

Hello,

Opening our doors again for dining this June, we are bursting with joy to get back to what we love - cooking and serving beautiful food and wine. We are also aware of what we need to do to keep our staff and guests safe in any ways we can.

We are proud advocates, and certificate holders, for [Count on Me NC](#), a state-sponsored program wherein restaurant operators, staff, and guests can review best practices to make a commitment to uphold the safety of all who walk in the doors. The various organizations in North Carolina guiding us have done an excellent job, and we are dutifully obligated to take their direction.

Please find some highlights of our practices below. Please also feel welcome to reach out with any questions, feedback, or ideas. Thanks for your interest, time, and energy.

Sincerely,
Vin Rouge Team

MASKS & SYMPTOMS

We provide cloth masks for our staff to wear at work. Each staff member, in addition to completing training on our best practices, will be surveyed prior to each shift to ensure there are no symptoms of any illness. **Our serving staff will not wear gloves, as diligent and constant hand-washing will be our focus.**

Please feel encouraged to let us know if you're at higher risk, and will do everything in our ability to make sure your needs are accommodated.

Dining guests with any Covid-19-related symptoms are kindly asked to reschedule to join us in the future.

UPDATES ON OUR SEATING LAYOUT

We are known for our tight tables and authentic bistro feel, and while we aim to capture that convivial magic in any setting, we have certainly put that small bistro seating layout on hold. **Seating has indeed been reduced** in all dining areas in use in order to give you, and others in the dining areas, the space you need to relax and enjoy dinner.

Our entrance area and bar, which we affectionately refer to as **The Bistro**, is **cleared of tables to allow for a comfortable and spacious entrance for our guests**. The quaintly appointed dining room off of The Bistro, known as **The Red Room**, is **temporarily closed**.

We're focusing on **two large, covered outdoor dining areas, both of which are now reservable by request**. The classic front patio, under the Vin Rouge awning and fans, overlooks our neighborhood. Our **newly renovated Garden** is a courtyard filled with romantic, warm light and flowers. Each outdoor dining area provides ample space to spread out and enjoy a relaxing meal.

The spacious Yellow Room in the back of the restaurant will allow for our guests to find great comfort, and enjoy the french doors overlooking the Garden.

EMPHASIZING TOUCHLESS

As such, our dinner menu is on **movable chalkboards**, which we prop tableside on an easel for you to take in (please take a photograph if you like, as they will move around the dining room). Wine Lists are in laminated sleeves, which will be cleaned and sanitized between each use. We have developed a Curbside Takeout option, and put lots of thought and care into the way our food travels from our kitchen to your house. **We've added a very easy online ordering system for Takeout**, and are continuing with this great option for anyone who finds it convenient.

We are exploring **touchless payment options** for dine-in guests as well, and hope to have systems in place soon. In the meantime, our pens are sanitized after every use should you need to use one, and our checks will now come on a post-card that we hope you'll take (otherwise it will be recycled after one use).

CONTINUED CLEANING, SANITIZING, DISINFECTING

We operate Detailed Checklists, on strict timelines, for all shared surfaces of contact, namely bathrooms, door handles, and pens.

You will find **hand sanitizer dispensers** upon entry to and from the restaurant, the dining rooms, and the restrooms. We have created some sensible infrastructure, along with clearly communicated guidelines, to make sure we are **diverting traffic from tighter spaces**, such as the hallway to our restroom, and into or out of our dining areas.