

**To:** Jeffrey Epstein[jeevacation@gmail.com]  
**From:** [REDACTED] K  
**Sent:** Tue 9/21/2010 2:32:34 AM  
**Subject:** Fwd: Re:

I asked the chef for tomorrow for some menu ideas for the dinner, and this is what he responded with.. it all sounds amazing, but I think it's a bit too much to do hors d'oeuvres, cheese tray, crudite and dip..  
what do you think? or do we just let him do his thing so you can try a wider variety of his food?

Begin forwarded message:

**From:** William Crutchley <[REDACTED]>  
**Date:** September 20, 2010 8:48:34 PM EDT  
**To:** [REDACTED]  
**Subject:** Re: Re:

Hi [REDACTED]  
I usually taylor a menu to what is seasonal and perfectly or close to perfectly ripe. Half the battle to making something taste amazing is starting off with amazing ingredients. For what I was envisioning for tomorrow:

A selection of hors d'oeuvres  
A small cheese tray  
A small vegetable crudite  
A dip of some sort, something warm, something Fall-ish

I want to start off with a seasonal soup, a root vegetable puree paired with a sweet & nutty garnish, possibly parsnip with sugar-cured smoky bacon & hazelnuts

I happen to be a master with fish, I am thinking about a tuna tare tare with some sort of functional fried garnish, Japanese flavors come to mind at present time...

I will have 3 different types of proteins available: a fish, a steak and a chicken... I see the fish with notes of citrus, the beef seared with a crust of some kind, the chicken I see with smoked paprika and lemon... All three entrees will share a seasonal vegetable sides and possible seasonal starches

I am iffy right now on the dessert. I don't know the tastes of the clientele, so I may opt for preparing a dessert tasting. If that is the case, each dessert tasting will contain a combination of these elements: chocolate, berry, citrus, nutty, minty, salty, spicy, hot, cold, room temperature

I will have a seasonal fruit plate available

Sorry I cannot give you any specifics, but this is where I am going with the menu right now. I just need to see what is available at Grace's. I think that you will be pleasantly surprised with the outcome and of course I will prepare extra for the staff to eat as well. I was thinking about arriving at Jeffery's between 10:30-11am. Let me know your thoughts...

Best,

Wil

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**From:** [REDACTED]  
**To:** William Crutchley <[REDACTED]>  
**Sent:** Mon, September 20, 2010 7:31:57 PM  
**Subject:** Re: Re:

Great.  
Event turned out great..everything worked out fine. Phew!  
Would it be ok to see a menu of what you have in mind for tomorrow night? Also,  
about what time should we expect to see you at the house?

Best,  
[REDACTED]

On Sep 20, 2010, at 4:35 PM, William Crutchley <[REDACTED]> wrote:

[REDACTED],  
Sure, light is fine. I will do something with striped bass, since it is tasty and local  
. I will also have chicken & beef options available... How did your event turn out  
on Saturday?

Best,

Wil

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**From:** [REDACTED]  
**To:** Wil Crutchley <[REDACTED]>  
**Sent:** Mon, September 20, 2010 3:45:23 PM  
**Subject:** Re:

looks like dinner will be at 7:30pm tomorrow night. The guests of honor have requested  
something light for dinner, preferably fish as they don't like eating meat at night.  
Maybe we could have a fish option and maybe a chicken or meat option for the  
rest of the guests as well?

On Sep 20, 2010, at 2:42 PM, Wil Crutchley wrote:

> Hey [REDACTED],  
> That is fine. I am attending a chefs conference at the armory. Shall I stop by in an hour or so?  
>  
> Sent from my iPhone  
>  
> On Sep 20, 2010, at 10:29 AM, [REDACTED] > wrote:  
>  
>> Hi Wil,  
>> I wanted to touch base with you about tomorrow. It looks like it's only going to be about 8  
people for dinner tomorrow night. I'm trying to see if anyone has any dietary  
restrictions or allergies, etc.. I would love to confirm a menu later today if  
possible?  
>> Best,

>> 