

# Caves Weekly Newsletter

## Perspectives From Last Week (All)

- In case you would like to continue to reference it, here are the notes from the all staff meeting! [☰ Caves All Staff Meeting Outline](#)

## Goals for Coming Week/Misc. Notes for Staff (All)

- [☰ Steak w/ Peach Sauce Vierge & La Vie en Rose](#) . The new menu focus is out! Open the link and learn all about the new dressings for our NY Strip and our new seasonal cocktail, La Vie en Rose!
- Reminder to check in with the bartender before making any change out of the drawer.
- While iced tea and coffee are free for employees, Culture Pops, kombucha, Recess, or house sodas do need to be paid for (but the employee discount can be used on them). Feel free to also pop next door if you are looking for a soda (those are free).
- Tickets are officially on sale for our next dinner which will be a Vegan Harvest Dinner. Here's the menu—if folks are interested, direct them to our website under the “Events” tab to purchase tickets.
  - **Menu**
    - Beetroot & Nectarine “Ceviche” with Peppered Hazelnut Brittle
    - Pine Nut Arancini, Zucchini Veloute with Semi Dried Tomato Jam
    - Chilled carrot, celeriac, and tempeh timbale, onion, and fennel tumbleweed with a fig vinaigrette
    - Chestnut Gnocchi, Golden Beet & Eggplant Caponata, Charred Corn, Berbere Coconut Cream topped with Basil
    - Cava Poached Cherries, Whipped Almond Custard, shortbread cookie drizzled with honeydew syrup
  - **Featured Beverages**
    - Art + Science 2023 ‘Melon PetNat’
    - Heater Allen ‘Pirika Weizenbier’
    - Day Wines 2023 ‘Vin de Days l’Orange’
    - Johan Vineyards 2021 Ribolla Gialla

## Focus Points (All)

- **ALL:** FOH and BOH Communication when it gets busy—even in times where we are running around more, let's ensure that we are communicating when we've taken part of a ticket, need to alter someone's order, or when we are running low on items so that we can prevent issues from impacting the guest.
- **FOH:** When we flip or reset the space after Brunch, we should be leaving the space clean and set up fully for the next service. Water carafes refilled, coffee stations cleaned and reset, tables set for dinner, etc. Since the closing bartender gets here at 3:30pm and the opening server shortly after, it is very important that the space is ready for service.
- **BOH:** To keep the kitchen clean and organized, make sure that daily cleaning lists are completed fully.

### From the Kitchen (Sarah, Patrick)

- We are just about out of duck egg season, but are still going to keep the cauliflower salad for a bit! Starting this weekend when we run out of duck eggs, the salad will come with a chicken egg and drop to \$12!
- Next week we will bring back our peach caprese salad, replacing the miso snap peas and our peaches crepes, replacing the strawberry crepes!
  - **Peach & Frisee Caprese**-Frisee lettuce, Oregon peaches, burrata, shaved fennel, citrus-basil vinaigrette, strawberry-balsamic reduction \$14
  - **Oregon Peach Crepes**-French crepes, amaretto mascarpone filling, sweetened whipped cream, fresh peaches, toasted almonds \$14

### From the Bar (Goody)

#### • NEW BEERS/WINES

- Raspberry Beret has made a return! This was a cocktail we ran last summer that was pretty darn popular. It features: Koloa White Rum (from Hawaii), Golden Raspberry Simple Syrup (using locally grown market raspberries), Lime Juice, and Cocchi Rosa.
  - Cocchi Rosa (Coke-ee Roh-sa) uses Italian red wine as a base and a blend of herbs and botanicals including gentian, dried rose petals, vanilla pods and ginger, that gives it bitter, sweet, spicy and fruity notes.
- Since we have run out of the Caves Saison 003, we are switching back to the 002 iteration that we had on the menu before. This one will be a little lighter and more delicate than the 003 with just a little less tartness/funkiness.
- Inner Light Pale Ale has kicked—we are going to leave this tap open for a little bit to help the two other IPAs push through a little bit more.
- [We added Lustau Oloroso Don Nuño sherry to our dessert beverage list!](#) This is a great after dinner drink to offer guests as it makes a great digestive (something that aids in digestion) and would pair very nicely with the Sticky Toffee Pudding with its sweet, nutty, lightly smoky flavor, and gentle acidity. We will serve this as a 3oz pour since they are meant to be enjoyed in a smaller pour.
- New wines this week:
  - 86 Terravignata → [La Stoppa Trebbiolo](#)
  - Replacing the Pablo Claro Chardonnay → [Dacha Wines Chardonnay](#)
    - There's not a lot of information on this one since it's from such a small producer. We still have a couple of bottles of the Pablo on the long list if someone wants to buy a bottle, but we will not have the Pablo on the glass pour list anymore.
  - 86 Bel A Ciao → [Château Bouscassé 'Les Jardins Philosophiques' 2017](#) –this is fully 86'd as well.