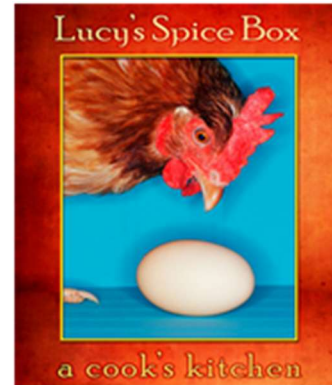


# Lucy's Spice Box

"A cook's kitchen"

[www.lucysspicebox.com](http://www.lucysspicebox.com)



September 8, Lucy's Spice Box Community Dinner  
Menu!

Happy Summer!

We sure hope these long summer days are offering plenty of time for adventure and rest! We have been doing as much running, hiking, camping, swimming and visiting with friends as possible.

Our community dinners have been put on hold while the busy months of summer consume everyone's social calendars, but we did want to share that we will resume them starting Saturday, September 8 at the Amador City Community Hall. Hours will be from 5:00 – 8:00.

Menu will look like.....

### **Terrine Trio:**

Heirloom Tomato, Burrata, Basil Vinaigrette  
Eggplant, Spinach & Fresh Ricotta  
Beet, Summer Squash & Goat Cheese

### **Two Chilled Soups:**

Red Lentil w/ Moroccan Spices, Coriander Yogurt Crème  
Gazpacho w/ Melon & Mint Salsa

### **Two Salads:**

Rancho Gordo Royal Corona White Bean, Roast Assorted Pepper, Cherry Tomato, Radicchio & Arugula, Basil-Tarragon Vinaigrette.... Brined Lemon-Herb Shrimp on side.  
Tabouli w/ Summer vegetable Salsa, Parsley-Pepito Vinaigrette.... Pope-Taylor Smoked Chicken on side

Cost is \$22. per person. Dessert (Fresh Fruit Crisp from Tyson Farms w/ house made Crème Fraiche) will be available for extra \$5

Our menus are organic and sourced as close to home as possible. (Upcountry Farms for produce, Tyson Farms for fruits). And we will be smoking free range chickens from Pope-Taylor Ranch as a side addition to the salads.

At the Saturday Sutter Creek Farmers' Market, look for both produce from Upcountry Farms and Molly (or Emily) selling their incredible whole chickens. It's THE Saturday place to shop and hang out with family & friends!

You can make a reservation & pay ahead by emailing us. We will send out an invoice that you can pay online with. Then you just come too the dinner, ready to relax and enjoy!

In the meantime, we have been having a great summer helping friends out with foods for different unique and fun events! This coming weekend (July 28) we will be creating some amazing salads (thanks to Upcountry produce!) to pair with Yorba's delicious wines for an Al Fresco buffet at the Yorba Ranch celebrating the gorgeous full moon and an evening of music! You can make reservations and check out the menu and event on Yorba's event page at [www.yorbawines.com](http://www.yorbawines.com). Come by after the Amador County Fair!!!

See you before long and thanks so much!

Lucy & Bill