

The Experience

News For and About THE GOVERNORS CLUB - Tallahassee, Florida

January 2015

CLUB Events

New Year's Eve 'Surf & Turf' in the Grille

Wednesday, December 31 Reservations available 5:30 – 9:00 pm Complimentary Bottle of House Champagne!

Committee Week Lunch Buffets & Hours

January 6 & 7 January 20 & 21 The Grille will be open Until 10:00 pm

Prime Rib & Pasta Birthday Night

Complimentary to Members with January Birthdays!
Wednesday, January 7
Live Music & Flambé Dessert
6-8 pm | Buffet opens at 6 pm
\$24 Adults | \$10 Ages 6 – 12

Wines of the World Platinum Society Kick-Off

Thursday, January 15, 6:00 pm \$30 | Main Dining Room

GC Sunday Brunch in The Grille

Sunday, January 18 11:00 am – 2:00 pm New A La Carte Menu

Meet Chef Frei

Wednesday, January 28 5 – 7 pm Complimentary

Weekend Special

Friday & Saturday – \$18 Filet Dinners Saturday Night - BYOB

Morning Eye-Opener

Weekdays, Parlour, 7 - 9 am Complimentary Coffee & Pastries

Club Closing

Monday, January 19 Martin Luther King Day

Welcome Chef Norman Frei

Originally from Denver, CO Norman Frei is a Certified Executive Chef and Certified Chef de Cuisine. Chef Frei trained in the culinary arts in Balsthal, Switzerland, and later worked at various hotels and fine restaurants there. After returning to the U.S., he worked at The Grand Hotel on Mackinac Island and at Saddlebrook Resort in Tampa, FL. Next stop was at the Mountain Lake Country Club in Winter Haven, FL where he was the Executive Chef

for 14 years. For the last two years, Chef Frei has been the Executive Chef at the Dubuque Golf & Country Club in Dubuque, IA. He has extensive experience in the international food

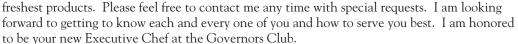


and beverage industry and is an accomplished sugar and ice sculptor with vast experience overseeing cuisine for special events, galas and weddings. Chef Frei is a strong and dedicated leader with a passion for training and teaching staff, sharing and expanding culinary knowledge and mastering the art of taste and presentation. Chef Frei frequently attends advanced culinary training. He first traveled to Europe as a semi-professional hockey player, and still enjoys playing goalie as a hobby and road cycles. He is fluent in Swiss-

German and German, and his favorite foods are Vietnamese and Mexican cuisine. Chef Frei and his son Anthony are excited to be making Tallahassee their home.

Message from the Chef

I am coming to the Governors Club after spending some time in Iowa so the warm weather will be a nice change. In the next couple of months there will be some changes with the menus and the buffets. Menus will be updated frequently to meet the needs of the Membership. I believe in making menu items from scratch, being seasonal and utilizing only the





Best regards, Chef Norman Frei, CEC CCC

Meet Chef Frei

Wednesday, January 28 | 5 – 7 pm

Complimentary Hors d' oeuvres, Wine & Beer

Get to know your new Executive Chef and preview a sampling of his amazing cuisine.

RSVP- 224-0650

Wines of the World



Thursday, January 15, 6:00 pm | \$30 Free for *Platinum Society* Members Main Dining Room

Join us as we kick-off our 2015 line-up of Platinum Society events. Multiple vendors will present 'Wines of the World' with beautiful selections from around the globe! Enjoy passed hors d'oeurves in a 'Mix & Mingle' format. Even if you are not a Platinum Society Member, come and see what all the fun is about! Reservations required; confirmed reservations will be billed. Call 224-0650 for reservations.

New Year, New Chef, All New Sunday Brunch!

Sunday, January 18 10:00 am – 2:00 pm The Grille

With the excitement of Chef Frei leading our Culinary Team, we will be offering



Sunday Brunch in the Grille with an all new a la carte brunch menu. Watch your e-mail for Chef's Sunday Brunch menu to be announced soon and make reservations for what we are sure will be the best brunch in Tallahassee!

\$5 Cocktails at Your Club!

Enjoy our 'Club Pour' selections of Tito's Vodka and Four Roses Yellow Label Bourbon at your Club. These wonderful spirits are offered at the attractive price of \$5 all day, every day!



Welcome NEW MEMBERS

Skylar Zander

Associate, Strategos Group SPOUSE: Lindsey

SPONSORS: David Johnson

& Gus Corbella

Lyle McAlister

President / Southern Furniture Leasing Sponsors: Dr. Russell Rainey

& Mark Demont

RETURNING MEMBERS

Chris Floyd

Raymond Vickers



Extraordinary Food, Wine & Spirits

The 2015 Platinum Society is a club-within-a-club organization that offers an exclusive VIP membership into Club events featuring wine and spirits. Join today and enjoy the benefits of membership all year long! Membership in the Platinum Society offers the following benefits all year long:

- 4 Complimentary 'Mix and Mingle' Wine Tastings with Chef's Lite Bites
- 4 Complimentary 'Sit Down/Educational' Wine Tastings with Chef's Lite Bites
- 4 Reduced Price Wine Dinners
 (\$55 for Platinum Members | \$85 for Non Members)
- Personal Storage for 6 Red and 6 White Wines in the Club
- No Corkage Fees
- Beautiful Governors Club Logo Wine Opener
- Platinum Society Lapel Pin
- 10% off retail purchase of Wine, Liquor & Cigars

Our quarterly rotation of tastings will be held on the third Thursday of each month and our wine dinners will be held on the third Friday of each month when in rotation. Tastings will last 1.5 hours, allowing you an opportunity to have dinner afterwards. Current Platinum Society members know that our tastings offer an abundance of wine and a fine selection of savory accompaniments. Cost for the annual membership is \$300 and the value of our tastings and dinners alone are \$360 annually. Enjoy the savings, storage and extra perks of being a Platinum Society Member!

To join or continue your *Platinum Society* membership, contact Allison Ager, allisonager@govclub.com, 205-0663.



Manager's Message

I can't tell you how great it feels to have secured the Executive Chef position. Chef Norman Frei initially came to us along with over fifty other interested candidates for the job. Sifting through the many qualified Chefs from various locations around the country, we identified the top three. Obviously, Chef Frei was one of those top three finalists. After identifying the most qualified, the next step was to bring those three Chefs to the Club where they were tested on their cooking skills. Each Chef had to prepare three different passed hors d'oeuvres; one mad shrimp, one with beef and one vegetarian. In addition

prepare three different passed hors d'oeuvres; one made of shrimp, one with beef and one vegetarian. In addition to the hors d'oeuvres the three Chefs presented a Grouper entrée, a beef entrée, a side salad and an entrée lunch salad. The food was presented to a tasting panel consisting of Club Members Mr. Gus Corbella, Mr. Tom Stahl, Mr. Michael Kalifeh, Mr. Stephen Shiver, Founding and Organizing Member Mr. Fred Baggett, Food & Beverage Director Mr. Justin Thompson and myself. The tastings were conducted over two days during two lunch



Barry Shields General Manager

periods and one dinner time. Chef Frei's performance was leaps and bounds above the other competitors and it was encouraging to see and taste his presentations which were put together with great skill and finesse. Much appreciation goes to the Members of the tasting panel for their time and culinary perspective. I found it especially interesting that one of the Members of the panel, Mr. Fred Baggett, was also involved with the hiring of the Club's very first Chef, Albert Ughetto. Perhaps Mr. Baggett is anticipating a possible return of

the Dover Sole on the menu! Chef Frei's first day on the job is December 29th. Over the next several months Chef Frei will be preparing for a busy session, creating new menus, working with the culinary team and providing our Membership with tasty and appealing cuisine. I look forward to seeing you soon and introducing you to your new Chef on January 28th.

Barry Shields, CCM General Manager

Prime Rib & Pasta - Birthday Night with Live Music

Wednesday, January 7, 6 – 8 pm Complimentary to Members with January Birthdays! Adults \$24 | Children 6 to 12 - \$10 Free for Children 5 & Under



If you're celebrating your birthday in January, 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 Station

Creamed Spinach, Seasonal Veggies, Sides & Build your own Salad Bar

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

Smoking Policy

Beginning January 1, smoking will not be allowed in the Lounge between 4 & 7 pm. After 7 pm, members who enjoy smoking will be permitted to continue to do so. The decision for a 'smoke free happy hour' was made after much discussion by the Board and input from members via a Club-wide survey. Smoking continues to be permitted on the Balcony without restriction.





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P.O. Box 10568 Tallahassee, FL 32302

RETURN SERVICE REQUESTED

New Year's Eve Prix Fixe Menu	. Wednesday, December 31
Prime Rib & Pasta - Birthday Night	Wednesday, January 7
Wines of the World Tasting!	Thursday, January 15
GC Sunday Brunch	Sunday, January 18
Meet Chef Frei	Wednesday, January 28

BOARD OF GOVERNORS

Gus Corbella President

Tom Stahl Vice President

Michael Kalifeh Secretary / Treasurer

Stephen Shiver Immediate Past President Sarah Bascom
Beverly Burleson
Cameron Cooper
Marion Hoffmann
David Johnson
Bill Moor
Clay Sechrest
Jay Smith
Jim Spalla

CLUB MANAGEMENT STAFF

Barry Shields

General Manager/COO
Nancy Goodson

Controller

Tina Schmitz

Assistant Controller

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

> Demetrius Johnson Sous Chef

Laura Kalinoski Catering Director

Justin Thompson
Food & Beverage Director

Cynthia Cerda Anna Dawkins

Food & Beverage Managers

Paul McShane

Beverage Manager

Robert TharpFacilities Manager



Business Hours

Lunch

Grille & Balcony Monday through Friday 11:30 ~ 2:00pm

Dinner

Grille & Balcony Monday through Saturday 5:00 ~ 9:00pm

Cocktails

Lounge Monday through Saturday 4:00 ~ 10:00pm

Contact

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