

# Caves Weekly Newsletter

## Perspectives From Last Week (All)

- Steady looking week! Great job in phasing when we need to, but also providing great food and service to our guests. It's a tough balance to hit and you all have been doing a phenomenal job!
- Good job with those table touches! Remember to consistently check in with guests after they have received food/drinks and to keep eyes out for those that look like they may need something. If you can tell a co-worker is busy, take a moment to help check on tables and meet those additional needs.

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

- Keeping the info up about our Bourbon Month exclusive offering! We have sold through almost an entire bottle, so great job getting people stoked about Bourbon Month!
  - Heaven Hill Bottled-In-Bond, 100 proof, \$15 CAVES EXCLUSIVE  
Nose: Vanilla, Honey, Oak  
Palate: Tobacco, Leather, Graham Cracker  
Finish: Vanilla, Cherry, Dry
  - *\*\* From Heaven Hill Distillery in Bardstown, KY this bourbon pays tribute to the earliest days of the Distillery's history when in 1939 it released Heaven Hill Bottled-in-Bond (in 1935, Heaven Hill put their first bourbon into barrels, so this bottled-in-bond has some history!). This BIB is extra aged at 7 years and fairly small batched due to the BIB nature limiting the amount of barrels that they can pull.*
- Caves Bourbon Dinner is almost sold out! We have one ticket left if someone is looking to treat yo self!
- When transferring anything from the Pub to Caves, **it must go on the transfer log**. This includes any paper goods (toilet paper, paper towels, bags, to-go boxes, etc.) that didn't come from the Caves stock on the floor on the other side of the employee changing room. Transfer sheets live on the big freezer in the kitchen and on the freezer in the Prep Kitchen as well. If you take iced tea in the water carafes that we have, feel free to write down "1 Tea Carafe" on the sheet and Tivey will know what to do. Thank you for helping us to keep track of where product is going!
- Reminder: when seating tables, we should be asking each guest if they have dined with us before. If they have, please welcome them back and offer to give them a rundown on the menu/answer any questions. If they have not, welcome them in and give them a quick rundown of what they can expect when dining with us: "Welcome back! We are a NW European inspired restaurant with ingredients from the Pacific NW. On our menu you can find small plates and sharables along the left hand side, with entrees and desserts on the right. Our beverage menu consists of carefully curated draft beer, organic and sustainable wines, and classic and contemporary cocktails. In the beverage menu you will find a table of contents to help guide you to your perfect beverage" While it doesn't need to be those exact words, find a flow that works for you and introduce guests to our menus and help them feel confident and comfortable dining with us!

### Focus Points (All)

- **ALL:** Continue that killer food feedback! We have the Albondigas, French Toast, and updated NY Strip to get some feedback on, so please remember to focus especially on those new items. This also applies to new beers or other beverages that we put on the menu. It's super helpful to me (Goody) to know what has been well received, and what we might want to move on from.
- **FOH:** Upselling or suggestive selling to our guests! Someone is much more likely to order an appetizer, dessert, or beverage when we give specific suggestions. Plus, this opens up the perfect opportunity to solicit feedback on that particular item. "How are we enjoying the Cap Classique Cuveé? Did those herbal notes come through for you as well?" When we upsell, we increase check averages which increases tips and makes everyone happy (plus our guests get some wonderful suggestions straight from the pros!)
- **BOH:** Sauce Awareness! We've noticed a lot of over-heated, and broken sauces on the line this last week. Making sure that we are not burning sauces when heating them up, or cooking them. Also checking sauces that are being hot held; that they are not degraded, or broken.

### From the Kitchen (Sarah, Patrick)

- No new items this week! We officially ran out of the Caviar and will be workshopping a replacement in the coming weeks. Stay tuned for more updates!

### From the Bar (Goody)

- **NEW BEERS/WINES:**
  - **Nothing new this week!**
  - Athletic will be back soon—a delivery will be made on the 13th, but I am going to look to source a 6-pack or two before then.
  - Caves Saison will be back on Thursday 2/8!
  - We have some new beverages coming down the pipeline next week! See info below on what's new! Sheet links will be sent out separately since there is a lot of info in this newsletter.
    - Replacing Wayfinder's Hell → A Hetty Alice and Highland Park Brewery (LA based brewery) collaboration Dry-Hopped Rice Lager called "Wonder Wander"
    - Replacing Heater Allen's Dunkel (will likely kick very soon) → Chuckanut's Altbier

- Tapping on 2/14 for the Bourbon Dinner, then staying on tap until it's gone, **Alesong's Kentucky Kilt**
- Adding to our packaged cider offerings, Seven Seeds Carreg Brutus which is a naturally fermented Welsh style Seidr with high tannins and a gentle finish
- Joining the bottle side of things: Drie Fonteinen Oude Gueuze Cuveé Armand and Gaston (New), Grand Noirceur Russian Imperial Stout (Vintage), Block 15 Hypnosis (Vintage), Hellshire VIII (Vintage). Keep your eyes peeled for a write-up detail some quick hit info for the bottles joining the list.