

Hi Everyone

Michelle and I did our pre-trip to Pacific Grove last week (tough duty but someone had to do it) and I think the arrangements are all set. Eighteen cars signed up, 34 people, so we will have a good size group. We pulled all the information together in this email so everyone will know the plan.

Before all the details, we need a response from everyone on two items:

1. Tom must sign a contract so we need to prepay the dinner at Fandango. Please send checks for \$54.83 per person (includes tax and gratuity) for the Tuesday night dinner. (See LHSCG roster for contact information)
2. Please let me know if you will go to lunch with us at Nepenthe on Wednesday. I need a head count for the contract with the restaurant.

So here is the plan:

We will leave from Orchard Creek at 8am on Tuesday the 23rd. Our route will take us out the back way to avoid Sacramento rush hour traffic. We will go over to 99, I5 to Woodland, Hwy 113 and 80 to Vacaville. We will make a coffee/rest stop at a Panera bakery in Vacaville about 9:30. Then we will go on Hwy 80 and 37 to 101/1, across the Golden Gate bridge and Hwy 1 to Half Moon Bay, arriving about 11:30am. We experienced a slow down on Hwy 1 just after the Golden Gate Bridge. Hwy 1 is on San Francisco city streets for about 20 minutes before it heads out to the coast.

Lunch in Half Moon Bay is at Mezza Luna, a great Italian restaurant that Marilyn Hauptert recommended. We tried it and the food was excellent. They make their own fresh bread and the Tiramisu is to die for. They prepared a special menu for our group with lots of choices; you can order any item from this menu. They will automatically add gratuity and tax. Mezza Luna would not provide separate checks, but since we will be seated at tables of only four, we convinced them to bill one check per table. Please divide up the check as best you can within each table. I recommend that you eat lightly because we will have wine and cheese at the Inn, and then dinner at Fandango later that evening. Mezza Luna accepts credit cards but not personal checks.

After lunch we will head down Hwy 1 to Pacific Grove, arriving at the Seven Gables Inn about 3pm. Wine and cheese is from 4 to 6pm.

The dinner at Fandango will be at 7:30pm on Tuesday night (fixed menu that includes a choice of entrées) and will be in a private room. Fandango is a Mediterranean restaurant – yes, sort of similar to the Italian we had for lunch, but the menus are different and Fandango is one of our favorite places. We had to pick from one of several fixed menus, so we kept it as inexpensive as we could. You will be able to order wine and cocktails separately and pay for those at the restaurant. It is a short walk from the Inn to the restaurant, about 4 blocks.

Breakfast on Wednesday morning is at the Inn. The breakfast is quite good and is served from 8 to 10am. It includes eggs, sausage and really good crisp bacon, cereal and fruit, and more. You can special order egg beaters if you choose.

On Wednesday we plan to drive to Nepenthe for lunch. If you have never seen the view from

Nepenthe then you have something to look forward to. We thought we would target lunch at 1:30pm, a little later because of the late breakfast. It takes about an hour to drive down the coast so let's leave about 12:15. Nepenthe has prepared a menu for us, prepayment is not required and they will do separate checks. Again, the restaurant will automatically add gratuity and tax. I do have to tell the restaurant how many will be attending, so please let me know if you will join us for lunch on Wednesday.

You are on your own after lunch on Wednesday. This would be a great time to just take a walk along the coast. We had a recommendation for dinner, Passion Fish in Pacific Grove, however by this time we had eaten so much that we skipped dinner entirely. If some people still want to go to dinner, perhaps we can get together informally that evening.

Please let us know if you have any questions or concerns. We hope this trip will be enjoyable for all.

Tom and Michelle Breckon

ps

Here are all the addresses if you want to put them into your GPSs:

Panera Bakery
1637 East Monte Vista Avenue
Vacaville, CA 95688

Mezza Luna Restaurant
240 Capistrano Road
Half Moon Bay, CA 94019

Seven Gables Inn
555 Ocean View Boulevard
Pacific Grove, CA 93950

Fandango Restaurant
223 17th Street
Pacific Grove, CA 93950

Nepenthe Restaurant
48510 Highway One
Big Sur, CA 93920



M E Z Z A L U N A
I T A L I A N R E S T A U R A N T

Reservation: Tom Breckon
Phone Number: 916) 812-0290 and tom.breckon@sbcglobal.net
Seating Area: Small Banquet Room
Type of Event: Car Club Lunch
Guest Count: **36 (9 tables of 4 – 9 separate checks)**
Date/Time: Tuesday, March 23, 2010 @ 11:30am
Menu Type: Limited Menu

Hello there.

Thank you for choosing Mezza Luna for your upcoming event. Per our conversation today, I have attached a limited menu for your review. In addition, I have also attached a contract to complete and return to me at your earliest in order to confirm your reservation.

As I mentioned in our phone conversation, we have made an exception to create 9 separate checks for your group. We will still be treating your party as a large group, and therefore will be automatically adding 18% gratuity and 9.25% tax to each check..

Let me know if you have any questions.

Thank you,
Danette Pugliese

Banquets and Special Events

M E Z Z A L U N A
I T A L I A N R E S T A U R A N T

Limited Menu

Antipasto

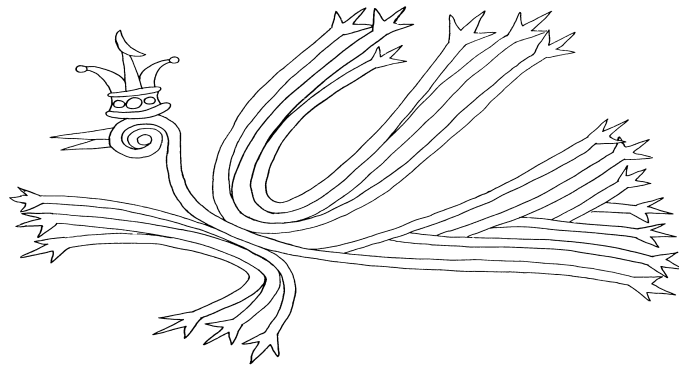
- Bruschetta Campagnola 4,50**
toasted bread topped with fresh tomato, basil and garlic
- Zuppa del Giorno 6,00**
homemade soup of the day
- Insalata Mista 5.50**
mixed organic green salad
- Caesar Salad 6,00**
our classic Caesar salad
- Insalata Caprese 8,50**
sliced tomatoes, fresh mozzarella, anchovies, extra virgin olive oil
- Prosciutto con Frutta 9,00**
thin slices of imported Italian Parma ham served with seasonal fresh fruit
- Calamari Fritti 9.00**
deep fried calamari served with marinara sauce
- Insalata Mezzaluna 9,50**
mixed organic green salad topped with fresh marinated seafood

Secondi (Entrees)

- Penne alla Calabrese 13,00**
sauteéd with homemade pork sausage and mushrooms in a chopped tomato sauce
- Lasagna alla Bolognese 13,50**
homemade meat lasagna (top sirloin) - takes 15 minutes
- Gnocchi al Pomodoro o Gorgonzola 12,50**
homemade potato dumplings served with either fresh tomato or Gorgonzola cheese sauce
- Spaghetti alla Genovese 11,50**
spaghetti sauteéd in a pesto sauce
- Mezzelune al Salmone 13,50**
homemade half-moon shaped ravioli stuffed with fresh salmon in a tomato cream sauce
- Bistecca alla Griglia 22.00**
black angus NY steak grilled and served in a marinated Italian herb sauce
- Piccatina di Vitello 18,50**
veal scaloppine sauteéd with lemon, capers and white wine
- Pollo Saltimbocca 14,50**
breast of chicken topped with Parma ham and fresh mozzarella cheese in a white wine and sage sauce
- Salmone alla Dolores 16.50**
fresh salmon served with green peppercorns in a light cream brandy sauce
- Pesce del Giorno A.Q.**
Fresh catch of the day

Dolci (Dessert)

- Gelato, Spumone e Sorbet Della Casa 4.5**
Homemade Italian Ice Cream (made fresh daily from our Caffè Mezza Luna) Ask for selection
- Tiramisu 6.0**
Ladyfingers, espresso, brandy, and Mascarpone cheese (made with raw egg)



NEPE NTHE

Lunch Menu

Appetizers

Smoked Wild Salmon Cold smoked Alaskan sockeye salmon with herb cream cheese, capers, slivered red onions and house-made potato chips \$ 14.00

California Artisanal Cheese Plate A selection of California artisanal cheeses with quince jam, apple chutney, fresh seasonal fruit and crostini \$15.75

Artichoke and Fennel Bruschetta Roman style artichoke hearts and braised fennel on grilled sourdough with lemon aioli \$10.00

Entrees

Served with choice of green salad, coleslaw or bean salad

Seasonal Salad Mixed field greens, shaved fennel, red grapes, slivered red onions and candied almonds tossed with Sherry mustard vinaigrette \$15.50

The Famous Ambrosia Burger Our version of a ground steak sandwich served on a French roll with our Famous Ambrosia Sauce. With Swiss or cheddar add \$1.50/ \$14.00

Vegetarian Burger Grilled tofu-vegetable patty served on a French roll with lettuce

tomatoes and our Famous Ambrosia Sauce \$14.00

Turkey, Avocado and Bacon Smoked turkey breast, avocado, and bacon with lettuce on a toasted French roll \$16.50

Tuna Salad Line caught Albacore with celery and onions served with lettuce on whole wheat toast \$14.50

Fandango

Canneloni Nicoise

*Fresh pasta rolled with spinach,
Ham, beef, cheese & tomato*

§

Carmel Valley Organic Greens

Assorted local greens, house vinaigrette

§

Roast Black Angus Sirloin

With wild mushroom sauce

Filet of Salmon

Grilled, and served with a Café de Paris butter

Beef Bourguignon

Slowly braised in red wine and port

Chicken Picatta

Chicken breast sautéed in a lemon, caper butter

Pasta Puttanesca

*Diced tomato, capers, garlic, basil
Olives, olive oil*

§

Profiteroles

*Cream puffs filled with cappuccino ice cream
Whipped cream & hot chocolate sauce*

Coffee or Tea Service

\$42.75