Hi there,

We're welcoming spring with open arms-and eager taste buds. As farms and fields come alive with new growth, we're craving all of the season's fresh flavors. Whether you've got a hankering for just-picked veggies or you're dreaming of more extravagant tastes, this season at Oxbow should quell your cravings. From invigorating updates to new menu items and the return of seasonal favorites, let's dig into spring, fork first.

See you at the market!

You Say Empanada and...So Do We
**Coming Soon:** Empanadas need no introduction. The flaky, beautifully-golden, handheld treats packed with delicious savory or sweet fillings can fortunately now be found at Oxbow Public Market. Opening at the early May, get ready for **El Porteño** Argentinian inspired eatery to serve up the best in traditional empanadas and alfajores, traditional sandwich cookies joined together with house-made sweet fillings. It'll be hard to decide between the savory (beef, chicken, shrimp) and sweet (Dulce de Leche with Bananas, along with Manzana filled with pisco-soaked raisins) but save room for the alfajores with flavors like lemon and raspberry.

**Why It Gives Us Spring Fever:** Empanadas are, hands down, the best snack food ever. They really are. Punto.
**Coming Soon:** Just in time for rosé season, **Bar Lucia** will be the prettiest place to drink the prettiest drink of spring. Opening mid-March, enjoy rosé, sparkling wines and a menu of seasonal light bites designed to pair perfectly with the best local wines. Menu includes delights like Little Gem salad with garden peaches, Point Reyes blue cheese and toasted almonds. As well as artisan sandwiches, smoked salmon on rye with dill, fromage blanc, preserved lemon, fennel with a Petaluma farm fresh egg. From the ridiculously talented master-mind behind Kara’s Cupcake, this newest concept (adjacent to the cupcake shop) promises to be very sweet.

**Why It Gives Us Spring Fever:** We're already imagining the epic flight of bubbles and cupcakes we're going to sample.

---

**Take Off Your Cloves**
According to **Hudson Greens and Goods**, green garlic is the first sign that spring is here! Who needs Ground Hog Day, we'll take their forecast any day. One of the cornerstones of our market experience is the fresh, farmer's market experience you get when perusing Hudson's bounty. No doubt we're filling our baskets year-round, but there's something so fresh and inspiring about the produce when everything is in bloom, the store covered in verdant stems and the bakery updated with fresh flavors. Check back early and often; you never know what will be arriving just plucked from the gardens!

**Why It's Giving Us Spring Fever:** New recipes! Wherever you'd typically use regular garlic, swap in green garlic for a more subtle richer flavor. Excellent cooked or raw. **Try using for a homemade pesto!**
You might think the first week of March is a little early to tout a spring menu, but this is Bay Area wine country, folks. We'll call it "Sparch" (spring + March) which will be giving way to our true spring in just a few weeks. And we're feeling the taco weather! Is that a thing? It is now with a Gott's Roadside brand, new Avocado Tacos. We may wax poetically about their burgers on the regular, but these babies are ......something to taco bout. (sorry)

**Why It Gives Us Spring Fever:** Need we say more than crispy fried avocados in soft, blue corn tortillas with Mexican slaw, queso fresco, salsa verde, cilantro, red onions, lime & chipotle mayo?! Didn't think so.
Welcome Back, Double Emeralds Double IPA!

Double Emeralds Double IPA returns to Fieldwork Brewing's beer menu this week.
Double Emeralds is brewed with 100% Simcoe hops, one of the more popular American hops being used in hoppy beers these days. With flavor notes of Passionfruit, Berry, Apricot, Citrus, and Pine - Simcoe's versatility is one of the reasons you see it in so many of their beers on tap. In Double Emeralds, this Spring-y hop has notes of Guava, Passionfruit, Grapefruit, and Spruce, making it an absurdly drinkable, fruit-forward Double IPA.

**Why It Gives Us Spring Fever:** The Rule of D's, day drinking Double IPAs on the deck, you in?

---

**You're A Catch**

---

In anticipation of the upcoming spring season, the Hog Island kitchen has some beautiful new additions to the menu. Pan-Seared Shrimp with creamy polenta, house-made Mexican chorizo, lots of leafy greens and herby butter jam-packed with parsley; zingy Steamed Mussels with chorizo, pimenton butter, and microgreens; and a crowd favorite is back, Smoked Trout Salad, featuring Mt. Lassen Trout, frisee treviso mix, watermelon radish, and pickled shallots.

**Why It Gives Us Spring Fever:** Lounging under the soon-to-be shaded deck with the freshest catch, cold wine and warm wine country weather. They have us hook, line and sinker.

---

**Selling Like Hot (actually Cold) Cakes**
Technically, cheesecake is not a cake—it is a baked custard, and we're here for it. Four simple ingredients—pure cream cheese, cream, egg, and sugar—are combined to produce the stuff of culinary legend. The Model Bakery is sharing no secrets, but this Spring, they're debuting their new gluten-free cheese, and we're definitely still here for it. Made with Cup4Cup gluten-free flour, with the bakery's original cheesecake batter recipe and homemade graham cracker crust, this will be the dessert of the season.

**Why It Gives Us Spring Fever:** Who needs Spring Fever when you can have a Spring Feast, this textured, gorgeously hued, most delicious beauty will be the pièce de résistance of any spread.
The Olive Press has some gorgeous balsamic vinegars in their line-up, but we're going to suggest you come to the light. Crisp and tart with a hint of sweetness, The Olive Press' NEW White Champagne Balsamic Vinegar is the perfect addition to your pantry this
spring. It's the perfect pairing with a bottle or two of their Arbosana Extra Virgin Olive Oil.

**Why It Gives Us Spring Fever:** More recipes! Try it as a base for vinaigrettes, sauces or marinades, in seafood dishes, with chicken or even drizzled over fresh vegetables.

**Put All Your Eggs In One Basket**

Shop local when it comes to filling those Easter baskets! Napa Bookmine never fails to curate the best small gifts (not to mention books, of course). As a parent, there are two things you probably like to avoid at all costs: kids on a sugar high, and wasting your money on toys that end up at the bottom of a toy bin. Choose cute options like stuffed rabbit lovies, Easter and Spring themed children's books, pins, and socks for the older kids, and of course, the freshest spring reads for you!

**Why It Gives Us Spring Fever:** Because you need things just as cute as these DIY Easter baskets!

**What's The Dish**
What's the dish when it comes to lunch at Oxbow? Try Live Fire's Spring Pizza - smoked mozzarella, over roasted potatoes, bell peppers and bacon on their perfectly charred chewy crust. Add a side salad of fresh mixed greens, watermelon radish and a balsamic glaze!