



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September 2014



Downtown GetDown Buffets

Friday, September 5
Friday, September 19 | 6:30 pm
\$22.50 Adult
\$12.50 Ages 6 - 12

Prime Rib Birthday Night

Complimentary to Members with September Birthdays!
Wednesday, September 10
6 - 8 pm
Live Music & Flambé Dessert
\$24 Adults | \$10 Ages 6 - 12

Paint & Sip

Thursday, September 11
5:30 pm | \$45

California Cabs Wine Tasting

Thursday, September 18 | \$30
Free to Platinum Society Members

GC Sunday Brunch

Sunday, September 21
10:00 am - 2:00 pm | \$18
Adults \$10 Children 6 - 12

Cigar Dinner on the Balcony

Thursday, September 25 | \$74
Includes Open Bar, Cigars & Dinner

BIG NIGHT Italian Dinner & Movie

Main Dining Room
Friday, September 26 | \$35
Includes Dinner, Dessert, Wine & Movie

Weekend Specials

Friday Night - \$18 Filet Night
Saturday Night - BYOB

Morning Eye-Opener

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

Club Hours

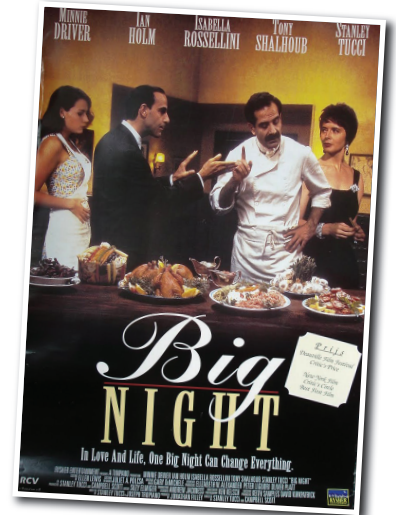
Your CLUB will resume normal business hours beginning Tuesday, September 9

BIG NIGHT – Italian Dinner & Movie

Friday, September 26
6:30 pm Cocktails | 7:00 pm Dinner
Main Dining Room | \$35

Gather a table of friends together for our showing of **Big Night** served up with Chef Brian's mouthwatering Italian dinner. For just \$35 per person, you are guaranteed a fantastic night out with highly acclaimed entertainment and dinner!

Big Night is a 1996 American drama with comedic overtones directed by Campbell Scott and Stanley Tucci. In this witty drama, a pair of brothers debate integrity versus compromise as they try to succeed in the restaurant business. The film met critical acclaim both in the United States and internationally. It was nominated for the "Grand Jury Prize" at the Sundance Film Festival and the "Grand Special Prize" at the Deauville Film Festival. Scott Tucci heads the cast, with Tony Shalhoub, Minnie Driver and Isabella Rossellini. Call 224-0650 for reservations; confirmed reservations will be billed.



BIG NIGHT MENU

Cocktails - Assorted Bruschetta & Antipasti

Il Primo - Zuppa Toscana

Il Contorno - Risotto Milanese

Il Secondo - Pasta al' Antica Per Timpano

Il Dolce - Classic Tiramisu & Espresso Anglaise

Cigar Dinner on the Balcony with Live Music

Thursday, September 25 | \$74 | Open Bar 6:00 pm | Dinner 7:00 pm

Join fellow cigar aficionados on the Balcony for another extraordinary Cigar Dinner at your CLUB. Enjoy our open bar prior to dinner followed by an amazing meal complete with three cigars (Montecristo, Romeo y Julieta and H. Upmann) presented by Altadis Company and wine on the Balcony. You won't want to miss this fantastic evening of cigars, spirits and tremendous food! Call 224-0650 for reservations; confirmed reservations will be billed.

Heirloom Tomato & Watermelon Salad

Baby Arugula, Tobacco Onions & Tahitian Vanilla Infused Balsamic

Cider Braised Pork Shank

Smoked Red Cabbage with

Roasted Fingerling Potatoes & Whole Grain Mustard Demi Glace

Triple Chocolate 'Blackout' Bread Pudding

Earl Grey Anglaise & Chocolate Cigars

House Select Red and White Wine

GC Sunday Brunch

Following the Clemson Game!

Sunday, September 21

10:00 am – 2:00 pm

Adults \$18

Children Ages 6 to 12 - \$10

Free for Children 5 & Under



Our monthly Sunday Brunch continues and Chef Brian is constantly changing the menu to offer original and creative selections. Bring family and guests to the CLUB and enjoy brunch in the Main Dining Room with beautiful guitar accompaniment. It's the perfect way to round out the weekend! Call 224-0650 for reservations; confirmed reservations will be billed.

*Baby Spinach, Watermelon, Radish
& Candied Pecan Salad with Crumbled
Gorgonzola Vinaigrette*

Fresh Fruit Display

Crisp Bacon & Sausage Patties

3 Cheese & Bradley's Grits Soufflé

Chilled Green Beans

With Roasted Red Peppers

& Sweet Soppresata

Eggs & Omelets 'Your Way'

GA Peach Melba French Toast

Eggs Benedict Sardou

Red Snapper Courtbouillon

Skillet Home Fries

Deep Dish Peanut Butter Pie

Key Lime Pie

Bananas Foster Station

GC Classic Bread Pudding

Correction

Mr. Tom Stahl has agreed to serve as our Finance Committee Chairman, not Mr. Kalifeh as published in our August newsletter. We would like to convey our sincere appreciation to Mr. Stahl for his commitment to the CLUB.



Welcome NEW MEMBERS

James Kotas

Government Affairs Specialist

FCCI Insurance Group

SPONSORS: Robert Hawken

& David Johnson

Michael Steiner

T.S. Properties & Development

SPOUSE: Emily

SPONSORS: Robert Reyes & Garry Guzzo

Sunil Rajan

Managing Partner

Rajan Restaurant Partners

SPONSORS: Gus Corbella

& Cameron Cooper

Parrish Owens

Southeastern Mills

SPONSORS: Jim Owens

& E. Edward Murray, Jr.

Van Champion

President/Childers Construction

SPOUSE: Betsy

SPONSORS: Sam Childers

& E. Edward Murray, Jr.

Christopher Clark

Senior VP of Public Affairs

Florida Medical Association

SPOUSE: Mandy

SPONSORS: David Johnson & Rich Heffley

Lounge Libations

Football season is here! When planning your tailgate, please remember that your CLUB can handle all of your beverage needs. With a few days advance notice, we can have your beer, liquor or wine delivered to the CLUB and ready for pick-up in time for the game. For the first FSU home game, the Lounge will be opening at 4:00 pm on Saturday the 6th.

We recently added two 'Club Pour' selections which include Tito's Vodka and Four Roses Yellow Label Bourbon. Enjoy these wonderful spirits at the attractive price of \$5 all day, every day! We've also added Purity Vodka, Four Roses Single Barrel Bourbon, Brugal Añejo Rum and St. George Nola Coffee liqueur to our spirit selection. For our wine lovers, we have negotiated lower prices for our wine by the glass selections and added some very nice wines to our bottle list.

Don't forget to join us on September 18 for our 'California Cabs' wine tasting. As always, we will be sampling some great wines along side Chef Brian's culinary offerings.



Family Thanksgiving Feast

Thursday, November 27 | 12:00 – 4:00 pm

Adults \$32 | Children Ages 6 to 12 - \$14 | Free for Children 5 & Under

That's right! Your CLUB will be open on Thanksgiving Day with all the traditional dishes that everyone loves. Enjoy a relaxing, delicious & stress free Thanksgiving, served family style, with family and friends at your CLUB.

Morning Eye-Opener

Your CLUB is the perfect location for a morning meeting. The Parlor is available with soft seating, Wi-Fi, complimentary coffee and pastries weekdays from 7 – 9 am. Reservations are not required.

Friday's - \$18 Filet Dinner & Live Music

Friday evenings at your CLUB continue to be a popular night for dining. With live music by Charles Santiago in the Grille, members can enjoy a 6oz Filet Mignon, Iceberg Wedge Salad, Fresh Vegetables Du Jour and an Oven Baked Potato with Sour Cream, Cheddar & Chives – all for only \$18.



Managers Message

It's great to see some of our newer programs gaining momentum. More and more Members are attending the Prime Rib Birthday Night with family and friends. I think it's finally caught on that you don't need to be celebrating a birthday to attend the dinner. At our last Prime Rib Birthday Night, we saw several tables that simply came out to enjoy Chef Brian's perfectly slow roasted Prime Rib.

It's also a treat to see how many families are bringing in the children, our Members of tomorrow, for Kids Dinner and Movie Night and our sold out Kid's Cooking Class. Summertime seemed to be a perfect opportunity to get the little ones involved in the CLUB and you can count on us looking ahead to next summer to ensure we offer a full compliment of events geared for the kids.



Barry Shields
General Manager

With the recent addition of Pastry Chef, Carol Withers, I am excited to implement fresh baked breads and pastries. Desserts will be taken to an entirely new level that the CLUB hasn't seen in many years. In addition to preparing and baking for the CLUB's in-house needs, Carol will also be offering take home items. From birthday cakes to special treats, let the CLUB serve as your all purpose bakery. Dining at the CLUB just got a whole lot sweeter.

Hope to see you in the club soon!

Barry Shields, CCM
General Manager

California Cabs – Wine Tasting

Thursday, September 18

6:00 pm

Plantation Room, \$30

Free to **Platinum Society Members**

Cabernet Sauvignon is one of the world's most widely recognized red wine grape varieties. It is grown in nearly every major wine producing country among a diverse spectrum of climates. Cabernet Sauvignon became internationally recognized through its prominence in Bordeaux wines, where it is often blended with Merlot and Cabernet Franc. For most of the 20th century, it was the world's most widely planted premium red wine grape until it was surpassed by Merlot in the 1990s. Indulge at your CLUB in all things Cab and possibly find a new favorite! Call 224-0650 for reservations; confirmed reservations will be billed.



Silver Palm Cabernet Sauvignon

Pan Seared Bistro Tenderloin with Orchard Pond

Tupelo Honey and Aged Balsamic Glaze

BV Napa Valley Cabernet Sauvignon

Lucky Goat Coffee Braised Wild Mushroom Bruschetta

Michael David Earthquake Cabernet Sauvignon

Duckhorn Decoy Cabernet Sauvignon

Prosciutto, Brie & Fig Focaccia

Stuhlmuller Vineyards Cabernet Sauvignon

Blackberry and Shaved Callebaut Chocolate Tart

Holiday Closing

In recognition of Labor Day (and the Noles season opener against Oklahoma) the main Clubhouse and Lounge will be closed on Saturday, August 30, and will re-open on Tuesday, September 2. We wish everyone a safe, relaxing and winning Labor Day weekend.

Welcome Carol Withers Governors Club Pastry Chef



We are pleased to announce the addition of a formally trained Pastry Chef to our culinary team! Carol Withers is a graduate of Le Cordon Bleu and holds a degree in Pastry and Baking. She completed her internship at the Walt Disney World Swan and Dolphin Resort under the guidance of accomplished Pastry Chef Laurent Branlard. She also worked at Todd

English's Blue Zoo restaurant while at Disney.

Carol has worked at The Chattooga Club in Cashiers, NC and Old Marsh Golf Club in Palm Gardens, FL. Aside from her Club experience; she has produced beautiful delights in bakeries and restaurants as well. Most recently, Carol was the creator of the delectable confections found at Kool Beanz Cafe here in Tallahassee.

Saturday's – BYOB Night

On Saturdays, bring your favorite bottle of wine to dinner. We'll pour the wine, waive the corkage fee and do the dishes!

Prime Rib Birthday Night with Live Music

Everyone's Invited

Complimentary to Members with September Birthdays!

Wednesday, September 10, 6 – 8 pm

Adults \$24 | Children Ages 6 to 12 - \$10

Free for Children 5 & Under

Prime Rib Birthday Night continues to gain momentum! If you're celebrating your birthday in September, 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. Indulge in our juicy prime rib carving station, Chef's recipe roasted chicken, creamed spinach, seasonal veggies, sides and build your own salad bar. Finish off the evening at our flambé dessert station! Call 224-0650 for reservations.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Prime Rib Birthday Night – Wednesday, Sept. 10
Paint & Sip – Thursday, Sept. 11
California Cabs Tasting – Thursday, Sept. 18
Cigar Dinner on the Balcony – Thursday, Sept. 25
‘Big Night’ Italian Dinner & Movie – Friday, Sept. 26

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*

Brian Knepper
Executive Chef

Demetrius Johnson
Sous Chef

Carol Withers
Pastry Chef

Laura Jester
Catering Director

Justin Thompson
Food & Beverage Director

Joshua Brock
Anna Dawkins
Food & Beverage Managers

Paul McShane
Beverage Manager

Robert Tharp
Facilities Manager



BUSINESS HOURS

Lunch

Grille & Balcony
Monday through Friday
11:30 ~ 2:00pm
(Food service available all day, menu options limited)

Dinner

Grille & Balcony
Beginning September 9
Monday through Saturday
5:00 ~ close

Cocktails

Lounge
Beginning September 6
Monday through Saturday
4:00 ~ close

Contact

202 S. Adams St.
Tallahassee, FL 32309
Reservations: 850-224-0650
Reservations@GovClub.com

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