



VO: Are you tired?

SUPER: We transformed restaurant week into something this restaurant never imagined.

Sarah Welch: I'm really into miso right now. The salty-sweet, aggressive like flavor bomb is where I'm at right now.

Ping Ho: Quirky, creative hustlers.

SW: Pushy

PH: Mouthy

PH: Marrow is passion, good food, community.

SW: Dishes have gravity here.

PH: We had such a good start.

SW: People said it felt like we'd been open for years.

SW: When COVID hit...

PH: It was surreal.

SW: Hands down the hardest thing that happened during COVID was cutting our team. Making those phone calls was one of the hardest days of my life.

PH: Failure just was not an option.

PH: Keep the butcher shop open. Retain as many of the core team as possible. I mean there's a reason why "pivot" was one of the most used words in 2020.

PH: Sara and team did a lot of food drop-offs.

SW: We did 500 in a day, hospital drops.

SW: People were at home alone and really scared.

SW: Food is a healer for sure, and we understood that it was really our role.

SUPER: We wanted to honor an industry that provides sanctuary.

SUPER: We gave this team a paid week off to rest.

SUPER: So they can continue to serve their community better.

SUPER: We started by giving them a meal together.

SUPER: A moment they normally provide for others.

SW: it's just so unprecedented. We just get to close and have week off.

SW: I'm just so grateful.

PH: This giving back to us and to the team is just incredible.

SUPER: A meal prepared by our partners at the Apparatus Room.

SW: It's such a foreign feeling to be allowed to take time to create sanctuary, right?

SW: We literally are going to have the best week.

SUPER: Because when we are at our best, we can help others be at their best.

SUPER: LINCOLN
The Power of Sanctuary.