



## **Greetings! Happy February!**

**Supper@Element (S@E) on February 15**

**Community Dinner on March 30**

**Spice Box Treats at the Yorba Tasting Room (ongoing)**

This is an interesting time of year. The holidays have become a joyful memory and now winter weather is orchestrating our daily routines. I know we didn't plan to do as much shoveling of snow as we have done in the past weeks nor to do so much electric free indoor camping! However, it has felt good to just honor the winter quiet and enjoy such a beautiful area to live (we live and cook at 3000')!

Supper@Element (S@E) on February 15: The last S@E (it was our third) grew into another dimension we had only slightly considered, honestly, in such a short time. We went through a similar growth spurt at our café in Napa, and we liken it to having/raising a child! It is a very personal hands on effort, and the birth becomes the infant, becomes the crawling toddler in a blink of an eye. So, our S@E had an amazing growth spurt right in front of us all, to our astonished but joyful amazement, and now we know to be more prepared! Thanks to everyone who was there to share the experience and offer your patience/understanding. It meant a lot! The Element team has been incredible.

This week S@E menu is festive, with a Spanish influence to coincide with the holiday of love, adoration and indulgence. Athena has some incredible cocktails planned and as usual, delicious wines, brews and additional spirits. These supper evenings will continue to unravel and show their true selves to us all in the months ahead. Please come participate! We attached (\*below) the Supper@Element web-page so you can read for yourself how the baby is growing. Reservations are now offered, for example, but please read closely the offering. And the supper dates ahead.

**Community Dinner on March 30:** We wanted to let you know our next Spice Box Community Dinner will be Saturday, March 30 at the Amador City Community Hall. Doors open at 5:00 and we serve until 8:00. This is a BYOB venue (we have wine glasses available). The menu will get sent out closer to the date, but right now the inspiration is regional comfort foods, like Pope-Taylor Ranch pastured Chicken dipped in an old-fashioned Buttermilk-herb Batter and fried until crisp & moist. Mushroom Stroganoff with house made cream fraiche & Egg Noodles is also on the roster. Plenty of salads, sides and sauces to pull a feast together. Another emailing will be going out mid-March with the menu, reservations/payment available. We will be offering a to-go option, as well! We will have our usual to-go boxes available for picking up a dinner to take home with you. Same price, same choices.

**Spice Box Treats at the Yorba Tasting Room:** In the meantime, there seems there is no rest for the creative souls in the world, and our cooking calendar is pretty maxed out right now with some wonderful Yorba events! Please check out Yorba Wine's event page for fun wine tasting venues for which the Spice Box is helping to prepare foods.

We hope to share one of these evening with you soon!

Lucy & Bill

Email: Lsgvolcano@aol.com

**an artistic evening of food +  
community.....join us  
FRIDAY, 2/15 5-9pm**

Traveling to different countries and a shared appreciation of their respective cultures, myself, Athena Padilla-Gordon and dear friend Lucy Gore have a vision to create an interpretation of those fond experiences. Our conversations morphed into the idea of an on-going evening neighborhood hub where one can enjoy the arts, food, beverages and our community. With that said, we hope you experience creativity on different layers whether it be the presentation and combination of food textures, artists pieces, or simply listening to other's stories or music. There will be a small kid friendly station to enjoy coloring, building blocks and camaraderie.

Every third Friday a month (with the exception of March & April which will be the second Friday) we invite everyone to dine with us. Lucy and Athena will have a new seasonal supper menu of which you select from whichever dish, featured cocktail, wine as well as a full spirit and espresso bar. We will display local artists works within the restaurant and Inn, we suggest you take a break from your table and meander around to admire the arts & enjoy a great evening among each other. Kids are highly encouraged to join in, we do have a fun drawing/lego station in the upper room for them to play with! Sorry we are not taking reservations, first come first served. We will be open from 5-9PM. Please email or call with any questions.

**UPDATE 2.1.2019** *\*Thanks SO much for the support and liveliness you all have brought to our monthly Suppers! As we've completed 3 Suppers now ("trial runs") behind the scenes we have been trying to nail down the ebb and flow and what works with our space, kitchen and for our guests.*

*Starting this month for our February 15th Supper and moving forward we will open up 4 reservation slots for parties of 5-8 people. We will have a main dining room table available at 5:15pm and 7:15pm and an upper room table open at 5:30pm and 7:30pm.*

*However, to make this work for everyone there are a few requirements as follows. Must call in to reserve a table. A credit card is required at time of booking, furthermore must call by 8:00am the morning of Supper should you need to cancel or adjust number in party to ensure the \$25/person no-show/change fee won't be applied. We will hold your reservation for up to 15 minutes for all guests to arrive otherwise will have to release it. We will not seat your reservation until all has arrived. We must implement this policy to ensure fairness to all our patrons, thank you for understanding.*

Upcoming Supper Dates: February 15th, March 8th, April 12th, May 17th.

Please email [info@restaurantelement.com](mailto:info@restaurantelement.com) if you would like to be added to the mailing list for these specific events or have interest in participating as a local/regional artist.

Thank you for your support and hope to see you one of these  
Friday for *Suppers @ Element*

Sneak Peak at 2.15.19's menu!

**Soup** | Sopa de Verduras, (a puree of root veg w/ green garlic custard) 12

**Salad** | Ensalada verde de invierno con naranjas y nueces (winter greens, blood orange and walnuts) 14

**Plate** | queso (cheeses: tome de savoie, dream weaver, landaff and blue) 19

**Plate** | Paella de mariscos y pollo (spanish style rice, sustainable seafood, organic chicken) 22

**Plate** | Pinchos de carne y escalivida (grass fed beef skewers, roast veg, empanadas) 23

**Kiddo Plate** under 12yrs old pls | cheese empanadas, lil' grass fed beef skewer 7

*Other:*

**Pot de Creme** | dark chocolate custard, creme 9

**Affogato** | vanilla bean ice cream, temple espresso shot, snickerdoodle cookie 8.5

**Upside down cake** | blood orange, crème 10