



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

August 2016

## CLUB Events

### Birthday Night

Complimentary for August birthdays!  
Wednesday, August 10 | 6-8 p.m.  
Buffet opens at 6 p.m.

### Third Thursday Happy Hour

For members ages 40 & younger  
Thursday, August 18 | 5-8 p.m.  
The Lounge

### Member Appreciation Night

50% off all food menu items  
Friday, August 19 | The Grille

### Mountain Wines of Northern Italy

Thursday, August 25  
6:30 p.m. | \$30  
Free for Platinum Society Members

### Movie Night & Parents' Date Night

Friday, August 26 | 6:30 p.m.  
\$12 per child

### Perdomo Cigar Dinner

Wednesday, August 31 | \$74  
Open Bar 7 p.m.  
Dinner 7:30 p.m.  
The Lounge

### Summer Evening Specials

Wednesdays – Farm-to-Table  
Thursdays – Fresh Florida seafood  
Fridays – Filet Night  
Saturdays – BYOB Night

### Morning Eye-Opener

Complimentary coffee & breakfast bars  
Weekdays | 7-9 a.m.  
The Parlor

### Save the Date:

Member-Guest Golf Tournament  
Friday, November 18

## Perdomo Cigar Dinner

Wednesday, August 31  
7 p.m. Open Bar | 7:30 p.m. Dinner  
\$74 | The Lounge

Join fellow cigar aficionados for another fantastic cigar dinner at your CLUB. The culinary team has created the perfect meal to compliment this evening of cigars & spirits. Call 224-0650 for reservations; confirmed reservations will be billed.



### Amuse

Crawfish Pot Pie  
Lobster Béchamel with  
Old Bay-Seasoned Crostini

### Salad Tricolore

Chopped Belgian Endive  
& Radicchio with Arugula  
Raspberry Balsamic Vinaigrette,  
Crumbled Goat Cheese  
& Toasted Pine Nuts

### Mixed Grille Entrée

Elk, Wild Boar & Lamb  
Stilton Gruyere Yukon Gold  
Potato Gratin'  
Poached White & Green Asparagus  
Forest Mushroom Ragout  
Fresh Herb Demi-Glace

### Dessert

Chef Autumn's Evening Feature

## Mountain Wines of Northern Italy – Wine Tasting

Thursday, August 25 | 6:30 p.m.  
Free for Platinum Society Members  
\$30 all others

This tasting will feature the mountain wines of northern Italy. Adam Foster of Stacole Fine Wines will present selections from Alto Adige, one of the most spectacular regions in all of Italy and Friuli, which boasts a spectacular set of microclimates and terroirs complimenting its rich, multicultural fabric. Call 224-0650 for reservations; confirmed reservations will be billed.



## Featured \$5 Cocktail of the Month: Pear and Lemon Tea Cocktail



This delicious cocktail is prepared with Belvedere Lemon Tea Vodka, pear liqueur, fresh lemon juice & simple syrup, served over ice.

Keep in mind that your CLUB always offers \$5 cocktails made with Tito's vodka and Four Yellow Roses bourbon. We are also featuring new Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.

## Wines of the Pacific Northwest Five-Course Wine Dinner

Thursday, September 8, 6:30 p.m.  
Plantation Room | \$85  
\$55 for *Platinum Society* Members



Mark your calendar for an exceptional wine dinner in September. This dinner will feature wines from King Estate in Oregon and North by Northwest in Washington.



## Welcome NEW MEMBERS

### Ian C. White

Partner & Shareholder / Ausley McMullen

SPOUSE: Lisa

SPONSORS: John Jeffrey Wahlen  
& DuBose Ausley

### James Ross Shackelford

Athletic Marketing Coordinator  
Florida State University

SPOUSE: Chelsea Knott

SPONSORS: Michael Kalifeh & Tom Stahl

### Elizabeth Boyette

Director of Academic Programs  
FSU College of Law

SPOUSE: Aaron

SPONSORS: Donald J. Weidner  
& Hayden R. Dempsey

### Jonathan Johnson

Attorney / Hopping Green & Sams PA

SPOUSE: Laura

SPONSORS: Roy Van Wyk  
& Gary K. Hunter, Jr.

### Matthew Foster

Partner & Shareholder / BLBF&G

SPOUSE: Linzy

SPONSORS: Gordon Thames  
& John C. Kenny

### Richard Brightman

Shareholder / Hopping, Green & Sams

SPONSORS: David Childs  
& Gary K. Hunter

### Lydia Claire Brooks

Vancore Jones

SPONSORS: Gus Corbella & Tom Stahl

### Erin O'Hara O'Connor

Dean & Professor / FSU College of Law

SPOUSE: Michael

SPONSORS: Lawrence N. Curtin, Esq.  
& Donald J. Weidner

### Donald A. Wilham

Credit Union Consultant

Sanders, Holloway & Ryan, CPAs

SPOUSE: Patricia

SPONSORS: David A. Wengert  
& Mike Melder

### Drew Piers

Deputy Director of Public Affairs

Sachs Media Group

SPOUSE: Rebecca

SPONSORS: Ron Sachs & Herbie Thiele

### Ryan P. Molaghan

Attorney / Brooks, LeBoeuf, Bennett,  
Foster & Gwartney, PA

SIGNIFICANT OTHER: Elora Weaver

SPONSORS: Brewster Bevis  
& Brad Burleson

### Brad Swanson

President / Florida Cable

Telecommunications Association

SPOUSE: Meg

SPONSORS: Charles Dudley  
& Brian Musslewhite

## Heat & Eat Dinners

Let the CLUB do your cooking! We'll make your workweek a little less stressful, with beautiful GOVERNORS CLUB dinners ready to take home and warm for your dining table. All items will be portioned and priced for 1-2, 3-4 or 5-6 people. Orders received by 2 p.m. will be ready for pick-up by 5 p.m. weekdays. Details and pricing for the Heat & Eat menu can be found on our website. Go to [www.govclub.com](http://www.govclub.com) and select Dining & Catering/Menus/Dining and call 224-0650 to place your order.

### Soups

Lobster Bisque  
Seafood Gumbo  
Soup du Jour

### Salads

GC Chopped Iceberg & Romaine  
Arugula Salad  
Greek Island Salad

### Entrees

Baked Maple Glazed Atlantic Salmon  
French Bistro Roasted Chicken  
Roasted Beef Tenderloin  
Bucatini Margherita

# Manager's Message – Eat the Weeds!

It's not exactly clear when people started tossing in a sprig of this or a sprinkle of that to make food and drinks more attractive. But, let's be honest - more often than not, it's merely a small, green clump of some weedy-looking stuff that gets brushed aside as soon as your plate hits the table.

But, next time you go to scrape those "weeds" off your entrée at the Club, take a closer look - and think microgreens. Microgreens are tiny edible plants, usually of the vegetable garden variety, which are traditionally grown in soil or in a hydroponic system. They are harvested while still in their juvenile state; approximately 10 days after being planted.

I actually grow many of the microgreens we use at the Club right here in my office, which my co-workers have recently begun



Barry Shields  
General Manager

calling "the farm." Here on "the farm," our most prolific crops are dun pea, sunflower, beets, cabbage and corn shoots. While they are mostly used as edible garnishes, they may also be found in salads, soups and on sandwiches.

I've also been experimenting with kohlrabi, mustard greens and organic buckwheat, with some pretty good success - and have cilantro, basil, radish and garlic sprouts in my crosshairs. So, keep an eye out, as it's likely that some of these newbies will make it to your plate very soon.

Surprisingly, the tiny infant version of what would soon become a mature plant actually tastes like what it is - corn shoots taste like sweet corn, beet spouts have that deep reddish-purple color and taste just like beets, and cabbage sprouts taste like...you guessed it, cabbage!

Not only do microgreens often have significantly higher nutrient densities than their mature counterparts, the flavors are intense and can greatly enhance the overall taste profile of your favorite dish.

My suggestion? Eat the weeds!

Barry Shields, CCM  
General Manager



Aerial shot of the "back 40" of Barry's farm.

## **50% OFF** Member Appreciation Night

Friday, August 19 | The Grille

Make reservations to dine at the CLUB on Friday, August 19, as we again 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! We'll also have live music by Charles Santiago. Call 224-0650 for reservations (highly recommended).

## Staff ANNIVERSARIES

Nick Bono, Server, 2 years

Jeremy DeGrove, Line Cook, 1 year

Annette Hansford, Bartender, 5 years

Jeremy Lancaster, Line Cook, 2 years

Laura Lusk, Bartender, 1 year

Kevin Renfroe, Sous Chef, 1 year

Tina Schmitz, Assistant Controller, 5 years

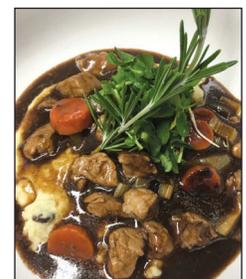
## Fast Lunch Features – Only \$12

This summer we are preparing fast and comforting weekly lunch features served with a small garden salad. Remember to drop by your CLUB to enjoy these quick, inexpensive and tasty lunches.

- **August 1-5:**  
*Fried chicken livers topped with bacon & mushrooms, served with mascarpone polenta*
- **August 8-12:**  
*Beef Bourgeon with green beans & rice*
- **August 15-19:**  
*Carolina BBQ pork ribs & sausage with mac & cheese*
- **August 22-26:**  
*Fish & Chips*
- **August 29- September 2:**  
*Fried chicken & biscuits*



Smoked barbecue chicken with Asian coleslaw and cornbread



Pork Ragu with creamy mushroom polenta

## Congratulations to Our Accolade Recipients & Members



The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go above and beyond. The member whose accolade card is drawn receives dinner for two at the CLUB. The staff members whose names are drawn receive \$100. This quarter's Accolades are awarded to:

**Aneequcka Rutherford, Server** – Aneequcka received an accolade submitted by **Carrol Dadisman**: “Aneequcka is one of the GOVERNORS CLUB’S best employees. Her service for our table, her attentiveness, her friendliness and timeliness were unmatched – and all performed with a smile and kind words.”

**Cathleen Breske, Server** – Cathleen received an accolade from **Francisco Digon**: “Cathleen provides amazing and attentive service. She was very friendly, sweet and personal. Great experience. She was so very helpful.”

**Cassidy Shields, Server** – Cassidy received an accolade from **Donna Simmons**: “Cassidy was knowledgeable about the menu and provided friendly and professional service.”

### *Additional Member Comments*

Sally Musgrove: Cassidy Shields – “Perfect, beautiful, needs a raise!”

Diane Whitney: Nicholas Bono – “End of Bin wine program is a great idea! Nicholas was thorough and attentive in every way. He enriched our evening meal.”

Jenny Blalock: Aneequcka Rutherford – “Accolades for Aneequcka for making my mom’s birthday dinner a very special one. Everything was wonderful.”

Nancy Faircloth: Marcus Richartz – “Courtesy, patience, knowledge and accommodation. Marcus has excellent manners and provides superior service!”

Manny Gonzalez: Jesse Kneiss – “Jesse did a great job taking care of our lunch group today. The best!”

Linda Figg: Mary Bowen – “Mary provided great service. She is friendly, knowledgeable and caring about the Member experience. Very nice job!”

## Summer Hours Through Labor Day

With summer upon us, we are serving lunch Monday through Friday and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday and our regular hours will resume after the Labor Day holiday.

## 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](mailto: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](http://www.govclub.com). Choose the “Membership” tab, then select “Reciprocal Clubs.”

### *Featured Reciprocal Club:* **Kitzbühel Country Club, Austria**



For fabulous networking, exquisite dining, lovely overnight stays or the countless possibilities for perfect relaxation, Kitzbühel Country Club is your personal retreat in Austria. Club members and their guests enjoy the old Tyrolean tradition of getting together. If you are interested in experiencing a private club which surpasses your expectations, then be sure to visit this new partner club! Kitzbühel Country Club is offering 25 percent off accommodations especially for GOVERNORS CLUB members.

## Update Your Member Profile and View Our Member Directory

Be sure to visit our website where you can view our private member directory, update your profile & photo, find out what’s happening in your CLUB and check out the great reciprocal clubs in our network.



To access the private side, visit [www.govclub.com](http://www.govclub.com), click Member Login at the top right of the site and when prompted, type in your username and password.

Your username has been set to your four-digit member number (if your number has fewer than four digits, add zeros at the beginning) and your initial password is your last name.

## 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.



## 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](mailto:Allisonager@govclub.com) 205-0663 for confirmation of qualification and a Loyalty Application.

## Retrieve Your Car via E-Mail or Valet App

There are two ways to request your car from valet. You may e-mail [govclubvalet@gmail.com](mailto:govclubvalet@gmail.com) or use the Mako Valet App. Please be sure to provide your ticket number, member name and requested departure time.

Use the QR code shown here to download the app or find it on Google Play and in the Apple App Store. You may request your car as early as 15 minutes before your departure, saving you valuable time!



## 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.

## Pre-Theater Dinner at the Club

5-6:30 p.m.  
Wednesday 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.

## 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 beans 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.



## 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.

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

Select a sandwich, 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](http://www.GovClub.com) and call 224-0650 to order your GC Lunch Box. New menu items include:

### GC Club Sandwich

House-roasted Turkey | Ham | Cheddar Cheese  
Swiss Cheese | Applewood Bacon | Lettuce | Tomato  
Mayo | Toasted White Bread

### Southern Cuban

Mojo Rub Sliced Berkshire Pork Loin | Tasso Ham  
Swiss Cheese | Peach Pepper-Ginger Jam Mustard  
Sweet Pickles | Pressed Cuban Bread

### Waldorf Chicken Sandwich

Sliced Deli Chicken Breast | Apple Chutney  
Sliced Brie Cheese | Cranberry Spread | Baby Arugula  
Multi-Grain French Bread

### Adams Street Roast Beef

Roast Beef | Thomasville Lil Moo Cheese,  
Caramelized Onions | Fig Sweet Onion-Rosemary Jam  
Lettuce | Tomato | Brioche Bun

### Tuscan Vegetable Wrap

Balsamic Marinated & Grilled Farm Fresh Vegetables  
Romaine | Goat Cheese | Portabella

### Chicken Caesar Wrap

Lettuce | Croutons | Parmesan | Caesar

**Sides:** Fresh fruit cup, soup du jour or house chips

**Sweets:** Rich chocolate brownie or fresh baked cookie

## Thanksgiving at Your Club

Thursday, November 24 | 12-4 p.m.  
\$34 adults | \$15 children ages 6-12  
Free for children 5 & younger

Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious and stress-free Thanksgiving served family-style at your CLUB. When you finish your meal, we'll provide take-home boxes for your leftovers. Call 224-0650 to reserve your table; confirmed reservations will be billed.



## THIRD THURSDAY HAPPY HOUR

For Members ages 40 and younger

Thursday, August 18 | 5-8 p.m. | The Lounge

Join the Intermediate Committee for Third Thursday Happy Hour. Members ages 40 and younger 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 Rickeys, Tito's Lemon Drop Martinis and \$4 Kona Big Wave brews. Reservations are not required.

## Kids' Movie Night

Friday, August 26 | 6:30 – 9:30 pm | \$12 per child



This month we'll be featuring *Stuart Little*. The culinary team will prepare a kid-friendly dinner of fried chicken fingers, veggies & starch. Following dinner they will be provided a popcorn bar to enjoy while watching the movie. Board games and coloring books will also be on hand. **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.

### 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 August Birthdays!  
Wednesday, August 10  
6-8 p.m.  
\$29 adults  
\$10 children ages 6 to 12

If you're celebrating your birthday in August, 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

## Catering Corner

The CLUB hosted a group of young ladies for a tea party last month. Member Sandy Lambert's great niece, Erin, and several of her friends enjoyed an afternoon of tea, light sandwiches & desserts with a charming setting in the Plantation Room. Following the tea, Pastry Chef Autumn gave a presentation on decorating macaroons and the girls had a wonderful time crafting their own creations.

Book your private holiday affair between now and Labor Day and receive a complimentary champagne toast for all of your guests. Contact your Catering Director, Laura Kalinoski, to reserve your space, 205-0665.



Erin and Governors Club Pastry Chef Autumn Vaught



Erin's tea party – Governors Club



Macaroon creations



Decorating macaroons at Governors Club



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

**Michael Kalifeh**  
*President*

**Marion Hoffmann**  
*Vice President*

**Bill Moor**  
*Secretary / Treasurer*

**Tom Stahl**  
*Immediate Past President*

**Kristen Bridges**  
**Beverly Burleson**  
**Juan C. 'JC' Flores**

**Joe Ann Hart**  
**David Johnson**  
**Tracy Mayernick**  
**James McFaddin**

**Laura Boyd Pearce**  
**Meredith Woodrum Snowden**



### BUSINESS HOURS

#### Lunch

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

#### Dinner

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

#### Cocktails

**Lounge**  
Monday through Friday  
4 - 10 p.m.

#### Contact

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

### CLUB MANAGEMENT STAFF

**Barry Shields**  
*General Manager/COO*

**Nancy Goodson**  
*Controller*

**Tina Schmitz**  
*Assistant Controller*

**Allison Ager**  
*Membership & Marketing  
Director*

**Demetrius Johnson**  
**Kevin Renfro**  
*Sous Chefs*

**Laura Kalinoski**  
*Catering Director*

**Cynthia Cerda**  
*Food & Beverage Director*

**Anna Dawkins**  
**Nicole Okken**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*

**Robert Tharp**  
*Facilities Manager*

**Sydney Brewton**  
*Club Concierge*

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