

---

**From:** Sarah K [REDACTED]  
**Sent:** Friday, August 12, 2011 9:14 PM  
**To:** Steve Hanson  
**Subject:** Re:

No worries! No need for breakfast in NY.. the staff do his breakfast because it is so early and usually just coffee and oatmeal.

Possibly 3 meals on island, but most likely only lunch and dinner; again, the staff would usually do his breakfast. There are never too many people on island, usually 4-6 people.

On Aug 12, 2011, at 10:45 PM, Steve Hanson wrote:

So breakfast in nyc ? But 3 meals on the island- quests on the island?? Dinner for 6 or 20 ??  
Sorry @ all the questions but want to get the correct person

-----  
Sent from Steve Hanson's Blackberry

Proud to be the first national multi-concept restaurant group to be certified Green by the Green Restaurant Association

Confidentiality Notice: This e-mail transmission and any file or previous e-mail attached to it is intended to be viewed only by the party to which it is addressed and may contain valuable business information that is confidential and/or otherwise protected from disclosure under applicable law. If you are not the intended recipient you are hereby notified that any review, disclosure, dissemination or use of any of the information contained in or attached to this transmission is STRICTLY PROHIBITED. Thank you for your cooperation.

---

**From:** Sarah K [REDACTED]  
**To:** Steve Hanson  
**Sent:** Fri Aug 12 14:49:47 2011  
**Subject:** Re:

JE said not to worry about the money, just to find a good chef. He is fine with 125K, but no apartment.

Hours and days are tricky because they would need to be willing to travel. It would mostly be to the island and very seldom the ranch. While in NY, it would mostly be lunch and occasional dinners when he invites people over for dinner. Otherwise, they can just make some food to leave in the fridge for him to pick at.

On Aug 12, 2011, at 8:12 PM, Steve Hanson wrote:

Find out about the apt + no way can u get a good person for 75k. More like 125/150. The chefs hours + days are ??

-----  
Sent from Steve Hanson's Blackberry

Proud to be the first national multi-concept restaurant group to be certified Green by the Green Restaurant Association

Confidentiality Notice: This e-mail transmission and any file or previous e-mail attached to it is intended to be viewed only by the party to which it is addressed and may contain valuable business information that is confidential and/or otherwise protected from disclosure under applicable law. If you are not the intended recipient you are hereby notified that any review, disclosure, dissemination or use of any of the information contained in or attached to this transmission is STRICTLY PROHIBITED. Thank you for your cooperation.

---

From: Sarah K <[REDACTED]>  
To: Steve Hanson  
Sent: Fri Aug 12 12:28:03 2011  
Subject: Re: Re:

Yes, it can be a woman. We payed the last chef \$75,000 with the use of an apartment, but I'm not sure about an apartment for a new chef; will check with JE on that one

On Aug 11, 2011, at 4:47 PM, Steve Hanson <[REDACTED]>  
[REDACTED] wrote:

Can it be a woman ? We used a head hunter before. Alford rellich. Did u all like him ?? Whats salary range.- what did u pay last chef

-----  
Sent from Steve Hanson's Blackberry

Proud to be the first national multi-concept restaurant group to be certified Green by the Green Restaurant Association

Confidentiality Notice: This e-mail transmission and any file or previous e-mail attached to it is intended to be viewed only by the party to which it is addressed and may contain valuable business information that is confidential and/or otherwise protected from disclosure under applicable law. If you are not the intended recipient you are hereby notified that any review, disclosure, dissemination or use of any of the information contained in or attached to this transmission is STRICTLY PROHIBITED. Thank you for your cooperation.

----- Original Message -----

From: Sarah K <[REDACTED]>  
To: Steve Hanson  
Sent: Thu Aug 11 09:45:21 2011  
Subject:

Hi Steve,

Jeffrey is ready to start looking for a personal chef! He wanted me to touch base with you to see if you had any recommendations for someone for the job. He would like them to be based in New York and willing and able to travel with him to his homes. He'd like someone well versed in California cuisine but also able to do a variety of different types of food; Chinese, Italian, etc.. Any input or recommendations would be greatly appreciated!

Thank you for your help,  
Sarah