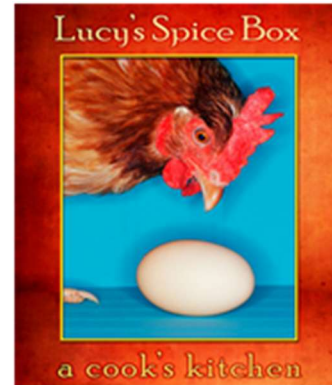


Lucy's Spice Box

“A cook's kitchen”

www.lucysspicebox.com



May 26 Lucy's Spice Box Community Dinner Menu!

The cost is \$22 per person which incl. tax. Please email us direct to make a reservation and we will confirm it (you need to get an emailed confirmation to guarantee the reservation). This is basically a catered event, so we do need to know and confirm your attendance to be sure we have food for you. lsgvolcano@aol.com for reservation. As confirmation, we will send out a Square invoice that you can pay online with. Then you are all set!

Soup Selections:

~ Savory French Onion made with a slow cooked beef broth and sweet local spring onions, Parmesan & croutons on side.

(We are purchasing soup bones from Nakagawa Ranch in Valley Springs. They raise Wagyu Cattle and their beef products are outstanding, nakagawaranches.com).

~ Rancho Gordo's Royal Corona Bean & Kale w/ Bean broth base, NR Wagyu Beef Meatballs on the side.

(the soup without meat balls is vegetarian. The beans are large, creamy and imported from Poland. Check them out at ranchogordo.com)

~ Puree' of Carrot, Leek & Fennel w/ Vegetable broth, Coconut Milk and Saffron, Cilantro Pesto on side

(This vegetarian soup is inspired by the foods of the West Indies)

Two Salads & a Tart:

~ Endless Bowl of Upcountry Farms mixed Spring Lettuces w/ Shaved Radish, Yogurt-Basil-Chive Dressing, Crostini w/ marinated Herb Goat Cheese on side.
www.upcountryfarms.com

~ French Green Lentil w/ Roast Beet, Carrot, Spring Onions, Baby Spinach, Roast Shallot Vinaigrette, Feta Cheese & Walnut Picada (toasted walnut & herb crumble) on the side.

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~ First of the Year Zucchini Tart w/ Leeks, Swiss Chard, assorted Cheeses, Salsa Verde on the side.

Deserts:

Chocolate Tart \$5.00

Ice Cream \$3.00

~ Bread & butter

~ Remember to bring your own beverages. We will have wine glasses and water.

So here are our food offerings this coming Saturday at the Amador City Community Hall. Subject to the whims of nature and cook to make changes. We will be offering this variety of soups & salads on a serve yourself basis. Our intent here is too provide the opportunity to taste through the flavor profiles as you like. This time of the year, so much is in flux from the farms that I am leaving it a tad “open” as to what might develop between now and Saturday, but this will be the format! Looking forward to seeing you there!

Dinner starts at 5:00 and will continue until 8:00. Dining outside is an option so bring a jacket! Also, as a reminder this is a BYOB venue, though we will provide wine glasses and there will be plenty of water available. We will have compostable paper bowls and plates, plus standard flatware. Please feel free to bring your own!

We realize there is a lot going on this weekend, so stop in for a quick bite before heading to your favorite music venue or come a bit later. We will be continuing the community dinners throughout the summer!

Lucy & Bill

Community Dinner is at the Amador City Community Center
14531 E. School St., Amador City, CA 95601

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