

The Experience

News For and About THE GOVERNORS CLUB - Tallahassee, Florida

June 2016



MasterChef Kids **Cooking Series**

Every Thursday in June 6-8 p.m. | \$150++ for the series

Birthday Night

Complimentary for June Birthdays! Wednesday, June 8 | 6-8 p.m. Buffet Opens at 6 p.m.

Nat Sherman Cigar Dinner

Thursday, June 9 | \$74 The Balcony Open Bar 6:30 p.m. Dinner 7:00 p.m.

Member Appreciation Night

50% off all food menu items Friday, June 10 | Grille

Third Thursday Happy Hour

For members age 40 and under Thursday, June 16 | 5-8 p.m. The Lounge

Cloudy with a Chance of Meatballs

Kids' Movie Night & Parents' Date Night Friday, June 17 | 6:30 p.m. \$12 per child

Dad's Choice Dinner Saturday, June 18

Grille | \$55

Dinner & Movie

Wednesday, June 22 | \$42 6:30 p.m. cocktails | 7 p.m. dinner

Taste of Tuscany Wine Dinner

Friday, June 24 | 6:30 p.m. | \$85 \$55 for Platinum Society Members

Summer Evening Specials

Wednesdays - Farm to Table Thursdays - Fresh Florida Seafood Fridays - Filet Night Saturdays - BYOB night

GC MasterChef Kids Cooking Series & Showcase Dinner

Children ages 8-13 Governors Club Main Kitchen

Chef Frei has prepared a special cooking class series for kids ages 8-13. Each class will focus on a different dinner course each week, learning proper food handling, preparation and presentation for each dish. The classes will culminate with a wonderful evening on June 30, when the kids will prepare and plate their four-course dinner for families, friends and members who wish to enjoy their creations. All children will be presented with a professional chef's coat to keep after the series and will be provided dinner each evening.

Nat Sherman Cigar Dinner

Thursday, June 9 | The Balcony Open Bar 6:30 p.m. | Dinner 7:00 p.m. \$74

Once again, we have another fantastic Cigar Dinner on tap for you. Chef Frei has prepared the perfect menu to accompany this evening



of cigars & spirits on the Balcony. Call 224-0650 for reservations; confirmed reservations will be billed.

APPETIZER

Creole BBQ Shrimp & Biscuits

Entrée

Grilled Tomahawk Pork Chop Smoked Gouda Bacon Mac & Cheese Grilled Asparagus

DESSERT

South Georgia Peach Cobbler Hickory Smoked Whiskey Ice Cream



Instructional Cooking Series –

Thursdays, June 2, 9, 16 & 23 | 6-8 p.m. \$150 for four classes | Includes dinner Space limited to 16 children

June 2: Kitchen safety & soups

June 9: Prep techniques, salads & appetizers

June 16: Entrées

June 23: Desserts & plating décor

Showcase Dinner -

Thursday, June 30 | \$28 per dinner guest

MasterChef Kids will arrive at 5 p.m. to prepare their four-course meal. Family and friends will be seated promptly at 7 p.m. for dinner.

The cooking series is limited to 16 children. Reservations are required for the series and the Showcase Dinner; confirmed reservation will be billed.

Dad's Choice Dinner

Saturday, June 18 | Grille | \$55

Treat dad to an incredible Father's Day feast including a glass of world class wine! In addition to our à la carte dinner menu, we've added two special Dad's Choice Dinners sure to satisfy the largest of appetites. Call 224-0650 for reservations.

Wedge Salad 22oz Porterhouse

(Yes, that's a filet & a strip!)

Asparagus & Loaded Baked Potato

Glass of

Paul Bouchard Châteauneuf-du-Pape

-or-

Wedge Salad

10oz. Sea Bass topped with Lump Crab Meat

& Red Wine Beurre Blanc Saffron Risotto & Wilted Spinach Glass of

Cakebread Chardonnay

Featured \$5 Cocktail of the Month: Campari Sour

Prepared with Campari, sugar, lemon juice, egg white & orange bitters. The Campari Sour allows the pleasantly bitter, slightly spicy and herbal taste of Campari to shine.



Keep in mind that your CLUB always offers \$5 cocktails made with Tito's vodka and Four Yellow Roses bourbon.



Robert Tharp

Maintenance & Housekeeping Manager

8 Years



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RETURNING MEMBER

Jenna Lockwood

Taste of Tuscany Five-Course Wine Dinner

Friday, June 24 | 6:30 p.m. | Plantation Room \$85 | \$55 for Platinum Society Members

Enjoy Chef Frei's exquisite five-course Tuscan dinner alongside five delightful Italian wines. Please call 224-0650 for reservations; confirmed reservations will be billed.

FIRST COURSE

Black Truffle Soup & Tuscan Salad

Buffalo Burrata Mozzarella, Local Heirloom Oven Roasted Tomato, Basil Pesto Olive Oil, Balsamic Pearls & Prosciutto di Parma with Melon Ronco Calino Franciacorta Brut Satèn

SECOND COURSE

Braised Rabbit Ragout in Savory Sage Demi Tomato & Porcini Gnocchi with Shaved Parmesan Cheese Ampeleia Kepos

THIRD COURSE

Pan Seared Jumbo Sea Scallop Roasted Beet Risotto, Limoncello, Beurre Blanc, Micro Basil Montenidoli Fiore Vernaccia

FOURTH COURSE

Seared Medallions of Veal "Piccata"
Capers, Garlic, Butter in White Wine & Lemon Sauce
Gorgonzola Polenta Cake, Fine Ratatouille
Matteo Correggia La Val dei Preti

DESSERT

Tuscan Taster Mini Tiramisu, Panna Cotta, Raspberry Zabaglione Donnafugata Ben Ryé

Manager's Message

Today our Membership hovers around 1030 and I find it interesting how differently Members use the CLUB and their varied perceptions of what we offer. Talking to a Member today, I was asked if the CLUB would ever be available for him to hold a business meeting. My reply was, "absolutely, we do it all the time!" Our Members use the CLUB for business meetings of all types; breakfast meetings, lunch meetings, all day seminars and practically anything that can be

accommodated within the walls of our three story CLUB. We have private rooms of all sizes and offer everything from food & beverage needs to audio visual equipment. What caught me off guard was this Member's perception that the CLUB is simply a venue to satisfy his social needs and a great place to have drinks and dinner in the evening. Using the CLUB for business purposes simply never occurred to him.

Member use of the CLUB is pretty much divided into three groups: business, social and special occasion with some overlap.



Barry Shields General Manager

There are Members that typically stop in for business purposes during the weekday, those who use it for social purposes and enjoy attending wine dinners or Sunday brunch, and those who see it as an exceptional place for special occasions; something they keep in their pocket and pull out for an experience above and beyond what is offered in the public sector.

Ideally, we'd like to see everyone often. It would be thrilling to serve our business Members during the weekday and also take care of them with friends and family in the evenings and on the weekends. Realistically, I know that our Members have full schedules with obligations to fulfill and other places to be, but we hope to have the pleasure of serving you as frequently as you will allow.

Hope to see you soon!

Barry Shields, CCM General Manager

Kentucky Derby Party

Our Kentucky Derby Party was a huge success! Thank you to the Intermediate Committee, led by Caitlin Murray, for hosting this fabulous event. If you missed the fun this year, don't worry, we'll do it again next year on Saturday, May 6!







Bobby Sanchez - Winner, Best Bow Tie Rachel Hughes - Winner, Best Hat























Julie & Julia

Dinner & Movie | Plantation Room Wednesday, June 22 | \$42 6:30 p.m. Member Bar with passed hors d' oeuvres 7 p.m. Dinner

In the film Julie & Julia, a culinary legend provides a frustrated office worker with a new recipe for life. This is the true story of how Julia Child's (Mervl Streep) life and cookbook inspired fledgling writer Julie Powell (Amy Adams) to whip up 524 recipes in 365 days and introduce a new generation to the magic of French cooking. Don't miss Chef Frei's wonderful French cuisine while enjoying this film in the comfort of your Club. Bon appétit! Call 224-0650 for reservations;



confirmed reservations will be billed.

Quiche Lorraine

Cream & Bacon Quiche with Petite Salad

Supremes de Volaille aux Champignons

Chicken Breast with Mushrooms & Cream

Tournedos Henri IV

Filet Steaks with Artichoke Bottoms & Béarnaise Roasted Potato & Asparagus

Souffle aux Amandes

Almond Souffle

Served with Select Wines

One Wine Locker Remains

Our beautiful wine lockers have been installed and on one remains a filable. If y would like that unreft is personal locker, please call thin Schmitz, 205-0172. The locker will hold 24 bottles of wine and is available for purchase for \$800 with a \$100 annual maintenance fee.



Erin Daly Ballas and Keyna Cory were happy to select their locker location.

Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the U.S. and around the globe. Remember this wonderful benefit when traveling. Simply contact Allison Ager at 205-0663 or AllisonAger@GovClub.com, and request a letter of introduction to any of the fine clubs with which we have reciprocity. Reciprocal clubs can be found on our website at: www.GovClub.com. Choose the "Membership" tab, then select "Reciprocal Clubs."

Featured Reciprocal Club: The Cornell Club-New York



This members-only Club is located in the heart of midtown Manhattan, just off 5th Avenue. Membership is composed of Cornell University graduates as well as their family members and business associates.

The Club features two dining rooms, each with its own distinctive menu and style. The elegant Cayuga Room, serves breakfast daily, as well as lunch and dinner; the less formal Big Red Tap & Grill is open Monday through Saturday. The third floor is home to The A.D. White Reading Room, a restful sanctum that invites one to tuneout the hustle and bustle of New York City. Both the fourth and fifth floors have rooms that are available for private meetings, banquets and parties. The sixth floor houses their Health & Fitness Center, featuring a gym, nutrition counseling, personal training, massage therapy and acupuncture. The seventh through fifteenth floors offer handsome and newly renovated overnight guest rooms. Overnight guests begin each day at The Club with a complimentary breakfast in The Cayuga Room and may also enjoy complimentary usage of the Fitness Center. The Club also offers a fully equipped Business Center, including individual work spaces, telephones, computer/internet access, printing and faxing capabilities.

The Cornell Club-New York is a haven of hospitality in the heart of Manhattan and offers reciprocal club members a prime location with first-class facilities.

Enjoy GC Java at Home

Governors Club special coffee blend is now available for take-home in whole bean or fresh ground. Local roaster, Lucky Goat Coffee, created a special blend of coffee just for GC Members and it's what you've been enjoying at the Club for the past year. It's a medium—to-dark roast coffee created using four different beans - Guatemalan, Sumatran, Columbian and Costa Rican — which are combined to create a high-end coffee that's complex and smooth,



with a delicate balance of flavors. These beans are roasted in small batches and delivered fresh to the Club weekly. The GC Java special blend is available in regular or decaf and is \$14 per pound. Call the Club with your order or simply tell your server that you'd like to take some GC Java home with you.

Governors Club Loyalty Program

The Governors Club Loyalty Program is our way of saying "thank you" to those businesses that have three or more colleagues who are current members of the Governors Club. The Loyalty Program waives our initiation fee (a \$1500 savings) for additional colleagues who wish to join the Club. Individuals who join via this program must make a commitment to two years of membership in the Club. Contact Allison Ager, Membership Director, Allisonager@govclub.com (850) 205-0663 for confirmation of qualification and a Loyalty Application.

GC Lunch Box | \$9 Pick-Up or Delivery

Select a sandwich or salad, side and sweet – and we'll bring it to you! Add \$2 per box for delivery service, with a maximum fee of \$10. Please call 24-hours in advance with orders of 10 or more. Our delivery area extends to the perimeter of Call, Gadsden, Bronough and Madison Streets. View the full menu on our website www.GovClub.com and call 224-0650 to order your GC Lunch Box.

GC Picnic Totes | \$48 + tax

Available anytime, for any occasion! Consider them for picnics in the park, tailgates, out-of-town trips or simply a nice evening at home.

Two-Person Tote Contents: Wine and glasses, charcuterie plate with pate terrine, salamis, hard and soft cheese, olives & pickled veggies, sundried tomato hummus with assorted crackers, French baguette & cheese straws, fresh fruit salad, double chocolate Ghirardelli brownies & assorted cookies, bottled water, cutlery & napkins. Call 224-0650 to order your tote 24-hours in advance for pick-up at the CLUB.



Morning Eye-Opener

Your CLUB is the perfect location for a morning meeting. The Parlour is available with soft seating, Wi-Fi,



complimentary 'to-go' coffee and assorted breakfast bars weekdays from 7-9 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City." Reservations are not required.

Pre-Theater Dinner at the Club

5-6:30 p.m. Monday through Saturday



Dine at the CLUB without the worry of missing the opening act! Enjoy our special \$18 dinner, complete with wedge salad, fresh veggies, baked potato and choice of filet mignon or fresh fish. Reservations requested.

Lounge Smoking Policy

Smoking is not permitted in the Lounge until after 7 p.m. Vaporizer use is considered smoking. Smoking prior to 7 p.m. can be accommodated on the balcony.

Online Credit Card Payment

Did you know that you can pay your member account online? Simply log-in to your member profile and select 'My Account' to process your payment.

Good Kids with Good Grades



Congratulations to the following young members for working hard to make the honor roll in the third nine weeks. Keep up the great work!

Avery Cotterall, Florida State University School

Mason Cotterall, Florida State University School

Zachary Cunningham, Maclay School

Conner Dunbar, High Point University

Tyler Dunbar, Chiles High School

Baylor Dunbar, Deerlake Middle School

Peyton Johnson, Florida State University School

Addison Mayernick, Florida State University School

Paloma Rambana, Maclay School

Belén Rambana, Maclay School

Lyle Reeves, Montford Middle School

Let us know if your child or grandchild earned all A's and B's on their final report card. We'll reward their hard work with recognition in 'The Experience' and a complimentary kid's meal at the Club. Simply e-mail AllisonAger@GovClub.com with the names and schools of your smart kids and grandkids.

New Menus Debut in June

Chef Frei and the culinary team will be presenting all new menus this month. Be sure to try our Governors Prime Cut Ribeye. This beautiful 160z. USDA prime hand cut steak is served with home-style mashed Yukon Gold potatoes and grilled asparagus. It's sure to become a signature dish at the Club.



Take-n-Make Dinners

Let the CLUB do your cooking! We'll make your work week a little less stressful, with beautiful GOVERNORS CLUB dinners ready to take home and warm for your dining table. We are placing the final touches on our new Take-n-Make dinner menu which will offer soups, salads and delicious entrees for you to take home. Orders received by 2:00 pm will be ready for pick-up by 5:00 p.m. weekdays. The Take-n-Make menu will be posted on our website on Wednesday, June 1st. Go to www.govclub.com and select Dining & Catering/Menus/Dining and call 224-0650 to place your order.

Fast Lunch Features - Only \$12

This summer we'll be preparing fast and comforting weekly lunch features served with a small garden salad. Remember to drop in your CLUB to enjoy a quick, inexpensive and tasty lunch.

- May 30 June 3: Veal Meatloaf with Mashed Potatoes & Green Beans
- June 6 10: Pork Ragu with Creamy Mushroom Polenta
- June 13 17: Blackened Redfish with Red Beans & Rice
- June 20 24: Steak & Mushroom Pot Pie
- June 27 July 1: Chicken Fried Steak with Mashed Potatoes & Gravy



Member Appreciation Night - \$50% Off

Friday, June 10 | Grille

Make reservations to dine at the CLUB on Friday, June 10, as we say "thank you" for your loyalty. We will slash our à la carte dining menu by 50 percent. That's right; every food item on the menu will be half-off! Call 224-0650 for reservations; reservations highly recommended.

THIRD THURSDAY HAPPY HOUR

For members age 40 and under

Thursday, June 16, 5-8 p.m. | The Lounge

The Intermediate Committee is enthusiastic to kick-off the first in their new series of Third Thursday Happy Hours. Members age 40 and under are encouraged to attend this opportunity to socialize and network in the comfort of your CLUB. Enjoy complimentary light hors d'oeuvres & specialty \$5 cocktails which include Four Roses Bourbon Rickey's, Tito's Lemon Drop Martinis, and \$4 Kona Big Wave brews.

Reservations are not required.

Summer Grille Value Features

Wednesdays - \$18 Farm to Table Feature

Thursdays – \$16 Fresh Florida Seafood Entrée

Fridays – \$18 Filet Night with Live Music in the Grille

Saturdays - Waived Corkage Fee

Birthday Night with an Asian Twist! Asian Station, Prime Rib, Pasta & Flambé, and Live Music

Complimentary to Members with June Birthdays! Wednesday, June 8 | 6-8 p.m. \$29 adults | \$10 children ages 6 to 12

If you're celebrating your birthday in June, bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this spectacular evening of great food, live music and good company. Call 224-0650 for reservations; confirmed reservations will be billed.



Prime Rib & Salmon Filet Wellington Station

Creamed Spinach | Seasonal Veggies Mashed Potatoes | Warm Dinner Rolls Garden Salad with Multiple Toppings & Salad Dressings

Asian Station

Sushi Rolls | Soy Sauce & Wasabi | Pickled Ginger Seaweed Salad | Chinese Steamed Dumplings

Pasta Station

Penne or Farfalle Pasta Sautéed to Order

Pasta Sauces

Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

Pasta Toppings

Roasted Chicken | Sweet Italian Sausage | Shrimp Black Olives | Caramelized Onions | Club-Grown Basil Roasted Sweet Peppers | Garlic Roasted Mushrooms Grated Asiago Cheese

Flambé Dessert Station

Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles

Kids' Movie Night

Friday, June 17 | 6:30 – 9:30 pm | \$12 per child

This month we will treat the kids to a mac-n-cheese bar complete with meatballs, grilled chicken and all the fixings. They'll be entertained with *Cloudy with a Chance of Meatballs*, board games and coloring books. **All children must be potty trained** and will be supervised by a licensed child care provider. Call 224-0650 for reservation; confirmed reservations will be billed.



Board of Governors Electronic Ballot Notification

Once again, we will email the official ballot in June to cast your vote to elect members of the 2016-2017 Board of Governors. Biographies of each candidate will be provided. You may vote for the nominees offered or provide write-in candidates. If you are not receiving emails from the Club on a weekly basis, please contact the Club at 224-0650, or hostess@govclub.com, and provide your preferred email address. This will ensure that you are able to participate in the election.

Summer Hours Begin in June

Beginning June 1, we will serve lunch Monday through Friday, and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday. Regular hours will resume after the Labor Day holiday.

GC Kids Treasure Chest



We've installed a wonderful treasure chest full of goodies for our youngest members. The chest can be found in the lobby, just under our yummy chocolate machine. When children dine in the CLUB, they will be given a treasure token permitting them to dig in and take home a special treasure.



P.O. Box 10568 Tallahassee, FL 32302

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Tina SchmitzAssistant Controller

Allison Ager Membership & Marketing Director Norman Frei Executive Chef/CEC CCC

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Anna Dawkins Nicole Okken

Food & Beverage Managers

Paul McShane Beverage Manager

Robert Tharp

Facilities Manager
Sydney Brewton

Club Concierge



Business Hours

Lunch

Grille & Balcony Monday through Friday 11:30 a.m. - 2:00 p.m.

Dinner

Grille & Balcony Wednesday through Saturday 5:00 p.m. - close

Cocktails

Lounge Monday through Friday 4 - 10:00 p.m.

Contact

202 S. Adams St. Tallahassee, FL 32301 Reservations: 850-224-0650 Reservations@GovClub.com

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