



August 2010

COUNTY LINE HARVEST'S ROGUE FARMERS MARKET

Every Thursday, Spruce will be hosting County Line Harvest for a rogue-style Farmers Market. We would like to invite you to drop by Spruce to pick up your very own box of assorted, seasonal, hand-picked produce fresh from our dear friends at County Line Harvest. Each week, the boxes will be filled with a delicious selection of what their farmers think is the freshest and best available on that day.

The price of each box is \$25. We encourage you to pre-order by emailing Zoe at clharvest@gmail.com. In addition, a limited amount of boxes will be available for those who did not have a chance to pre-order for pickup on our scheduled Farmers Market days.

Support your local Farmers between 3:30 p.m. and 5:30 p.m. every Thursday!

We look forward to sharing with you the delicious ingredients that we have grown to love at Spruce!

JAQK CELLARS WINEMAKER DINNER

Monday, August 9th / 6:30 p.m.

JAQK Cellars is the creation of three people - Craig MacLean, Katie Jain, and Joel Templin - and an idea: do what you love. When you follow your passion, you pour yourself into it wholeheartedly. Work ceases being work. It becomes something you enjoy, something that feels more like, well, play. For JAQK Cellars, there's nothing they would rather be doing than walking through vineyards, crumbling clumps of soil in their hands, smelling the air, understanding a particular harvest, and coaxing from it a nectar that's wonderfully delicious. Spruce's Chef Mark Sullivan has created a delicious five course menu that will be paired with JAQK Cellars amazing wines.

Hors d' Oeuvres

Sauvignon Blanc, JAQK Cellars, Napa Valley 2008

Salt Roasted Peach / Spot Prawns / Toasted Almond Vinaigrette

Chardonnay, JAQK Cellars, Her Majesty, Napa Valley 2008

Chardonnay, JAQK Cellars, Pearl Handle, Napa Valley 2008

Grilled Guanciale Wrapped Quail / Farotto / Blackberries

Merlot, JAQK Cellars, Bone Dance, Napa Valley 2007

Merlot, JAQK Cellars, Black Clover, Napa Valley 2007

Seared Prime Rib Eye / Savory Roasted Bone Marrow / Shelling Beans

Cabernet Sauvignon, JAQK Cellars, 22 Black, Napa Valley 2007

Cabernet Sauvignon, JAQK Cellars, High Roller, Napa Valley 2007

Farmstead Cheese

Syrah, JAQK Cellars, Soldiers of Fortune, Napa Valley 2007

The price of this experience is \$130, exclusive of tax and gratuity.

Please call us at 415.931.5100 to reserve.

SF CHEFS. FOOD. WINE.

August 9th through August 15th

Spruce, Chefs Mark Sullivan and Ben Cohn, and owner Tim Stannard will be participating in a selection of activities at this year's week-long event.

RESTAURANT WEEK

Monday, August 9th through Sunday, August 15th

In support of Restaurant Week, Spruce will be offering a three-course dinner menu. Dishes will be crafted by Chef Mark Sullivan and Chef Ben Cohn. Each course will highlight fresh summer produce sourced from their very own farm, SMIP Ranch located in the hills above Woodside, and local ranchers. The price of this menu is \$50, exclusive of tax and gratuity.

CHEF CHALLENGE: RESTAURANT FAMILY FEUD

Saturday, August 14th / 10:00 a.m.
The Westin St. Francis Hotel

Spruce's Mark Sullivan and Ben Cohn will share the kitchen with Delfina's Craig Stoll and Anthony Strong, but only one restaurant family will take home the prize. Watch the local restaurant darlings go head to head to create the perfect dishes to wow the panel of lauded food experts who will determine the winning family.

HOSPITALITARIANISM: LOVE THY GUEST

Wednesday, August 11th / 3:00 p.m.
The Westin St. Francis Hotel

Join Tablehopper's Marcia Gagliardi as she leads a spirited conversation on the elements of outstanding service. Panelists include Umberto Gibin (Perbacco, Barbacco), Annie Stoll (Delfina), Giancarlo Paterlini (Acquerello), Nick Peyton (Cyrus) and our very own Tim Stannard. They will discuss experiences with hiring, firing and training staff, building relationships with both loyal and difficult guests, and the art of running successful restaurants. An industry reception will follow.

For more information on all events and to purchase tickets, please visit www.sfchefsfoodwine.com.