



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November / December 2023



**All You Can Eat  
Stone Crab Night**  
Thursday, November 2

**Stone Crab Dinner  
Special - The Grille**  
Friday, November 3

**Friday Night Jams**  
November 3, 10 & 17  
Live Music in the Lounge  
& Half-Price Happy Hour

**Birthday Night**  
Wednesday, November 8

**Champagne  
& Sparklers Tasting**  
Thursday, November 16

**Thanksgiving Buffet**  
Thursday, November 23

**Cigars & Sombreros**  
Thursday, November 30

**Children's Holiday Party**  
Monday, December 4

**Birthday Night**  
Wednesday, December 6

**Brunch with Santa**  
Sunday, December 17

**Christmas in Spain  
Holiday Wine Dinner**  
Friday, December 22

**New Year's Eve  
in the Grille**  
Sunday, December 31

## Champagne, Sparklers & Oysters Holiday Tasting

Thursday, November 16 : 6:30 p.m.

\$40++ per person

**Free for Platinum Society Members**

Enjoy a delightful evening of Champagne and sparkling wine at your CLUB. Taste and compare an abundance of delicious selections and place your holiday orders at below-market prices. Our culinary team will present delectable oysters and savory accompaniments to complement the tasting. Gather a group of friends and kick off the holiday season with a taste of the bubbly! Call 850-224-0650 for reservations; confirmed reservations will be billed.

*Winebow Fine Wine+Spirits  
Elite Worldwide Imports  
Republic National Distributing  
ASPECT Fine Wine  
Breakthru Beverage*



## Five-Course Holiday Wine Dinner Featuring Christmas in Spain

Friday, December 22 : 6:30 p.m.

\$80++ per person

**\$40 for Platinum Society Members**

Elevate your holiday celebrations with an enchanting five-course wine dinner, spotlighting the captivating wines of Spain. *View menu & details on page 6.*



## Welcome NEW MEMBERS

### **Andrew Walmsley**

*Director of Legislative Affairs*

*Florida Farm Bureau Federation*

SPOUSE: **Katherine Walmsley**

SPONSORS: **Mary Ann Hooks & Adam Basford**

### **Ryan C. Cox**

*Ramba Consulting Group*

SPONSORS: **David Ramba,**

**Allison Carvajal & Caitlin Murray**

### **John David White**

*Principal, Shumaker Advisors*

SPOUSE: **Lucy White**

SPONSORS: **Alan Suskey & Jennifer Wilson**

### **Les Akers**

*Vice President, Peter Boulware Toyota*

SPOUSE: **Ruth Akers**

SPONSORS: **Sam Ard & Winn Peeples**

### **Sara Sanders Bremer**

*Director of Government Relations*

*Florida Clerk of Courts & Comptrollers*

SPOUSE: **Martin Bremer**

SPONSORS: **Chris Hart & Fred W. Baggett**

### **Jeff Kottkamp**

*Executive Vice President, Florida Tax Watch*

SPOUSE: **Cyndie Kottkamp**

SPONSORS: **John Clark & Barney Bishop**

### **Matthew Toplak**

*Attorney, Florida Division of Emergency Management*

SPONSORS: **Sunhail Chabra & Eliakim Nortelus**

### **Jonathan Zachen**

*Managing Shareholder, Zachen Law, P.A.*

SPOUSE: **Betty Zachen**

SPONSORS: **Scott Dick & Eliakim Nortelus**

### **Tiffani-Dawn B. Sykes**

*Athletic Director, FAMU*

SPONSORS: **Al Lawson & Carol Dover**

### **Taylor Yarkosky**

*Owner, Advanced Plumbing Technology*

SPOUSE: **Courtney Yarkosky**

SPONSORS: **Michael Corcoran & Keith Truenow**

### **Matt Allen**

*Vice President, Grit Capital*

SPONSORS: **Michael Fischer & Robert Schenck**

### **Christopher T. Hodge**

*Senior Director of Government Affairs*

*League of Southeastern Credit Unions*

FIANCÉ: **Caroline Schwab**

SPONSORS: **Katie Ballard**

**& Christopher Emmanuel**

### **J.P. Bell**

*Director of Legislative Affairs*

*Florida Realtors Association*

SPONSORS: **Louis "Trey" Goldman**

**& Murphy Kennedy**

## RETURNING MEMBERS

### **Matthew Yost**

*Owner, Yost Strategies, LLC*

SPOUSE: **Victoria Yost**

### **Mary Bebout**

*Retired*

SPOUSE: **Terrell L. Bebout**

## Holiday Closings



*Thanksgiving*

November 24 & 25

*Christmas*

December 25, 26 & 27

*New Year*

January 1 & 2

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## Manager's Message

# New Menus Boast Member Favorites with Contemporary Selections

I hope you have had the opportunity to dine at the CLUB recently and experience the new menus presented by **Chef de Cuisine Jesse Comolli** and **Executive Chef Eric Fritsche**. Their culinary collaboration has resulted in interesting and exciting new dishes, filled with fresh, elevated ingredients, and artfully presented.



**Barry Shields**  
General Manager

Introducing new menus is always exciting and certainly brings a fair share of challenges. Some Members' favorite dishes have remained, and others were replaced with contemporary selections. One favorite that slipped away was the ever-popular **lobster bisque**, a CLUB staple since opening in 1982. Over the last few years, the bisque has made special appearances as the soup du jour, but we are pleased to announce that it's now a permanent offering on our new dinner menu.

Starters, including specialty meats and cheeses, fill the redesigned **charcuterie board**. Our new GOVERNORS CLUB **seafood tower** offers an impressive display of chilled, fresh-from-the-sea oysters, king crab legs, jumbo shrimp, smoked fish dip, and delicious New York-style lobster salad. New appetizers include a delicious **escargot gratin** served with herb butter, provolone cheese, and crispy crostini. Warm **king crab legs** are also available, served with bone marrow butter, shallots, chives, and a mustard cream sauce.

Our composed entrées include **scallops and shrimp risotto**, **truffle wild mushroom rigatoni**,

**Boursin grouper topped with lobster and crab**, **espresso-rubbed NY strip steak**, **GC crab cakes**, and **succulent braised short ribs**. Our butcher shop selections include **prime filet mignon**, **ribeye**, **NY strip**, **a rack of lamb**, and a **16 oz. bone-in pork chop**.

Creative and delicious side selections are abundant and will enhance any main dish. Our dessert selections include **CLUB-made ice creams**, **chocolate caramel tarts**, **Grand Marnier crème brûlée**, and the CLUB'S famous original **gâteau à l'orange**. This popular dessert boasts baked meringue, orange buttercream, and a Grand Mariner crème anglaise.

I am confident you will be pleased with the new menus and as always, given advanced notice, the Chefs can accommodate special requests to ensure your dining experience is precisely what you desire.

Bon appétit!

**Barry Shields, CCM, COO**

## Staff ANNIVERSARIES

### DECEMBER

**Branden Williams**

*Food & Beverage Manager, 7 years*

**Mike Basford Facilities, Manager, 5 years**

**Braden Herman, Server, 2 years**

**Luanne Pink, Cook, 1 year**

# **Staff Accolades**

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**William Faulkner** for **Kristina** – Fantastic service with a great attitude.

**Diana Padgett** for **Sami** – Everything! Professional yet fun. So enjoyed her throughout the entire experience.

**Mackenzie Biehl** for **Jacob** – Made our lunch absolutely a pleasure. Above and beyond. We are so lucky to have him, his professionalism and kindness.

**Elizabeth Ricci** for **Renee** – Quick service with a smile. The food was great too!

**Nancy Goodson** for **Sami** – Good service and a good attitude.

**The Alcorns** for **Kristina** – Perfect service and great attitude!

**Enoch Whitney** for **Zack** – Zack is a very personable server. Attentive to detail and post-professional in all respects.

**The Chaney's** for **Sydney** – Sydney took excellent care of my daughters during our lunch. Thank you!

**Mike Melder** for **Kristina** – Kristina provided us with excellent service. Her attention to detail is obvious and she presents a very happy and helpful attitude.

**Dominic Calabro** for **Braden** – Outstanding!! Great food and great service.

**Greg Bracko** for **Renee** – Very, very good and on the ball. Made us feel at home.

**Ana Melendez** for **Jacob** – Jacob had a wonderful demeanor and great recommendations!

**Don Wilham** for **Jacob** – Excellent service! The food was delicious.

**John Johnson** for **Renee** – Renee and the Chef were very friendly and welcoming.

**Sheriff AJ Smith** for **Jacob** – Very professional with a great attitude. Jacob took great care of us.

**Private event correspondence** – Thank you so much, **Nicole**! We truly appreciate all of your help through this process. The GOVERNORS CLUB was amazing! The staff was well prepared and kind, and the planning process was easy due to your help. The food was delicious, the venue was beautiful, and our guests had a great time! Thank you again. We will definitely use the GOVERNORS CLUB for future events.

**Private event correspondence** – We had a lovely experience at the GOVERNORS CLUB both Tuesday evening and at yesterday's luncheon.

**Private event correspondence** – Thank you both for helping me host a wonderful event to honor my stepdad last Saturday night. Everyone had a great time and they were very complimentary of the food and the service!

**Private event correspondence** – Everything was perfect, and the GOVERNORS CLUB team of professionals couldn't have been more welcoming and accommodating, which made our event even more special. This is the reason why we never go anywhere else when it comes to milestone celebrations like this. Thank you!

## Children's Holiday Party Benefitting HOPE Community

Monday, December 4 : 3 – 5 p.m.

Complimentary : Florida Ballroom

Our annual children's holiday party is a delightful day for our youngest Members! Bring the children and grandchildren and watch them marvel at the magic of the season. The children will visit with Santa Claus, decorate cookies, and enjoy face painting &



balloon creations. *Each family is asked to bring an unwrapped toy to donate to HOPE Community of the Big Bend Homeless Coalition.* Specializing in preventing and ending chronic homelessness by providing emergency shelter & support services for families with children. Reservations are requested; 850-224-0650.

## Opening Nights Dine Before the Show!



**OPENING NIGHTS**  
at FLORIDA STATE UNIVERSITY

Don't worry about missing the opening act when you dine at the CLUB! Our special \$24 filet mignon or fish fillet dinner comes complete with a wedge salad, fresh veggies, and a baked potato with bacon bits, sour cream, chives, & cheddar cheese. Available Monday through Saturday from 5 to 6:30 p.m.

*Broadway's Next Hit Musical*

*The Phony Awards*

Wednesday, November 1

*Della Mae*

Tuesday, November 7

*MacMaster & Leahy Celtic Family Christmas*

Thursday, December 7

## Friday Night Jams! *The Lounge*

at the GOVERNORS CLUB

Friday, November 3, 10 & 17

Live Music from 5:30 - 7:30 p.m.

Enjoy live music in the Lounge on Friday evenings in November. Make it your football game weekend kick-off with family and friends. All alcohol and the entire Lounge menu are one-half price from 5 to 7 p.m. And don't forget we always serve five-dollar single-pour Tito's cocktails and Zoe wine by the glass. When the music ends, hop over to the Grille for our Friday Night Filet Special. Enjoy our special \$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, oven-baked potato with sour cream, bacon, cheddar & chives.



Maurice Mangum



Ben Baggett

## Friday Night Jams Lineup

November 3

November 10

November 17

Ben Baggett

Maurice Mangum

TBD



# Five-Course Holiday Wine Dinner Featuring Christmas in Spain



Friday, December 22 6:30 p.m. reception followed by dinner  
\$80++ \$40++ for Platinum Society Members

Begin your culinary voyage with a refreshing Gazpacho, brimming with vibrant flavors, paired with Monopole Clásico Blanco. The salad course will be paired with a deliciously light Godello. Savor Chef's exquisite guajillo relleno, a delightful fusion of Spanish and Mexican cuisine, accompanied by the Mas Martinet Priorat Bru brimming with shiraz/syrah grapes that enhance the dish's depth and complexity. The main course takes center stage with a perfectly seared rib eye of beef, cooked to perfection and served alongside a robust Vina Real Reserva Rioja, intensifying the richness of the meat. This gastronomic journey culminates with Spanish torrijas, a Spanish-style French toast that harmonizes beautifully with the Goulart Brut Cava Rose Coral. This evening will be filled with Spanish charm, exceptional wines, and unforgettable flavors, making this holiday wine dinner a memorable occasion. ¡Salud! Call 850-224-0650 for reservations. Reservations are required; confirmed reservations will be billed.



## CHRISTMAS IN SPAIN

Reception  
Nordes Gin & Tonic

First Course  
**Authentic Spanish Gazpacho**

crispy fried fresh anchovies, smoked almond romesco

*Cune Monopole Clásico Blanco*

Third Course  
**Guajillo Relleno**

shrimp and despana chorizo al ajillo

*Mas Martinet Priorat Bru*

Second Course  
**Savory Greens, Spanish Manchego,  
Serrano Ham, Quince Vinaigrette**  
*Virgen del Galir Val do Galir Godello*

Fourth Course  
**Seared Rib Eye of Beef**  
queso cabrales fondue, fingerling papas bravas  
*Vina Real Reserva Rioja*



blood orange caramel

*Dessert-Goulart Brut Cava Rose Coral*



## 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. Reciprocal clubs can be found on our website and in our mobile app. Simply request your letter of introduction through the app or contact the Club Concierge at 850-224-0650, [hostess@govclub.com](mailto:hostess@govclub.com) to visit any of these fine clubs.



### Featured Reciprocal Club: Pensacola Country Club, Pensacola Bay, FL

The Pensacola Country Club is a historic spot in Pensacola Bay, Florida, founded in 1902, it is the oldest country club in the state. The Club offers a range of services and amenities, including two full-service dining rooms, banquet spaces, beautifully manicured greens, a pool, fitness facilities, and tennis courts. The Club seamlessly blends the charm of its rich history with a contemporary touch and provides an unforgettable experience.

The 18-hole golf course is a standout feature of the Club and was redesigned by former US Amateur and US Open Champion, Jerry Pate. The course offers stunning views of Pensacola Bay while golfers enjoy a challenging yet rewarding game. The tropical climate of the region allows for year-round play, practice, and quality family time.

The Pensacola Country Club is undoubtedly a great place to utilize your reciprocal member privileges.

## Stone Crab Dinner Special

**Friday, November 3 : The Grille : \$65++ pp**

For those who are unable to attend the all-you-can-eat stone crab night, we are offering a complete dinner in the Grille on Friday evening. Indulge in two pounds of cracked and chilled stone crab with soup, salad, and sides for only \$65++ per person. **Reservations must be made by Saturday, October 28.** Call 850-224-0650 to reserve; confirmed reservations will be billed.

## ALL-YOU-CAN-EAT Stone Crab Night

**Thursday, November 2 : 6:30 - 8:30 p.m.**

**\$90++ Adults : \$45 children ages 6 - 12**



**Reservations are limited for this evening and must be made by Saturday, October 28.** Call 850-224-0650 for reservations; confirmed reservations will be billed.

**Key West Conch Chowder**

**Italian Style Garden Salad or Caesar Salad**

**Cracked & Chilled Stone Crab Claws**

Key West Mustard Sauce, Cocktail Sauce,  
Lemons, Limes & Warm Clarified Butter

**Garlic & Herb Roasted Fingerling Potatoes**

**Broccoli & Cauliflower | Roasted Vegetables**

**Key Lime Pie**





## Featured \$5 Cocktails of the Month

### November: Blueberry Mojito

This delicious and refreshing cocktail is prepared with Bacardi Superior, orange liqueur, lime juice, fresh blueberries, and finished with just the right amount of mint!



### December: Peach Juniper Mule

This is a refreshing and uplifting spicy number with fragrant rooty tones. Prepared with Hendrick's Gin, peach liqueur, fresh lime juice, ginger beer, and simple syrup.



As a reminder, your CLUB always offers \$5++ single-pour cocktails made with Tito's vodka.



## Birthday Night!

*Complimentary entrée & dessert for Members with birthdays in November & December!*

Wednesday, November 8

Wednesday, December 6

6 – 9 p.m.

Seating available in the Grille, on the Patio, or Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with November & December birthdays will receive a complimentary entrée and dessert of their choice during their birthday month! Make it a special celebration at your CLUB. Call 850-224-0650 to reserve.



## Weekend Specials

**Friday -**

**Fish & Filet Night**

Enjoy our special \$24 filet mignon or fish fillet dinner is complete with wedge salad, fresh veggies, oven-baked potato with sour cream, bacon, cheddar & chives.

**Saturday - BYOB!**

Bring your favorite wine or champagne and enjoy a waived corkage fee!



## Buck per Shuck Oyster Nights

**Every Wednesday in the Lounge!**

5:30 p.m. - until sold out

Estuary Oysters are available in your Lounge fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for just one buck each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



## Half-Price Friday Happy Hours!

All alcohol and the entire Lounge menu are one-half-price on Fridays from 5 to 7 p.m. Half-Price Friday Happy Hour is available in the Lounge and on the Patio.





## Cigars & Sombreros Smoke, Snack, Sip & Socialize

Thursday, November 30

6:30 p.m. • The Balcony • \$40++



Grab your sombrero and gather on the Balcony for a spicy blend of culinary indulgence and relaxation. We'll create the perfect evening for those with a penchant for savory dishes and fine cigars. A Member bar will be available for those who wish to enjoy a cocktail. Members and guests will receive two select cigars, and Saed Jaber of Cigars of Tally will be on hand with additional cigars for purchase. Call 850-224-0650 for reservations; confirmed reservations will be billed.

### *Treat Yourself Stations with Traditional Mexican Favorites*

MEXICAN MEATBALL SLIDERS

TORTILLA FRIED CHICKEN SOFT TACOS

GUACAMOLE, PICO DE GALLO & SALSA

"STREET CORN" AND CRAB SALAD

LAMB CHILE FRITO PIE

CHARRO BEANS AND SPANISH RICE

BOURBON OLD-FASHIONED CUPCAKE

## Celebrate New Year's Eve in the Grille

HAPPY NEW YEAR

# 2024

Dine at the CLUB and celebrate the New Year in our intimate Grille with our full à la carte menu. All guests will enjoy a **complimentary sparkling wine toast and decadent chocolate truffles** at the conclusion of the evening. Call 850-224-0650 for reservations.



## The Grille

at the GOVERNORS CLUB

## FSU Men's Basketball Pre-Game in the Lounge Complimentary Wings & Chili

Pre-game in the Lounge before the men's FSU basketball games that are scheduled during regular CLUB hours. Enjoy complimentary wings & chili one and one-half hours before tip-off! Reservations are not required. Go 'Noles



Friday, November 10, 4:30 - 6 p.m. - *Kennesaw State*  
Monday, November 13, 5:30 - 7 p.m. - *Central Michigan*  
Wednesday, November 29, 7:45 p.m. - 9:15 p.m. - *Georgia*  
Saturday, December 16, 6:30 - 8 p.m. - *Southern Methodist*  
Tuesday, December 19, 6:30 - 8 p.m. - *North Florida*  
Friday, December 22, 5:30 - 7 p.m. - *Winthrop*

# Brunch with Santa

Sunday, December 17 | 10 a.m. – 2 p.m.

\$45++ adults | \$23++ children ages 6-12

Free for children 5 & under

Brunch with Santa is a cherished annual event that warms the hearts of our Members and their families. This occasion welcomes the children and grandchildren to indulge in a sumptuous brunch while sharing magical moments with Santa Claus himself. Indulge in our abundant buffet featuring a delectable array of culinary delights to satisfy everyone in the family. Room rentals will be waived for private dining. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## SEAFOOD STATION

Chilled shrimp, crab claws and oysters, & tuna tataki  
cocktail sauce, horseradish and lemons  
Baked oysters on ½ shell “casino”  
with smoked bacon, bell pepper butter,  
& cornbread crumble  
Hot baked crab and spinach dip au gratin,  
with pita, and vegetable chip dippers

## SALADS & CHILLED FOODS

Caesar salad & garden salad with assorted dressings  
Cheese and fruit display  
Niçoise vegetable salad, green beans, artichokes, tomato,  
capers, niçoise olives, red wine-feta vinaigrette  
Chilled cavatappi a la panna, green peas, prosciutto and  
capicola, smoked provolone, giardiniera,  
& creamy basil vinaigrette  
Roasted Brussels sprout salad, maple-Dijon vinaigrette,  
crispy smoked bacon, candied pecans  
Assortment of fresh baked breakfast breads and pastries

## OMELET STATION

Cooked to Order with Farm Fresh Eggs & all the Fillings

## HOT BUFFET

Carved prime striploin of beef au jus,  
horseradish cream, and bearnaise  
Breakfast potatoes and smoked gouda grits  
Bacon and sausage  
Biscuits and southern sausage gravy  
Fried oysters, remoulade, cocktail and tartare sauces  
Crème brûlée French toast,  
warm berry compote, vanilla-maple syrup  
Fillet of flounder Française,  
lemon, caper, and sherry mushroom sauce  
Crispy chicken breast Milanese,  
tomato-basil relish, roasted garlic-Boursin fondue  
Fresh vegetable medley

## HOLIDAY DESSERT DISPLAY

Including cookies & milk for Santa!





# Festive Family Thanksgiving Buffet

Thursday, November 23 : Seating 12 noon to 3 p.m.  
\$47++ adult : \$23++ children ages 6 - 12

Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious, and stress-free Thanksgiving buffet at your CLUB. Private room rental fees will be waived. Call 850-224-0650 for reservation; confirmed reservations will be billed.

## *Soup, Salad, and Chilled Buffet*

Sweet corn-rock shrimp chowder  
with mini jalapeno-cheddar corn muffins  
Caesar and garden greens salad bar with all the fixings  
Chilled toasted orzo salad, caramelized pumpkin, ricotta  
salata, pumpkinseed sage and blood orange pesto  
Minnesota wild rice Waldorf salad  
Fresh fruit display  
Artisanal cheeses, charcuterie and pates  
Baked brie in puff pastry with pear-dried cranberry,  
chutney, and smoked almonds  
Smoked salmon and rainbow trout, smoked fish dip,  
cream cheese, capers, red onion, and mini bagels  
Assorted sweet and savory breads,  
breakfast pastries, crispies and crackers

## *Chilled Seafood Bar*

Oysters, shrimp cocktail, & crab claws



## *Hot Buffet*

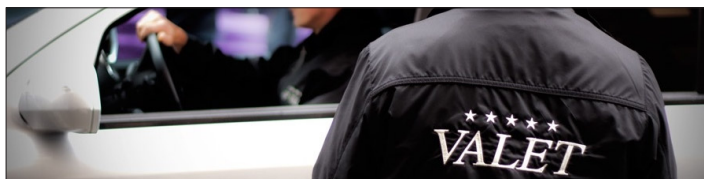
Traditional roasted turkey,  
old-fashioned giblet gravy, & cranberry-orange relish  
Sliced smoked pit ham,  
orange marmalade-Pommery mustard glaze  
Carved roasted prime rib of beef,  
thyme jus, horseradish cream sauce  
Seared salmon fillet, cauliflower puree, pecan-citrus  
gremoulata, Frangelico butter  
Cornbread-sausage dressing  
Roasted garlic mashed potatoes  
Sweet potato-marshmallow casserole  
Roasted green beans, pancetta, wild mushroom cream  
Crispy fried onions  
Sorghum and ginger glazed baby carrots

## *Dessert*

Cakes, pies, minis sweets, & hot holiday desserts

## Valet Parking Increase

In response to the increasing costs of insurance and the rising fees at Kleman Parking Plaza, American Valet Services has regretfully conveyed the necessity to adjust the pricing for valet service at the GOVERNORS CLUB. Beginning January 1, 2024, the price for valet service will be \$15 per park with a monthly parking rate of \$200 per car. We understand that this decision may come as an inconvenience, but feel it is a vital service for our Members. We remain committed to providing express service and convenience, & these changes will allow us to maintain the valet service you expect and enjoy. Thank you for your understanding.



## \$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two wines by the glass for \$5 from Skouras Winery in Greece. Founded in 1986, the estate produces a range of wines based on the Agiorgitiko grape variety. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. It is the perfect selection for salads, white meat, fish, and seafood dishes. Zoe Red is a dry red with a medium body, moderate acidity & smooth tannins. Zoe Red pairs well with steaks and barbecue.





## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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### BOARD OF GOVERNORS

<b>Allison Harrell</b> <i>President</i>	<b>Josh Aubuchon</b>
<b>John O. Clark</b> <i>Vice President</i>	<b>Harold Brown</b>
<b>Neil St. John Rambana</b> <i>Secretary/Treasurer</i>	<b>Samantha Ferrin</b>
<b>Bruce Wiener</b> <i>Immediate Past President</i>	<b>Robert Hawken</b>
	<b>Ashley Kalifeh</b>
	<b>David Mica</b>
	<b>Caitlin Yancey Moore</b>
	<b>Eli Nortelus</b>
	<b>Paula Smith</b>

### CLUB MANAGEMENT STAFF

<b>Barry Shields</b> <i>General Manager/COO</i>	<b>Tina Schmitz</b> <i>Assistant Controller</i>	<b>Paul McShane</b> <i>Beverage Manager</i>
<b>Nancy Goodson</b> <i>Controller</i>	<b>Nicole Pennington</b> <i>Sales &amp; Events Director</i>	<b>Mike Basford</b> <i>Facilities Manager</i>
<b>Eric Fritsche</b> <i>Executive Chef</i>	<b>Anna Dawkins</b>	<b>Audrey Clayton</b> <i>Concierge</i>
<b>Jesse Comolli</b> <i>Chef de Cuisine</i>	<b>Edward Mendoza</b>	<b>Sarah Langford</b> <i>Member Support Associate</i>
	<b>Isabella Nolan</b>	
	<b>Branden Williams</b> <i>Food &amp; Beverage Managers</i>	



### BUSINESS HOURS

#### Lunch

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

#### Dinner

Grille, Patio & Balcony  
Monday through Saturday  
5 p.m. - close

#### Cocktails

Lounge  
Monday through Saturday  
4 p.m. - close

#### Contact

202 S. Adams St.  
Tallahassee, Florida 32301  
Reservations: 850-224-0650  
Reservations@GovClub.com  
[www.GovClub.com](http://www.GovClub.com)

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