

Pre Night

- PreFixe Menus w/ stamp
 - beverages on reverse side along with add ons
- All reservations entered into square, prefix button as well
- Seating chart/assigned server

Pre arrival

- **Ambiance**
 - Correct music, lighting, wobbly tables
 - Flowers of some sort on tables in milk bottle glass vases perhaps
- **Stations set up**
 - **The Pit - Bread/Caviar - Koski**
 - Caviar - Russian Oscietra, 3g per spoon, 2 spoons in 2 white ramikens on black porcelain?
 - Bread: white square plates w/ small piece of clean cut butter, butter knife, white ramiken of olive oil, black ramiken of truffle sea salt
 - **Shucker - Pete**
 - Mignonette, lemons, enough plates
 - **Bar/Wine/Desert - Bryn**
 - Bottles, Silver wine holders w/ ice in them, bottle openers
 - Coffee and/or espresso maker, cups, coffee ground(JHH)
 - Chocolates delivered on scallop shells?
 - **Servers**
 - Kelly/Aubrey - assigned tables ahead of time

Tables Set

- Fork/Knife/Napkin/Menu

Flow

- Greet/seat
- Server visits, welcomes, explains
- Server returns for wine selection
- Server lets Pit know to prepare Course 1: Focaccia
- Server brings out/pours wine
- Server returns with Course 1
- Server lets shucker know to start shucking
- Server clears Course 1
- Server brings Course 2: Oysters
- Server clears oysters & alerts Pit to create Course 3: Caviar
- Server brings Course 3: Caviar
- Server clears Course 3, asks if want any coffee/espresso
- Server makes coffee/espresso & brings Course 4 out at same time
- Server tallies up bill, prints check, writes total w/ the \$50/deposit added to help with gratuity calcs

Key:

- Don't rush through as pretty simple courses, figure 15ish min per course, little less for bread