
From: Lesley Groff <[REDACTED]>
Sent: Friday, August 3, 2012 10:04 PM
To: Epstein Jeffrey
Cc: [REDACTED]
Subject: Fwd: Contract and Detail Sheet-Spruce.
Attachments: 08-05-12-Zagat.pdf; Untitled attachment 00668.htm

Please see below for Spruce. Keep in mind we have been told woody and soon you do not like squid= octopus and foie gras. [REDACTED], if JE wishes to do this you will need to have him sign the contract and get back to Megan

Sent from my iPhone=/div>

Begin forwarded message:

From: "Megan Hanoian" <[REDACTED] <mailto:[REDACTED]> >
Date: August 3, 2012 5:31:07 PM EDT<=r>To: <Apark@zagat.com <mailto:Apark@zagat.com> >=br>Cc:
<[REDACTED] <mailto:[REDACTED]> >
Subject: Contract and Detail Sheet-Spruce.
<=r>

=style>

Hello Angela and Lesley,

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I have attached our contract and detail sheet for your group's event on Sunday. Once signed and sent back I will confirm your event. We do have to move pretty quickly on finalizing your event so I have listed a suggested menu below for your consideration. I will look forward to hearing from you very soon.

Most kindly,

Megs<=o:p>

Assorted Hors D'oeuvre: If you would like passed hors d'oeuvre the list below is priced at 25.00 dollars per person. We can pass or place these on the table upon your guests arrival.

Gougiers(Cheese Puffs) Vegetarian

Beet Chip, Goat Cheese, and Onion(Vegetarian)=/o:p>

Fava Bean, Ricotta, De Padova Olive Oil Crostini (Vegetarian)

The guests will have an option to select a First Course, Entrée, and All Guests will be served the Trio of Desserts and Beignets. \$95.00 per person. I have listed the menu your guests will view below.

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DINNER MENU

First Course Selections

(please select one)

Lettuces and Herbs, Banyuls Vinegar, Goat Cheese

Sweet Corn Soup, Coriander Cereal, Huitlicoche

Heirloom Tomato Salad, Cornbread, Basil, Peppergrass

Carrot Velouté, Marcona Almond Puree, Date Streusel, Chrysanthemum Greens

Golden Potato Gnocchi, Foraged Mushrooms, Blue Lake Beans, Pancetta, and Buerre Fondue

Seared Scallops, Alliums, Okra, Roasted Garlic Velouté

Pan Seared Veal Sweetbreads, Foraged Mushrooms, Onions

Entrées

(please select one)

Wild King Salmon, SMIP Ranch Turnips, Heirloom Potatoes, Dill

Grilled Bavette Steak, Duck Fat Potatoes, Bordelaise

Slow Roasted Veal Breast, Young Turnips, English Peas, Kolrabi, Confit Potatoes

Charred Berkshire Pork Tenderloin, Crispy Pork Belly, Shelling Beans

Vegetarian options are available verbally from our Server

Desserts

Trio of Desserts and Spruce Specialty Beignets

Megan=Hanoian

Director of Special Events</=>

Spruce and Cafe Des Amis

[REDACTED] line

[REDACTED] <mailto:[REDACTED]>

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