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**From:** [REDACTED] >  
**Sent:** Tuesday, July 31, 2012 5:24 PM  
**To:** Karyna Shuliak; [REDACTED]  
**Subject:** Fwd: san fran restos

Sent from my iPhone

Begin forwarded message:

From: francis derby <[REDACTED]>  
Date: 31 July 2012 11:22:40 MDT  
To: [REDACTED] >>, Jeffrey Epstein  
<jeevacation@gmail.com <mailto:jeevacation@gmail.com>>  
Subject: Fwd: san fran restos

----- Forwarded message -----

From: francis derby <fjderby@gmail.com <mailto:[REDACTED]>>  
Date: Tue, Jul 17, 2012 at 9:36 PM  
Subject: san fran restos  
To: Jeffrey Epstein <jeevacation@gmail.com <mailto:jeevacation@gmail.com>>

I still have not been to San Francisco but if and when I do go these places are at the top of my list... If this isn't what you're looking for I have a few others that you might like.

Flour and Water- rustic Italian with a few twists and a serious pasta program  
<http://www.flourandwater.com/>

Manresa- 2 Michelin stars- American/California cuisine, been around for some time now. Very farm driven food.  
I did a dinner with him a few years back and the food is clean and beautiful.  
<http://www.manresarestaurant.com/>

Benu- 2 Michelin stars- Cory Lee was the running the show at French Laundry when they received 3 stars. Now opens his own spot in san fran and is killing it.  
<http://benusf.com/corey-lee>

Atelier Crenn- 1 Michelin star- Dominique just opened this spot and its been getting nothing but praise. French inspired farm to table with modern edge if I had to describe her food... food from the earth...  
<http://ateliercrenn.com/>

Hope this helps.

Francis

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Francis J. Derby



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Francis J. Derby

