

To: Lesley Groff [REDACTED]
From: [REDACTED]
Sent: Wed 5/27/2015 6:41:46 PM
Subject: Re: Please Read from Soon Yi

i see..thank you Les

On May 27, 2015, at 13:46, Lesley Groff [REDACTED] wrote:

Jeffrey requested I send the below to you all..please read and incorporate into your dinner service....please, all of you, confirm back to me receipt...thanks! Lesley

Begin forwarded message:

From: soon yi previn [REDACTED]
Subject: Re: Jeffrey Epstein
Date: May 27, 2015 at 1:02:44 PM EDT
To: Lesley Groff [REDACTED], Jeffrey Epstein
<jeevacation@gmail.com>

If Jeffrey has people to his house in the living room before going down to the dining room for dinner he should always serve a few appetizers and drinks.

Jeffrey should always have flowers on the table. The table needs height, so flowers would help with this. It could be one centerpiece or if he has a full table it could be several little arrangements on the center of the table. They both work. The bouquet should not obstruct the view of the guests. They should be able to see each other and make eye contact from across the table. And ideally also by the little side table between the two windows.

Should Jeffrey want a more romantic setting he should get some candles for the table. This is very flattering and sets the romantic mood for the room. You could also dim the lights a little. I would suggest that Jeffrey should go to Tiffany's and get some silver candle holders. Since Jeffrey has a gigantic table I would suggest multiple candleholders on each end of the table. Woody likes the energy of the brightly lit room, doesn't see Jeffrey as the romantic type.

There should always be a bread plate with a little knife to go with it in case people want butter. Extra virgin olive oil should also be offered in case people don't eat butter. The bread plate should be on the left.

The order should be appetizer, main course, and dessert.

The table should never be cleared until the last person is finished eating. This goes for the appetizer, main course and dessert.

Don't forget salad plates. The salad plates then should be cleared so that we can go onto the main course. The appetizer should always be served first. For example when we ordered from the Mark, the pizza was the appetizer and that should've been served first. Instead it was served last & the main course got cold while we were all eating the appetizer. The main course should not be brought out until we are finished with the appetizer.

All dishes should always be served with the sauce on the side or on the dish already with an accompanying spoon.

For dessert fruit should always be offered. Usually the women like fruit. Strawberries, raspberries and blueberries and seasonal fruit like peaches, nectarines and apricots for the summer.

On another note please make sure that all the bathrooms have liquid hand soap. No one likes to use a bar of soap that other people have used. Fabric & not paper napkins by the sink in the guest bathrooms is essential. A fragrant candle in the bathroom is also very nice.

This should be a good start. If there are any questions you can email me. I hope this helps.

Sent from Soon-Yi's iPhone

On May 27, 2015, at 9:49 AM, Lesley Groff [REDACTED] wrote:

Hello Soon Yi. Hope you enjoyed the nice holiday weekend...circling back to you regarding possibly giving Jeffrey's staff a lesson in the proper way to serve...Jeffrey says you mentioned you could help...might this be something you were interested in doing? I know Jeffrey would be greatly appreciative...

If so, might you be able to let me know when you would be available...I would like to make sure we have all staff in house!

Thank you,
Lesley
Assistant to Jeffrey Epstein