

{the} LOST KITCHEN
2019 Reservations

Dear Friends of The Lost Kitchen,

I know it doesn't feel much like spring is on the way, but there's no doubt it's just around the corner. Yes, the ground is still frozen thick and covered with snow here in Maine, but I can feel the shift as the days get longer. Spring *is* coming! The season of new beginnings, and for us here in Freedom, a fresh new season of dinners at The Lost Kitchen. We couldn't be more excited!

Last year, we ditched the phone-in reservation process we had been using since we opened in 2014. The number of incoming calls had become greater than our system could handle, and we had to change our ways. No more endless busy signals, full voicemail boxes, and hours of hitting redial. Instead, we asked our interested guests to send us a postcard in the mail. Sure, it was slow, old fashioned, and basic in its thinking, but it was true to what we felt TLK had always been about. So, the process was simple - Send us your contact info on a notecard. Use the blank space on the back to leave us a message, if you pleased. And we would draw cards at random for seats at our seasonal table.

What arrived in our mailbox took us completely by surprise. We received cards from all over Maine, across the country, and around the world. Cards with poems. Cards with paintings and pen and ink drawings. We got cards that made us laugh out loud and cards with personal stories that brought us to tears. There were brightly colored cards. There were plenty of plain cards, too. There were cards with jokes or quotes or even family recipes that had been passed down and enjoyed for generations. Every card was different and revealed glimpses into the lives of the people who had sent them. And for us, it meant connecting in a truly meaningful way with those who joined us for dinner long before they had ever walked through our doors. We felt as if we knew a piece of you already.

Through the use of simple postcards in such a hyper-digital age, we were reminded just how important it is to slow down, connect with others, and make it personal. The cards connected us. And connecting brought us joy...and when you cook with joy, you can taste it.

We are thrilled to announce that we will be using the old fashioned snail mail reservation process again for 2019.

Should you be interested in joining us for dinner this year, you will find below detailed instructions on how the process will work and what you have to do. We can't wait to hear from you. From all of the fearless women of The Lost Kitchen and myself, we are sending you luck and love from Freedom. Get excited, SPRING IS COMING!

My Very Best,
Erin French

{the} LOST KITCHEN

If you are interested in seats for our 2019 season
please send a request by good old fashioned mail.

Written requests will be accepted during a two week window beginning on:
APRIL 1, 2019

You will need:

one 3x5 NOTECARD
one ENVELOPE
one POSTAGE STAMP

ON ONE SIDE:

Please provide the following information:

First and Last Name
Mailing Address
Email Address
Phone Number

ON THE OTHER SIDE:

Use the blank 3x5 space to share anything you'd like with us.

Cards may be store bought or handmade.

Do not worry about specifying desired dates or number of people in your party.
If your card is drawn, we will call you and personally help you select the best date and table for your party.

PLACE YOUR CARD IN THE ENVELOPE AND SEND TO:

**THE LOST KITCHEN
22 MILL ST.
FREEDOM, ME 04941**

If you are sending your card internationally (or just panicked about getting your card in on time) you may use FedEx or UPS. To avoid expensive shipping methods such as these, we suggest mailing your card early and utilizing standard postage.

MAKE SURE YOU:

- * **Write clearly and legibly.** If we can't read your card, we can't call you.
- * **Do not send more than one card.** Duplicate submissions will be disqualified. Only send one card for yourself. Do not send cards on behalf of others. If your household consists of you and a spouse/partner, both individuals may send their own card on behalf of themselves.
- * **Do not postmark your card before April 1st.** Cards received with postmarks before April 1st will not be considered. Cards received after the April 15th deadline will not be considered either. Be sure to allow appropriate time for your card to reach us within the two week window.

CARDS WILL BE COLLECTED FROM
APRIL THE 1st UNTIL APRIL THE 15th

This allows you a solid two week window to get your card to us. We will begin drawing cards at random on April 15th. If your card is drawn, you will receive a phone call from us to coordinate your reservation. We will continue to draw cards at random each day until all reservations have been made for the season. At that point, we will make an announcement on our website to inform everyone that the process has come to an end. If you do not receive a call prior to that announcement, it means your card was not pulled in our initial drawing. However, there is still the chance that your card could be drawn at a later date during the season if and when cancellations occur.

WE RECOGNIZE THAT
THIS RESERVATION SYSTEM DOES NOT SUIT EVERYONE

Our process takes a little time, a little energy, a little patience, and a little hope. It's slow, while we are in a fast moving world, but it's how we have chosen to do things here in Freedom.

If you are looking for a reservation that you can make with a click of a button or a simple phone call, below is a short list of a few of our favorite Maine spots that we think you will love too. Maine is magical and filled with amazing food, talent and produce. Be a part of it! Get out and have fun eating and supporting some of these amazing local spots. The list of some of our favorite Maine eats follows:

MAINE EATS WE LOVE

pink indicates restaurants lead by women!

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LONG GRAIN

20 Washington Street . Camden
207.236.9001

www.longgraincamden.com

Local Maine ingredients meets Thai street food. We are obsessed with the spicy beef salad, garlic chive rice cakes, and all of their homemade wide noodle dishes. Obsessed with it all really. There are no bad choices. Save room for the brûlée'd custard with black rice for desert.

It's the food all of the ladies here at TLK crave infinitely.

Say "hi" to Paula, Baz and Pi for us!

PRIMO

2 Main Street . Rockland
207-596.0770

www.primorestaurant.com

Melissa Kelly's Mid-Coast Farm-to-table institution is a MUST.

Dollar oysters on Sunday nights.

Hot, sugary zeppole donuts after dinner are what we dream of.

If you can't snag a reservation, get in line early to steal a walk-in seat at the upstairs bar.

DRIFTER'S WIFE

59 Washington Ave . Portland
207.805.1336

www.drifterswife.com

Owners Peter & Orenda will take good care of you in the dining room and Ben Jackson will cook his heart out for you in the kitchen. It's a small menu, so as much of it as you can eat and just sit back, relax, taste and enjoy. We love their wine list too. Walk-ins are always welcome at the bar. Go early for happy hour cocktails and maybe even a goat burger.

SUZUKI'S SUSHI BAR

419 Main Street . Rockland
207.596.7447

www.suzukisushi.com

We love this main street spot serving local sushi with jazz wafling over the speakers and a martini to start. Order Keiko's nightly special sushi platter. It's always a plate of perfection made from the best of what's in season.

ARAGOSTA

300 Goose Cove Road . Deer Isle
207.367.5500

www.aragostamaine.com

Stay tuned for their grand opening this summer at their new location at Goose Cove in Deere Isle! There will be sweeping water views, a romantic dining room and the same beautiful and seasonal dishes that Devin was known for in her Stonington location. We can't wait!

TINDER HEARTH

1452 Coastal Road . Brooksville
207.326.8381

www.tinderhearth.com

When you're looking for an adventure, go to Brooksville. This off the beaten path bakery serves wood-fired pizza, local beer and homemade soft serve on Tuesday nights from 5-8pm. Picnic style casual but very fun. Follow them on Facebook to stay up to date on the toppings of the eve as well as their baking schedule.

NEBO LODGE

11 Mullens Lane North Haven
207.867.2007
www.nebolodge.com

It's the journey to get there that is three-quarters the fun. On the Island of North Haven, you can arrange for a dinner with round trip boat service or you can stay the night at the sweet inn with rooms inspired by Maine's own Angela Adams. Make sure to keep an extra eye out for their special event barn dinner events at Turner Farm.

EVENTIDE

86 Middle Street . Portland
207.774.8538
www.eventideoysterco.com

Brown butter lobster roll on a steamed pork bun style roll? Enough said! Get a few dozen oysters and make sure to try all of the delicious sauces to go with. Say hi to Andrew for us. Stop by their other restaurant, The Honey Paw (just next door). Their chicken wings are so good we always start with a double order.

IN GOOD COMPANY

415 Main Street . Rockland
207.593.9110
www.ingoodcompanymaine.com

Go for a casual glass of wine in a relaxed downtown space. Order some nibbles to share and then maybe a few light meals. You'd be shocked to know that these thoughtful dishes came from one of the tiniest kitchens in Maine. See for yourself. Owner and chef Melody is there every night in the tiny camp sized kitchen turning out a menu to perfectly pair with her wines.

FORE STREET

288 Fore Street . Portland

207.775.2717

www.forestreet.biz

Where farm-to-table began in Maine, it's a Maine institution. Their large open kitchen is always bustling and fun to watch, but we love sitting at the bar and recommend ordering whatever they have cooking up in their wood fired oven.

TAO YUAN

22 Pleasant Street . Brunswick

207.725.9002

www.tao-yuan.me

This is Cara Stadler's kitchen. She's a Maine powerhouse and if you can visit all three of her restaurants, go! Visit them all if you can including Bao Bao Dumpling House and her newest edition, Lio in Portland.

NINA JUNE

24 Central Street . Rockport

207.236.8880

www.ninajunerestaurant.com

Sara Jenkins Mediterranean take, right here in Mid Coast Maine. And with a wicked view over Rockport Harbor to boot. If you are lucky, Chip will be at the bar whipping up one of his famous cocktails made with house infused booze.