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**From:** [REDACTED]  
**Sent:** Wednesday, May 27, 2015 5:43 PM  
**To:** jeffrey E.  
**Subject:** Soon Yi...

shall = send this to [REDACTED]?

Begin forwarded message:

From: soon yi previn <[REDACTED]>  
Subject: =/b>Re: Jeffrey =pstein  
Date: =/b>May 27, 2015 at =:02:44 PM EDT  
To: =/b>[REDACTED]=effrey Epstein <jeevacation@gmail.com>

If=Jeffrey has people to his house in the living room before going down to =he dining room for dinner he should always serve a few appetizers and =rinks.

Jeffrey should always have flowers on =he table. The table needs height, so flowers would help with this. It =ould be one centerpiece or if he has a full table it could be several =ittle arrangements on the center of the table. They both =ork. The bouquet should not obstruct the view of the guests. They =should be able to see each other and make eye contact from across the =able. And ideally also by the little side table between the two =indows.

Should Jeffrey want a more romantic =etting he should get some candles for the table. This is very =lattering and sets the romantic mood for the room. You could also dim =he lights a little. I would suggest that Jeffrey should go to Tiffany's =nd get some silver candle holders. Since Jeffrey has a gigantic table I =ould suggest multiple candleholders on each end of the table. =nbsp;Woody likes the energy of the brightly lit room, doesn't see =effrey as the romantic type.

There should =lways be a bread plate with a little knife to go with it in case people =ant butter. Extra virgin olive oil should also be offered in case =people don't eat butter. The bread plate should be on the =eft.

The order should be appetizer, main =course, and dessert.

The table should =ever be cleared until the last person is finished eating. This goes for =he appetizer, main course and dessert.

Don't forget salad plates. The salad plates then should be cleared so that we can go onto the main course. The appetizer should always be served first. For example when we ordered from the Mark, the pizza was the appetizer and that should've been served first. Instead it was served last & the main course got cold while we were all eating the appetizer. The main course should not be brought out until we are finished with the appetizer.

All dishes should always be served with the sauce on the side or on the dish already with an accompanying spoon.

For dessert fruit should always be offered. Usually the women like fruit. Strawberries, raspberries and blueberries and seasonal fruit like peaches, nectarines and apricots for the summer.

On another note please make sure that all the bathrooms have liquid hand soap. No one likes to use a bar of soap that other people have used. Fabric & not paper napkins by the sink in the guest bathrooms is essential. A fragrant candle in the bathroom is also very nice.

This should be a good start. If there are any questions you can email me. I hope this helps.

Sent from Soon-Yi's Phone

On May 27, 2015, at 9:49 AM, [REDACTED] wrote:

Hello Soon Yi. Hope you enjoyed the nice holiday weekend...circling back to you regarding possibly giving Jeffrey's staff a lesson in the proper way to serve...Jeffrey says you mentioned you could help...might this be something you were interested in doing? I know Jeffrey would be greatly appreciative...

If so, might you be able to let me know when you would be available...I would like to make sure we have all staff in house!

Thank you,

[REDACTED]

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