

To: Martin Nowak[REDACTED]
From: Lesley Groff
Sent: Mon 11/24/2014 7:31:12 PM
Subject: Re: Dinner Nov. 30th From Yoki

tremendous!

On Nov 24, 2014, at 2:29 PM, Huang, May <[REDACTED]> wrote:

Marcia tells me we already have lots of erasers yay!
Begin forwarded message:

From: Lesley Groff <[REDACTED]@[REDACTED]>
Subject: Re: Dinner Nov. 30th From Yoki
Date: November 24, 2014 at 2:21:37 PM EST
To: Martin Nowak <[REDACTED]>

good deal! (erasers too!?)

On Nov 24, 2014, at 2:12 PM, Huang, May <[REDACTED]> wrote:

hi Lesley:
also
Martin's assistant Marcia
is buying some dry erase markers
right now.

Begin forwarded message:

From: Lesley Groff <[REDACTED]@[REDACTED]>
Subject: Re: Dinner Nov. 30th From Yoki
Date: November 24, 2014 at 1:40:10 PM EST
To: Martin Nowak <[REDACTED]>
Cc: Karyna Shuliak <[REDACTED]@[REDACTED]>, [REDACTED]
[REDACTED] <[REDACTED]@[REDACTED]>

ok, interesting...

I am going to email Martin and cc Karyna and [REDACTED]...thanks

On Nov 24, 2014, at 12:45 PM, Huang, May <[REDACTED]> wrote:

hi Lesley:
Martin also has a keycard.
unfortunately Harvard University administrative
employees don't work on weekends.

Martin's students and postdocs are always hanging around
so maybe Martin could ask one of them to set up tables.
the tables are on wheels
thus can be rolled into our seminar room
which has an dry erase board on one wall
and chalk boards on another wall
and a powerpoint projector.

here in our kitchen we have some plates, glasses, silverware
that are used daily by the students/postdocs
but they're likely to be dirty
so i recommend bringing plates, glasses, silverware, wine bottle opener,
everything.

Begin forwarded message:

From: Lesley Groff <[REDACTED]>
Subject: Re: Dinner Nov. 30th From Yoki
Date: November 24, 2014 at 12:19:54 PM EST
To: Martin Nowak <[REDACTED]@[REDACTED]>
Cc: Karyna Shuliak <[REDACTED]>,
[REDACTED] <[REDACTED]>

Thank you for the below! Karyna and [REDACTED], you should call Yoki before
Thanksgiving! Give them the heads up again for this
dinner.

[REDACTED], Karyna, you also must order a birthday cake for Larry Summers from
Finale...Place the order on WED. Nov. 26th! Order the
Gluten Free Dark Chocolate cake! Have them write
Happy Birthday Larry (or you can ask Jeffrey if he would
like it to say something different) One of you will have to
pick up the cake on sunday Nov. 30th as they do not
deliver!!

May, who will be the contact for this dinner party on Martin's end? Who will
set up tables? Are plates, glasses and silverware provided
by the school or is it something Karyna and [REDACTED] need to
have brought in?

Karyna, [REDACTED]...what does Jeffrey want served beverage wise? Will he be
offering wine? You two need to have a discussion with
Jeffrey on this.

We have a key card to Martin's office...Karyna, can you take it with you when
you go to the island?

On Nov 24, 2014, at 12:01 PM, Huang, May <[REDACTED]>
wrote:

hi Lesley:
sorry i'll be out of town that weekend.
will one of Jeffrey's assistants be available to
let caterers and guests in/out of the
building?
(we're in commercial space which is always
locked after business hours
with access via proximity card only.)

when i called Yoki last month they said:
sushi, rolls, sashimi can be arranged on large buffet platters if
requested.

can choose a la carte and/or "chef's choice" of sushi, rolls, sashimi.
for George (vegan) can request a separate plate
without animal products (eggs, milk, cheese)
and gluten free soy sauce.
they suggested to order everything
several days in advance
then call/confirm day before.

birthday cake?
Finale bakery
<http://www.finaledesserts.com/bakery/menu.php>
has interesting flavors.
i like Ultimate Chocolate
and Tiramisu
and Key Lime & Coconut.

the Harvard Square location
(30 Dunster Street Cambridge)
which is within walking distance to
Martin's institute
is open on Sundays 12:00pm-11:00pm
such that one of Jeffrey's assistants
could walk-in to pick-up
whatever round cake(s) are in stock.

larger (rectangular) sheet cakes
in more traditional flavors
(for example chocolate or white cake
with chocolate or white frosting)

must be ordered in advance
from the Pastry Kitchen location
(9 Travis Street Boston)
<http://www.finaledeserts.com/bakery/contact.php>
with request to pick up Sunday
at the Harvard Square location.
can also (in advance) request "happy birthday" message
to be written with icing on the cake.

Begin forwarded message:

From: Karyna Shuliak
[REDACTED]
Subject: Re: Dinner Nov. 30th From Yoki
Date: November 24, 2014 at 11:12:17 AM EST
To: Lesley Groff
<[REDACTED]@[REDACTED]>
Cc: [REDACTED]
<[REDACTED]@[REDACTED]>, Martin Nowak <[REDACTED]>

Understood, thank you Lesley!

Sent from my iPhone

On Nov 24, 2014, at 10:56 AM, Lesley Groff <[REDACTED]>
wrote:

Hi Karyna and [REDACTED]...Dinner on Nov. 30th will be held at Martin Nowak's Institute. You need to order the food for the dinner from Yoki. Jeffrey asked that Joi Ito provide the list of what should be ordered...below is Joi's suggestions. I have also given you suggestions from Martin's assistant, May Huang. I have already called the restaurant and confirmed they will be open and available to deliver on Nov. 30th. I think you should call and discuss this

large order with them on Sat. Nov. 29th so they are VERY aware that you will be placing an order and need it all delivered, set up, plates, silver ware, etc on Sun. May 30th... I have included May on this email in case you need to discuss anything with her. May, will you be the contact for this event? Dinner is to begin at 8pm. The Insitute's address is below. Karyna, [REDACTED] and May, please confirm receipt of this email.:

Karyna: [REDACTED]

[REDACTED]: [REDACTED]

May: [REDACTED]

Martin Nowak's Institute
1 Brattle Square, Suite 6

<http://yokirestaurant.com/Menus.html>

Joi Ito's Suggestions

- Yoki Mountain x 2
- Tuna Tataki x 2
- Nama-Harumaki x 4
- Sushi Sashimi Combination Deluxe x 4
- Fried Chicken Wings x 2
- Edamame x 2
- Yakitori x 4
- steamed Shumai x 4
- Chicken Pad Thai x 2
- Shrimp Fried Rice x 2

May's Suggestions:

their sashimi is really fresh. large thick slices. with bowls of rice on the side. (but i think many people prefer nigiri over sashimi.) from the sushi a la carte page i usually get tuna, yellowtail, salmon, mackerel. all of the raw maki rolls are good. when i called the restaurant they said they can put everything on large platters. the seaweed salad is also good. yakitori (appetizer page) is good - bbq chicken on skewers.