Hi there,

Great sandwiches don't happen by accident: You've got to balance crunch, weigh toppings and main components, choose bread that will make each element shine, and construct them so that every bite yields the ultimate satisfaction. In many ways, the sandwich is the perfect food. It's a complete, handheld meal in an edible container. Think of the simple and satisfying peanut butter and jelly - main course and dessert all in one - or the well-calibrated balance of cold cuts, spicy pickles, and fresh cilantro in a Vietnamese banh mi. Anybody can make one, but the best of them display real finesse and creativity. This week we're featuring the best thing since sliced bread - our favorite Oxbow sandwiches!

See you at the market!

Take Note

- [Have you heard the news?](#)
- [Oxbow Truffle Marketplace](#) - This Monday
- [All About Truffles](#) at The Westin - This Monday

Reuben Hood
To be great, a Reuben must start with great ingredients and be well-composed, well-balanced in flavor and texture, and cooked expertly. Good thing Five Dot Ranch's Pastrami Reuben Sandwich has all of that. A twist on a classic, this pastrami sandwich will be in your thoughts long after you're done - pan griddled, artisan-style Rye bread, loaded with thinly sliced pastrami, house-made Sauerkraut, 1000 Island Dressing & Swiss Cheese. If that's not enough, there's just enough room on the plate for a side of crunchy coleslaw and house-made potato chips.

Burgatory
We debated on which sandwich from Gott's Roadside to share, but no one does a patty like our favorite gourmet burger "stand." The Classic Cheeseburger: Niman Ranch patties cooked medium well with American cheese, lettuce, tomatoes, pickles, and secret sauce on a toasted egg bun is our number one. It's juicy, flavorful, and when you're enjoying it while sitting in the sunshine on their patio, the kind of burger that makes you happy you're alive.

You Ain't Seen Muffin Yet
Sandwiches are not just for lunch... especially when they're from The Model Bakery. The question isn't whether you get it or not, it's, do you order the original with its Canadian bacon and raw, sharp cheddar, or kick things up a notch with their spicier sausage version? And we hate to throw a third option into the ring, but the vegetarian with its avocado and hash browns can also put up a tasty fight - all made on the bakery's famous English muffins. We're going to say it's the best Napa breakfast between bread!
Live Fire Pizza's hearty take on a BLT with chipotle, bacon and chicken covers all the craving bases. Dig into the chipotle aioli, crisp lettuce, fresh tomato, red onion, thick bacon and a fried to perfection chicken breast all on their locally-sourced sesame bread. Add an egg on top for the extra edge. Trust us, you'll want the edge. Don't take it to go, sit at their market bar and pair this baby with a fresh draught.
What makes a great Bánh Mì? The uniqueness of these sandwiches not only lies within the French-influenced baguette, but it's also the flavor-packed, savory Vietnamese fillings that make the marriage of the two main ingredients a true love affair. Kitchen Door Napa over delivers with a crave-worthy Duck Bánh Mì (pickled vegetables, spicy mayo, jalapeño cucumber, duck liver mousse, toasted roll) plus crispy sweet potato fries for a most excellent pairing.

Image by Katherine Sun
The best way to lighten up a sandwich? Take away one slice of bread. Here, is a delicious and satisfying open-face sandwich recipe so good you won't even miss that second slice.
The Olive Press's best-selling Basil Parmesan Olive Oil makes this Smoked Cheddar and Basil Bacon sandwich “oooo boy!” good.

That's right - it's a book sandwich! Napa Bookmine's Oxbow location is stocked to the brim with the latest cookbook releases to satisfy any craving, sandwiches included. Vegetarian? Try out Jamie Oliver's new cookbook Ultimate Veg. Carnivore? The Ultimate Companion to Meat is pretty self explanatory. Vegan? Turn to Vegan Everything for, well, vegan everything!

Craving more? Stop by the shop for more delicious recommendations.

I'm Just A Po'Boy, Nobody Loves Me (not true)
Po' Boy sandwiches aren't about restraint or reason. **Hog Island Oyster Co**'s version is no exception. Everything on their menu is varying degrees of awesomeness but we're talking sandwiches today. On a scale of good to ungodly, beer battered oysters on ABC potato bun, bacon-caper aioli slaw, and house-made pickles garners an "ungodly good" when it comes to this dish.

Image by Gavin Zau

A Legen-dairy Snack
The only thing better than eating ice cream right out of the container? Eating it wedged between two wafer cookies, of course. The ice cream sandwich is an ingenious dessert; combining two of the best things of all time. Three Twins' packs theirs with a healthy dose of crowd favorite lemon ice cream between two sweet vanilla wafers. That's a win-win if you ask us.

Best In Field: Sandwich Beers
Looking to pair your favorite sandwich with a Fieldwork beer? Ask one of their beer loving team members for a recommendation from the current tap list, or make yourself a flight to compare and contrast different styles. Their "Fieldwork Flight" is set daily by the Taproom staff and is typically a run down of the menu from lightest to heaviest, with as many different styles represented as possible.

Tasting Tip: When evaluating the flavor notes of a beer, aroma is absolutely the key. Fieldwork "taster" pours are 3.5oz, which gives you the space to swirl your beer. Swirling your beer will aerate it slightly, which in turn releases more of the beers aroma.

Bon Appétit