

zazu

restaurant + farm

SAMPLEMENU – WE CHANGE IT NIGHTLY

DRY CREEK extra virgin olive oil for your bread ... 2.5 for 1 ounce

black pig salumi - "butcher's" plate

*w/ pickled grapes
8 ea. or a choose 3 ... 22*

LOMO - black pepper + fennel rubbed loin

GINGER

FELINO - red wine + black pepper

FENNEL POLLEN

antipasti - "gardener's" plate

*w/ grilled bread
5 ea. or choose 3 ... 14*

ruby **BEET** "caviar"

fire roasted **PEPPERS** + sherry vinaigrette

EGGPLANT CAPONATA - cocoa nibs, almonds, sour cherries

Italian marinated **BEAN SALAD** + backyard marjoram

artisan cheeses

*w/ grilled bread
7.5 ea. or choose 3 ... 18*

bohemian creamery **CAPRIAGO** + backyard lavender honey (goat)

grape leaf wrapped **ROGUE RIVER BLUE** +
macbryde schiopettino red wine jelly (cow)

bohemian creamery **"BOPoisse"** + mostarda d'uva (goat)

*we make our own bacon + salumi from heritage pork
that is antibiotic and hormone free.*

BRING HOME THE BACONI \$10/12 oz. package

*as much as possible, we support local, diverse, and sustainable agriculture
and economy in our purchasing choices ...*

or we grow it ourselves! please stroll through our chefs' garden!

chefs Zoi Antonitsas & Duskie Estes • salumist John Stewart • chef gardener Sarah J Palmer

primi

backyard **YOUNG LETTUCES** - strawberries,
Laura chenel goat cheese, marcona almonds, white balsamic ... 10.5

romaine leaves - vella dry jack **"CAESAR"** dressing ... 10 w/ boccorones + 3

a bellwether farm **CARMODY GRILLED CHEESE** sandwich +
a cup of spicy tomato soup ... 12

grilled backyard grape leaf wrapped monterey bay **SARDINES** -
fig anchoiade + olives ... 10.5

CLOVERDALE RABBIT RILLETTE - pickled cherries, crostini ... 14

sesame seared **KONA KAMPACHI "CRUDO"** - backyard shiso
+ hijiki seaweed salad ... 13.5

plates

"CAPRESE" ANGEL HAIR PASTA -
cherry tomatoes, backyard basil, melting mozzarella ... 12/21

seared local **BLACK COD** - farro, porcini mushrooms, english peas ... 28

sonoma **LAMB BOLOGNESE** + backyard mint fazzoletti pasta-
backyard arugula, pecorino ... 26

seared **DUCK** breast - pickled rhubarb, quinoa tabbouleh,
backyard anise hyssop + fennel ... 26

grilled **FLAT IRON STEAK** - little point reyes blue cheese ravioli,
backyard ruby chard ... 27

spicy honey mustard **BABYBACK RIBS** + french fries, backyard herbs ... 24

sides

7.5 ea. or a plate of all 3 ... 19.5

ruby **CHARD** - toasted garlic, chili flakes

TRUFFLED FARRO + english peas

FRIED GREEN TOMATOES + remoulade