

From: [REDACTED] [REDACTED] <[REDACTED]>
To: Epstein Jeffrey <jeevacation@gmail.com>
Cc: [REDACTED] <[REDACTED]>
Subject: Fwd: Contract and Detail Sheet-Spruce.
Date: Fri, 03 Aug 2012 22:49:34 +0000

See below. They need an answer ASAP!

Sent from my iPhone

Begin forwarded message:

From: "Megan Hanoian" <[REDACTED]>
Date: August 3, 2012 6:34:54 PM EDT
To: "[REDACTED] [REDACTED]" <[REDACTED]>
Subject: RE: Contract and Detail Sheet-Spruce.

Hi [REDACTED]

Would it be possible to let me know by 4:30pm today as we are at SF Chef's all weekend and will not be able to finalize after this time.

Thanks so much,

Megs

From: [REDACTED] [REDACTED] [mailto:[REDACTED]]
Sent: Friday, August 03, 2012 3:01 PM
To: Megan Hanoian
Cc: <[REDACTED]>
Subject: Re: Contract and Detail Sheet-Spruce.

Thank you Megan and Angela Let me pass along and will get back to you as soon as possible

Sent from my iPhone

On Aug 3, 2012, at 5:31 PM, "Megan Hanoian" <[REDACTED]> wrote:

Hello Angela and [REDACTED]

I have attached our contract and detail sheet for your groups event on Sunday. Once signed and sent back I will confirm your event. We do have move pretty quickly on finalizing your event so I have listed a suggested menu below for your consideration. I will look forward to hearing from you very soon.

Most kindly,

Megs

Passed Hors D'oeuvre: If you would like passed hors d'oeuvre the list below is priced at 25.00 dollars per person. We can pass or place these on the table upon your guests arrival.

Tuna Tartar
Gougers(Cheese Puffs) Vegetarian
Beet Chip, Goat Cheese, and Onion(Vegetarian)
Eggs Bann, Ricotta, De Padava Olive Oil Crostini (Vegetarian)

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Fava Bean, Ricotta, De La Duva Olive Oil Crostini (vegetarian)

Spruce French Fries (Vegetarian)
Beef Tartar, Mustard, Cornichons

The guests will have an option to select a First Course, Entrée, and All Guests will be served the Trio of Desserts and Beignets. \$95.00 per person. I have listed the menu your guests will view below.

DINNER-MENU

First Course Selections

(please select one)

Lettuces and Herbs, Banyuls Vinegar, Goat Cheese
Sweet Corn Soup, Coriander Cereal, Huitlicoche
Heirloom Tomato Salad, Cornbread, Basil, Peppercress
Carrot Veloute, Marcona Almond Puree, Date Streusel, Chrysanthemum Greens
Golden Potato Gnocchi, Foraged Mushrooms, Blue Lake Beans, Pancetta, and Buerre Fondue
Seared Scallops, Alliums, Okra, Roasted Garlic Veloute
Pan Seared Veal Sweetbreads, Foraged Mushrooms, Onions

Entrées

(please select one)

Pan Roasted Chicken Breast and Confit Leg, Salad Lyonnaise, Crispy Okra, Chanterelles
Pan Roasted Liberty Farms Duck, Savory Bread Pudding, and Blueberries
Brioche Crusted Halibut, Fava Bean Maro, Black Radish, Romano Beans, Roasted Vegetable Jus
Roasted Black Cod, Sunchoke, Squid, Mushroom Consommé
Wild King Salmon, SMIP Ranch Turnips, Heirloom Potatoes, Dill
Grilled Bavette Steak, Duck Fat Potatoes, Bordelaise
Slow Roasted Veal Breast, Young Turnips, English Pea's, Kolrabi, Confit Potatoes
Charred Berkshire Pork Tenderloin, Crispy Pork Belly, Shelling Beans

Vegetarian options are available verbally from our Server

Desserts

Trio of Desserts and Spruce Specialty Beignets

Megan Hanoian
Director of Special Events
Spruce and Cafe Des Amis

██████████ – Direct Line

██████████ – Fax

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