

**From:** [REDACTED] <[REDACTED]>

**To:** Epstein Jeffrey <jeevacation@gmail.com>

**Cc:** [REDACTED] <[REDACTED]>, [REDACTED] <[REDACTED]>, [REDACTED]  
and [REDACTED] <[REDACTED]>, [REDACTED] <[REDACTED]>, [REDACTED]  
[REDACTED] <[REDACTED]>

**Subject:** Fwd: Contract and Detail Sheet-Spruce.

**Date:** Sat, 04 Aug 2012 00:03:40 +0000

---

Sent from my iPhone

Begin forwarded message:

**From:** "Megan Hanoian" <[REDACTED]>

**Date:** August 3, 2012 7:45:19 PM EDT

**To:** "[REDACTED]" <[REDACTED]>

**Subject:** RE: Contract and Detail Sheet-Spruce.

Hi [REDACTED],

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 [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)  
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.

**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, Peppergrass  
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

████████████████████

<08-05-12-Zagat.pdf>