

Weekly Manager Meeting Report

Week of September 15–21, 2026 · Prepared for tonight's manager meeting

Built from #hb-ops, shift notes, the Fall dinner menu, Saturday's banquet BEO, and this week's 86 board.

The week in one page

Harbor & Pine ran a strong midweek and a heavy Saturday banquet. The floor held. Three things need a decision tonight: Saturday coverage if Maya is out, the ribeye-to-strip change on the new dinner menu, and whether we keep the 12.5oz wine glass substitution through next week.

Covers and the floor

- Dinner covers were ahead of last week Tuesday through Thursday. Saturday banquet (64) plus a full dining room.
 - Wait times spiked Friday 7:20–8:10. Host notes say two 4-tops sat without menus for 9 minutes.
 - Private dining: Lawson rehearsal dinner is locked for the 27th. BEO is in Vault.
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Menu and 86s

- Fall dinner menu goes live tonight: ribeye becomes 12 oz New York strip; clam chowder is off; salmon Caesar adds crispy potatoes.
 - 86d this week: hamachi crudo (Wed–Thu), the pecan tart (Sat after banquet), 12.5oz wine glasses still on the substitute stem.
 - Purchasing asked again about the original glass. No delivery date.
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People

- Marco can cover 6–10 if Maya calls out Saturday. He already has the closer checklist.
 - New server Jordan finishes floor training Thursday. Pair with Elena for first Saturday.
 - Prep is short one dishwasher Friday. Vendor backup is booked.
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Open for tonight

- Confirm Saturday coverage plan and text Marco if Maya is out.
 - Walk the floor on the strip / chowder / salmon Caesar changes before first seating.
 - Decide whether the substitute wine glass stays on the table or we 86 by glass.
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