

From: Kathryn Sigismund <[REDACTED]>
To: [REDACTED] <[REDACTED]>
Cc: [REDACTED] <[REDACTED]>
Subject: Re: Dinner at Spruce
Date: Sun, 05 Aug 2012 00:43:52 +0000

Received and forwarded!

Sent from my iPhone

On Aug 4, 2012, at 5:29 PM, [REDACTED] <[REDACTED]> wrote:

Hi Kathryn

I apologize that this is the first you have heard of the change. I think Flour and Water had a large number of off site events and were not able to host another dinner.

Could you kindly pass on the menu below (from Spruce) to Soon Yi and check whether she will be happy enough with it. The first section is Hors D'oeuvres and the rest is the dinner menu which we will be able to select from on the evening. If convenient for her, Soon Yi can suggest whether she would like them to start with the Hors D'oeuvres or go straight into the first course and skip the Hors D'oeuvres. Can you also please ask her if she or Woody have any special requests that I should make the restaurant aware of.

Mr Epstein has confirmed the dinner will be at 8pm. The address is 3640 Sacramento Street. The dinner will be held in a private room.

Can you please confirm that you have received this email and are able to pass on the menu to Soon Yi.

Thank you and regards,

[REDACTED]

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

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

On Sat, Aug 4, 2012 at 4:56 PM, Kathryn Sigismund <[REDACTED]> wrote:

Hi [REDACTED],

I spoke to Woody and this is the first he'd heard of dinner being moved to a different restaurant, but he's just fine with it, so once you have the details (time, restaurant, location) would you please send them to me so that I can pass them to the affected parties?

Thanks so much!

Kathryn

Sent from my iPhone

On Aug 4, 2012, at 3:46 PM, [REDACTED] <[REDACTED]> wrote:

Super!! Thx

Sent from my iPhone

On Aug 4, 2012, at 6:37 PM, [REDACTED] <[REDACTED]> wrote:

He is out now, I will check when he returns

On Sat, Aug 4, 2012 at 4:26 PM, [REDACTED] <[REDACTED]> wrote:

Just rec'd an email from Megan who is coordinating the dinner at Spruce. 7:30 is what she has marked down. [REDACTED], can you confirm this is Jeffrey's intention?

Sent from my iPhone

On Aug 4, 2012, at 6:06 PM, Kathryn Sigismund <[REDACTED]> wrote:

> Hi [REDACTED],

>

> Any update on time for dinner tomorrow?

>
> Sent from my iPhone
>
> On Aug 3, 2012, at 12:26 PM, Kathryn Sigismund <[REDACTED]> wrote:
>
>> Thanks, [REDACTED]!
>>
>>
>>
>> On Aug 3, 2012, at 12:20 PM, [REDACTED] [REDACTED] <[REDACTED]> wrote:
>>
>>> hang in...promise to come back to you!
>>>
>>> On Aug 3, 2012, at 2:24 PM, Kathryn Sigismund wrote:
>>>
>>>> Hi [REDACTED]! Any update on the time of dinner?
>>>>
>>>>
>>>> On Aug 2, 2012, at 1:26 PM, [REDACTED] [REDACTED] <[REDACTED]> wrote:
>>>>
>>>>> HI Kathryn...working on these dinner reservations for Sunday AUG. 5th at Flour & Water...the
dinner will be held in a private room above the restaurant...an elevated 8 course tasting menu prepared
by the chef and an assistant table side will be provided...wondering if Woody or Soon- Yi have any
strong dislikes or allergies we need to pass along....
>>>>>
>>>>> time will be either 7:30 or 8pm waiting for specification.
>>>>>
>>>>> :) [REDACTED]
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