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**From:** [REDACTED] <[REDACTED]>  
**Sent:** Thursday, May 24, 2012 1:19 PM  
**To:** [REDACTED]  
**Subject:** Re: Checking in

Sorry..been traveling and can't see the photos for some reason on my phone. Can you pls resend the photos. Thanks

On May 24, 2012, at 3:14 PM, [REDACTED] <mailto:[REDACTED]> wrote:

Yes its an exciting time of year to be cooking food!

I will email [REDACTED] and Brice today.

Any word on those chef coats and uniforms? Can I put that order through yet?

Francis  
Sent from my Verizon Wireless BlackBerry

From: [REDACTED] <[REDACTED]> <mailto:[REDACTED]>>  
Date: Thu, 24 May 2012 10:56:11 +0200  
To: francis derby<[REDACTED]> <mailto:[REDACTED]>>  
Subject: Re: Checking in

Wow! I can't wait to taste all the wonderful food!! My mouth is watering as I'm reading this email.

It can't hurt to ask Brice if there's anything he would want/need for the island. I know JE is planning on heading there from NY and we can put some things on the plane. Thanks!

On May 23, 2012, at 11:08 PM, francis derby <[REDACTED]> <mailto:[REDACTED]>> wrote:

[REDACTED]  
To let you know where I am so far this week.

Got the deliveries of some new equipment for the kitchen.

First batches of granola have turned out nicely. I am still adjusting the recipe bit by bit.

Ice creams are made and came out amazing. started with simple straight forward versions of vanilla, chocolate and double dark chocolate. Next batch of chocolate I plan on making with the Maison du Chocolat cocoa powder so it should resemble the flavor profile of the hot chocolate... The Paco Jet works wonders with these recipes. Next up I'm going to work on some summer flavors like buttermilk/blueberry and roasted strawberry.

sorbets are in the works as well.

I went to Union Square green market and scoped out some produce this morning. There is a ton of great stuff right now turnips, arugula, snap peas, baby leeks, tomatoes to name a few. First of the season strawberries are here and in 2 weeks Tri Star strawberries (king of the strawberries) will be here. I know only 2 farmers that grow them and they are amazing. tmrw I will make sorbets with strawberries and sugar snap peas and mint I picked up today.

Spoke to my truffle guy last night... unfourtunatly he said two more weeks till truffles are here. But he has a bunch of great perserved truffle product he tasted me on and we can go with that for now. Its really nice stuff this is the guy that deals to Daniel and Per Se and so on...

We are all set with the butcher as of today so will I pick up a small amount of meat from them and test it out. We WILL have good veal soon if it kills me..

I am going to Costco tmrw to pick up the card and buy some supplies for the house. Should I check in with Brice and see if anything is needed for the island?

I am working on menus for the scheduled dinners and lunches tonight and can send you a few drafts to run by JE if you think that would be helpful.

Training manuals are in the last stage of completion. I should be able to go through them with staff on friday and start training them how to properly serve food.

Thats about all.

Thank you  
Francis

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Francis J. Derby  
[REDACTED] <mailto:[REDACTED]>  
[REDACTED]