


A woman in a black dress is setting a long, dark dining table in a room with a large chandelier and floral wall art. The table is set with white plates, glasses, and silverware. The room features a large chandelier, a fireplace, and decorative wall panels with floral patterns. The overall atmosphere is elegant and sophisticated.

# agura

Spring 2023





“We are ‘A Moveable Feast,’  
animated by human connection  
and human experience.  
The ability to deliver true hospitality,  
when you are no longer confined  
within four walls, is limitless.”  
- Haley Moore, Founder & CEO



## **A Few Thoughts on The Events Space**

Haley Moore, Acquire Founder & Sommelier

**Restaurant work for me was always about hospitality.** Yes, I dedicated my career as a sommelier to wine, but the driving force was always connecting with people and creating beautiful experiences for others.

At Acquire, we never aimed to be a large-scale caterer. We offer the most value by creating seamless intimate events. By staying small, and utilizing our immense connections in the restaurant world, *we guarantee events that deliver on the highest level.* Not being confined to a specific place means that we have the power to customize every experience, thus exceeding our guests' expectations. Years of training in some of the most high-level restaurants in San Francisco and beyond, means that our attention to detail is unmatched.

What makes us unique is our access to the most incredible Chefs and Sommeliers in the world, many of which have work in multiple three Michelin star restaurants. We have even partnered with several local SF Restaurants to bring their Chef experiences directly into your home or event space.

**Whatever and wherever the occasion, we look forward to serving you.**



## **In Person Private Events**

**by Chef Daniel Gomez Sanchez**

\$5000 Food & Beverage Minimum

### **Spring Sample Lunch Menu**

Starting at \$250 per person

#### **Spring Garlic Vichyssoise Gougères**

#### **Sweet & Sour Rock Shrimp**

*Champagne, Laurent Perrier, Tours-sur-Marne, Brut NV*

#### **County Line Farm Lettuces**

Asparagus and Cherries, Fresh Feta, Champagne Vinaigrette

*Chablis, Domaine Vocoret, Montée de Tonnerre, 1er Cru, Burgundy France 2017*

#### **Australian Black Truffle Risotto, Aged Parmesan**

*Saint Aubin, Domaine Remoissenet, Les Casets, 1er Cru 2019*

#### **Pan Roasted Berkshire Pork Loin**

Wild Mushrooms, Fingerling Potato Confit, Sauce Chimichurri

*Auxey Duresses, Pierre Matrot, Burgundy 2013*

#### **Mousse Au Chocolat**

Caramel, Coffee Chantilly, Cacao Nib Crumble

Mignardises

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# **In Person Private Events**

**by Chef Daniel Gomez Sanchez**

\$5000 Food & Beverage Minimum

**Spring Sample Dinner Menu**

\$350 per person

**Foie Gras Mousse on Brioche with Fruit Preserves**

**Osetra Caviar Tart**

**Crispy Cod Brandade & Meyer Lemon Aioli**

*Vouvray Petillant, Domaine Huet, Reserve, Loire Valley 2009*

**Hamachi Crudo**

Honeycrisp Apple, Salted Cucumber, Koshihikari Rice

*Riesling Trocken, Dr. Crusius, Schlossböckelheimer Kupfergrube, Nahe 2016*

**Alba White Truffles**

(Supplement \$50 pp)

Fresh Linguine & Cultured Butter

*Saint Aubin, Domaine Remoissenet, Les Casets, 1er Cru 2017*

**Choice Of:**

**Five Dot Sirloin of Beef**

Wild Mushrooms, Potatoes Pont Neuf

Braised Swiss Chard, Bordelaise Sauce

*Barolo, Fratelli Allessandria, Piedmont 2015*

**Bodega Bay Halibut**

Cauliflower, Spring Onion, Meyer Lemon

*Meursault, Vincent Girardin, VV, Burgundy 2017*

**Vanilla Pavlova with Cherries**

**Mignardises**

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# In Person Private Events

by Chef John Madriaga

\$5000 Food & Beverage Minimum

**Spring Sample Lunch Menu**

**Starting at \$250 per person**

**Caramelized Fig, Prosciutto di Parma**

**Cauliflower Soup Shooters, Dill & Lemon Crème Fraîche**

**Black Truffle Gougeres**

**Champagne, Vilmart & Cie, Cuvée Grand Cellier, Brut NV**

**Yellowfin Tuna Crudo**

Indigo Apple Tomato, Preserved Ramp Vinegar  
with Seka Hills EVOO

**First Course, choice of:**

**Petit Squash Salad**  
Ricotta Cheese, Pine Nut Gremolata, Meyer  
Lemon Vinaigrette

*Chablis, Guy Robin, Montée de Tonnerre, 1er Cru, France 2019*

**Second Course, choice of:**

**Sea Bass**

Crushed Olive Oil Potatoes  
Foraged Mushrooms, Buerre Rouge

**Cornish Game Hen**

Erbette Chard, Cipollini Onions  
Lemon-Caper Brown Butter Jus

*Vosne-Romanée, Frédéric Magnien, Champs Perdrix, Burgundy 2018*

**Riz Au Lait**

**Strawberry Marmalade, Praline, Vanilla Chantilly**

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# In Person Private Events

by Chef John Madriaga

\$5000 Food & Beverage Minimum

## Spring Sample Dinner Menu

\$350 per person

Cucumber, Dill Crème Fraîche & Smoked Trout Roe  
Radish Crudité, Seaweed Butter with Chives  
Rye Toast, Truffled Chicken Liver Mousse with Fig  
*Cremant de Bourgogne Rosé, Michel Sarrazin, Brut NV*

## White Asparagus Salad

Castelveltrano Olives, Whole Grain Mustard Vinaigrette  
*Grüner Veltliner, Brundylmeyer, Wachau 2019*

## Choice Of:

### Olive Oil Poached Halibut

Dungeness Crab Fondue, English Peas  
*Puligny Montrachet, Bachelet Monnot  
Burgundy 2019*

### Sonoma Duck Breast

Farro Verde, Turnips and their Greens, French Curry  
*Pinot Noir, Tyler, Sanford & Benedict  
Sta. Rita Hills 2019*

### Herb Roasted Filet Mignon

Celery Root, Foraged Mushrooms, Red Wine Jus  
*Merlot, Mayacamas, Napa Valley 2014*

### Italian Rice Pudding

Roasted Strawberries, *Vanilla Ice Cream*  
Mignardises

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## The Best of San Francisco

Where it all began, the San Francisco Hospitality Community. Acquire's unprecedented access to the worlds best chefs can now be experienced in your home. Meet some of our partners:

spruce

*the Morris*  
restaurant

SONS & DAUGHTERS

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A close-up photograph of three people's hands holding wine glasses in a toast. The person on the left is wearing a dark top and a ring. The person in the middle is wearing a yellow top with black polka dots and a bracelet. The person on the right is wearing a white shirt. The glasses contain a golden liquid, likely wine. The background is dark and out of focus.

# Meet The Team





## Haley Moore Founder, Sommelier

Haley Moore is the CEO and Founder of Acquire: a company located in San Francisco CA, that is centered on bringing people together over food and wine. Acquire has three diverse revenue streams: Virtual and In Person Events, Restaurant Consulting, and a high-touch, concierge-driven, membership-based sales model geared towards assisting private clients with their at home wine cellars. Moore has spent 15 years as a Sommelier and Wine Director in San Francisco, California. Her career galvanized in 2007, when she became the Wine Director at bacar at the age of 24. In 2009, she became the Lead Sommelier at Spruce, a one Michelin starred restaurant with a Grand Award Winning wine list. In 2012, she joined Stock & Bones as their Wine and Spirits Director overseeing four restaurants: Town Hall, Salt House, Anchor & Hope and Jersey in San Francisco.

She passed the Court of Master Sommeliers Certified Exam in 2006 and is currently wrapping up the WSET Diploma Program. Next, she plans to pursue the Master of Wine Diploma, which is one of the highest achievements in the world of wine.

Haley has been featured in articles both locally and nationally including: The San Francisco Chronicle, Wine & Spirits Magazine, Beverage Media, Wine Enthusiast, MORE Magazine, The Sommelier Journal, and was named one of Restaurant Hospitality Magazine's 'Top 30 under 30' Hospitality Professionals of America in 2008.

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## **Megan Hanoian** **Partner, Director of Events**

Megan Hanoian brings 20 years of fine dining restaurant experience to Acquire. After a career in finance, she enrolled and graduated from Le Cordon Bleu, which ultimately led to employment at The Grand Cafe, Ame, Mc2, Spruce, Tosca and Hakassan.

Megan has held positions in the SF bay area as AGM, GM, Director of Operations and Events in which she managed teams over 150, and events over 10,000 attendees. While at Spruce, Megan worked side by side with Haley Moore, not only developing a trusted friendship but, a respect and admiration for her and their mutual love of exceeding the impossible in their craft.

When the opportunity to work with Moore came into fruition in 2021; Megan jumped at the chance to join Acquire. Megan's passionate personality and infectious energy has made her sought after and respected leader in the Bay Area's hospitality community and the right choice for Moore's Director of Events and business partner at Acquire.

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## **Chef Daniel Gomez Sanchez**

Daniel Gomez Sanchez has spent his career in some of the most famous Michelin-starred restaurants from Barcelona to the Silicon Valley. He received a Bachelor of Science in Hotel and Restaurant Management from the University of Missouri. From there he perfected his craft at notable restaurants including the French Laundry, Cyrus, Restaurant Guy Savoy, and Abac. Most recently, he was the Chef de Cuisine at Michelin-starred Madera at the Rosewood Sand Hill Resort and La Toque in Napa Valley. Sanchez won Episode 3 of the Chopped Grill Masters Napa and finished second over-all in the tournament. Today, he resides in Napa Valley and works as a Private Chef for select clients under his company: DGS Culinary.

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## Chef John Madriaga

John Madriaga grew up in the South Bay. He attended California Culinary Academy in SF. Upon graduation, he did his externship at Charlie Trotter's in Chicago. He then went to work with Mark Sullivan at both The Village Pub and Spruce. Yearning to further his education, he went to Los Gatos to work at Manresa for 3 years. He then decided he wanted to work in Europe. His first stop was at 3 star Noma in Copenhagen and then 3 star Mirazur in the South of France. After returning from Europe, he became the Chef de Cuisine at the one Michelin star: Spruce. He then went to work for the Flour and Water group as CdC at the Pizzeria and is now now is CdC Vina Enoteca in Palo Alto.

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## Pastry Chef Jennifer Smith

Jennifer Smith was born in Lodi, CA and grew up cooking and baking for her family in Lake Tahoe. Her first inspiration was learning to make specialty pies with her grandmother.

In 2004 Jennifer enrolled herself at the Le Cordon Bleu Baking and Pastry program in Portland, Oregon. After Graduating top of her class, she moved to Yountville, CA and accepted a position at Thomas Keller's Bouchon Bakery. She worked as Chef de Partie and worked her way to a Sous Chef role where she led multiple teams. After two and a half years, Smith was offered a position at the 3 Michelin Starred The French Laundry restaurant and was part of the Pastry team until 2010. She and her husband moved then to San Francisco where she launched her wedding cake business Batter & Bliss. In 2012 Chef Jennifer took the Executive Pastry Chef role at the iconic Le Bec Fin in Philadelphia, PA where she received several accolades for her work. Jennifer presently operates Batter & Bliss in Napa, CA and loves spending time outdoors as well as traveling with her family and pets.

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Thank You!

For booking, please contact [megan@acquire-wine.com](mailto:megan@acquire-wine.com)

[www.acquire-wine.com](http://www.acquire-wine.com) | [@acquire-wine](https://www.instagram.com/acquire-wine)