cheese sauce with the sour cream. Add the rest of the ingredients. Adjust seasoning. Serve with chips.

SEE YOU SOON!

To unsubscribe, click on: [Unsubscribe](#)



zazu restaurant
3535 guerneville road
santa rosa, CA 95401
707.523.4814



WestEgg
Web design + content

