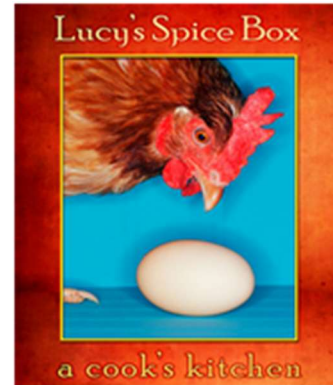


Lucy's Spice Box

"A cook's kitchen"

www.lucysspicebox.com

A New Year is here - a Happy 2019!!



We wanted to thank you all for your amazing support in 2018 and for our having the opportunity to continue to create community events together in this new year ahead! Our next Spice box Community Dinner will be in March so stayed tune! (most likely March 2). Thanks again for outpouring of support for our Paradise neighbors, please continue to help them while we enjoy a break from the stress of "fire season".

Our collaboration with Athena at Element (Suppers@Element) is now to be on every third Friday of the month, the past two Element suppers were a great deal of creative, energetic and community driven FUN! It has been many years for me personally since cooking in a thriving restaurant kitchen environment and all I can say is "awesome". Our short period in Amador City was mostly all about our dinner take out venue, so this opportunity truly brings me joyfully back to our life in Napa long ago.

This week's (1/18) Element menu is focused on the foods of Winter: Such as an artist's palate (composed salad) with Gravlax (a succulent salmon which has been house cured - imagine King salmon, sustainably farmed in British Columbia's Skuna Bay) with an especially intriguing fresh beet & herb crust & a potpourri of winters seasonal garden/orchard offerings. (full menu is attached below)

Athena also creates unique seasonal cocktails and has local wines/beers to compliment the menus. Check out the suppers@Element page on the Element website for additional information. Hope to see you there.

We also post our events on our website (Lucysspicebox.com). So please check there from time to time. Also, I am often in the kitchen doing small catering venues for friends like Yorba Wines (so when curious, their events page is also a good place to check!). I apologize as my interest /patience with the internet's social media platforms is zero, so we simply do a website posting the old school

way (and so we never know if you look at us or where you are shopping next). Also, please feel free to email us direct at any time.

Enjoy the quiet of the winter months ahead!

Lucy & Bill

Element Supper 1/18/2019

Soup Bowl | Wintery root vegetable chowder, chive oil, warm sourdough wedge 13

Composed Salad | **Composition** of greens w/ gravlax (house cured Skuna Bay salmon), beet-herb infusion, fennel, avocado, grapefruit 18

Plate | **Pastured** Pork Rib Braise, sweet onion jus', potato gratin, dino kale 23

Plate | Winter greens and mushroom crostata (rustic pie slice), brussels sprout apple-walnut slaw 19

Kiddo Pie under 12yrs old pls | Rustic pie w/melted jack cheese, pink lady apple slices 7

Other:

Meyer Lemon Tart | shortbread crust, crème 9

Dense Chocolate Loaf Cake | poached cranberries, crème 10

Affogato | vanilla bean ice cream, temple espresso shot, molasses cookie 8