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Fall 2023 Menu



“We are ‘A Moveable Feast.’  
The ability to deliver authentic connection,  
when you are not confined within  
four walls, is limitless.”

- Haley Moore, Founder & Sommelier



## A Few Thoughts on Service

Haley Moore, 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. At Acquire, we are not a conventional caterer. We don't intent to be. We have spent our lives in kitchens and on the dining room floors of some of the best Michelin starred restaurants in the world. We bring the same attention to detail and service into all aspects of what we do. Having the freedom and flexibility to create luxurious dining experiences anywhere is simply unmatched within a restaurant setting. **Not being confined to a specific place means that we have the power to customize every experience, thus exceeding our guests' expectations by delivering experiences at the highest level.**

We love being in service to others. *This is the stuff we were born to do.*

We look forward to serving you.

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# **Chef John Madriaga**

## **Fall Sample Dinner Menu**

\$350 per person

**Rye Toast, Truffled Chicken Liver Mousse with Fig  
Squash, Dill Crème Fraîche & Smoked Trout Roe  
Radish Crudit , Seaweed Butter with Chives**

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

### **Roasted Beet & Chicory Salad**

Compressed Pear, Walnut & Cypress Grove Humboldt Fog

or

### **Blue Hubbard Squash Soup**

*Riesling Kabinett, D nhoff, Oberhauser Listenberg, Nahe 2019*

#### **Choice Of:**

#### **Olive Oil Poached Halibut**

Butter Beans, Castelvetro Confit & Vin Jaune  
*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 2020*

#### **Herb Roasted Filet Mignon**

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

#### **Apple Tart Tatin**

*Vanilla Ice Cream*

#### **Mignardises**

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# **Chef Daniel Gomez Sanchez**

## **Fall Sample Lunch**

\$250 per person

### **Butternut Squash Soup, Maple Crème Fraîche Gougères**

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

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

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

Marinated Beets, Fuyu Persimmon, Fresh Feta, Champagne Vinaigrette  
*Chablis, Domaine Vocoret, Montée de Tonnerre, 1er Cru, Burgundy France 2020*

#### **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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# **Chef Daniel Gomez Sanchez**

## **Fall Dinner Sample Menu**

Starting at \$350 per person

**Beef Tartar, Caper Aioli, Black Pepper**

**Osetra Caviar Tart, Crème Fraîche, Pickled Onion Marmalade**

**Butternut Squash Soup**

Maple Crème Fraîche

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

**Fresh Buffalo Milk Buratta, Local Sourdough, 25 year aged Balsamic**

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

**Australian Black Truffle Risotto, Aged Parmesan**

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

**Five Dot Sirloin of Beef**

Wild Mushrooms, Fondant Potatoes, Tuscan Kale, Red Wine Jus

*Barolo, Fratelli Allessandria, Piedmont 2016*

**Dark Chocolate Coulant**

**Tahitian Vanilla Ice Cream**

**Mignardises**

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# Chef Gavin Schmidt

## Fall Dinner Menu

Starting at \$375 per person

### Canapés

**Kaluga Caviar Chips**

**Black Truffle Profiteroles**

**Lamb Tartar with Cardamom Yogurt**

**Radishes with Herb Butter**

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

### Spiny Lobster Crudo

Carrot Passionfruit Aguachile, Avocado

*Riesling, Weingut Beurer, Trocken, Germany 2021*

### Kabocha Gnocchi

Trumpet Mushrooms, Comte

*Grüner Veltliner, Tegernseerhof, Smaragd, Bergdistel, Wachau 2019*

### Black Cod

Abalone XO Broth, Baby Savoy Cabbage

*Puligny Montrachet, Bacchelet-Monnot, Burgundy 2019*

### The Morris Smoked Duck

Spring Onion, Honey Espresso Jus

*Pinot Noir, Tyler, Sta. Rita Hills 2021*

### Chocolate Mousse

Tangerine, Pistachio Cake

*Blue Blazer*

### Mignardises

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A close-up photograph of two ceramic bowls filled with food, likely a salad or vegetable medley, on a light-colored tablecloth. The bowls have a textured, ribbed exterior. A hand on the left is holding the left bowl, and a hand on the right is adjusting the right bowl. The text "Meet The Team" is overlaid in white, centered across the bowls. The lighting is warm and directional, creating soft shadows and highlights on the food and the table.

Meet The Team





## **Haley Moore** **Founder & Sommelier**

Haley Moore is a nationally acclaimed sommelier and wine educator who has been featured in Forbes, Food & Wine Magazine, Wine Searcher and Wine & Spirits Magazine. She is the Founder of Acquire: a San Francisco-based company that is reinventing hospitality by operating outside of the confines of a restaurant space, making Michelin level engagements available to business and private clients worldwide.

Moore spent 15 years as a Sommelier and Wine Director in some of the best restaurants in San Francisco, including one Michelin Starred Spruce. During her tenure at Spruce, Moore grew the wine program from 1500 to over 2700 selections and was responsible for leading the team to one of the highest achievements in the wine world: A Grand Award from the Wine Spectator.

Moore has received countless accreditations throughout her career from The Court of Master Sommeliers and The Wine and Spirits Education Trust. She is currently pursuing the Master of Wine Diploma, which is one of the highest achievements in the world of wine.

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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. He did his externship at Charlie Trotter's in Chicago. Upon graduation, he went to work with Mark Sullivan at both The Village Pub and Spruce.

Yearning to further his education, he ventured to the Peninsula where he went to Los Gatos to work at **3 star 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 Chef de Cuisine at the Pizzeria and is now now is Chef de Cuisine Vina Enoteca in Palo Alto.

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## Chef Gavin Schmidt

Gavin Schmidt has been a chef for over 20 years in some of the west coast's finest restaurants.

Gavin's career started in his hometown of Seattle before joining the dynamic restaurant community in San Francisco. Gavin has worked with some of the most acclaimed Chefs in the Bay Area. He was **Chef de Cuisine at COI** when it received its **two Michelin star rating**. He was also Chef de Cuisine at **one Michelin star Campton Place Hotel** and **The Fifth Floor**, two San Francisco institutions.

Gavin struck out on his own to open his own restaurant: **The Morris** in San Francisco in 2016 with icon Sommelier and Partner Paul Einbund.

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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 bookings, 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)