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

Please see below for Spruc= Keep I'm mind we have been told woody and soon yo do not like squid= octopus and fois gras. █████, if JE wishes to do this you will need to have h=m sign the contract and get back to Megan

Sent from my iPhone=/div>

Begin forwarded message:

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

=style>

Hello Angela and Lesley,

=nbsp;

I have attached our contract and data=l sheet for your groups event on Sunday. Once signed and sent back I will confirm your event. We do have move pretty quickly on finalizing y=ur event so I have listed a suggested menu below for your consideration.&nb=p; I will look forward to hearing from you very soon.

Most kindly,

Megs<=o:p>

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

Gougers(Cheese Puffs) Vegetarian

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

Fava Bean, Ricotta, De Padova Olive Oil Crostini (Veg=tarian)

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, Huillicoche

Heirloom Tomato Salad, Cornbread, Basil, Peppercress

Carrot Veloute,=Marcona Almond Puree, Date Streusel, Chrysanthemum Greens=/p>

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

Seared Scallops, Alliums, Okra, Roasted Garlic Veloute

Pan Seared Veal Sweetbreads, Foraged Mushrooms, Onions

Entrées=/b>

=b>(please select one)

Wild King Salmon, SMIP Ranc= Turnips, Heirloom Potatoes, Dill

Grilled Bavette Steak, Duck Fat Potatoes, Bordelaise

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

Charred Berkshire Pork Tenderloin= Crispy Pork Belly, Shelling Beans

Vegan 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



 <mailto: >

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