

From: "Megan Hanoian" <[REDACTED]>
To: "Lesley Groff" <[REDACTED]>
Subject: RE: Contract and Detail Sheet-Spruce.
Date: Fri, 03 Aug 2012 23:45:19 +0000

Hi Lesley,

They would have the option of any of the items listed below on the first course, and entrée course. It is just our regular menu so they will have plenty of choices for their dinner if they did not like one of the items. We can also omit any particular item if the guest requests. Each guest can order what they would like. The only item that would be decided in advance is the hors d'oeuvre and the dessert course.

Let me know,

Megs

Hello Angela and Lesley,

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)

Fava Bean, Ricotta, De Padova 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.

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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, Pepperpress

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, Sunchokes, 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

[REDACTED] – Direct Line

[REDACTED] – Fax

[REDACTED]

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