



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November 2016

CLUB Events

50¢ Oyster Nights

Tuesdays in The Lounge
5:30 p.m. - until

All-You-Can-Eat Stone Crab!

Wednesday, November 2
6:30-8:30 p.m. | \$75 adults
\$40 children ages 6-12

Birthday Night

Complimentary for
November birthdays!
Wednesday, November 9
6-8 p.m. | Buffet opens at 6 p.m.

Third Thursday Happy Hour

For members ages 40 & younger
Thursday, November 17 | 5-8 p.m.
The Lounge

Champagne & Sparklers Tasting

Thursday, November 10
6:30 p.m. | Main Dining Room
\$30
Free for *Platinum Society* Members

Movie Night & Parents' Date Night

Friday, November 18 | 6:30 p.m.
\$12 per child

Cooking Class

Tuesday, November 15
6 – 8 p.m. | Main Kitchen
\$35 | Includes Hors d'oeuvres

Downtown GetDown Buffet

Friday, November 25
Buffet opens at 6:30 p.m.
\$22.50 adults
\$12.50 children ages 6 to 12
Free for children ages 5 & younger

Weekend Specials

Fridays – Filet Night
Saturdays – BYOB Night

Thanksgiving at Your Club

Thursday, November 24 | 12-4 p.m. | Seating between noon and 3:30 p.m.
\$34 adults | \$15 children ages 6-12 | Free for children ages 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.



Champagne & Sparklers Holiday Tasting

Thursday, November 10 | 6:30 pm
Main Dining Room | \$30
Free for *Platinum Society* Members



Just in time for the holidays we present our most popular tasting of the year! Enjoy a delightful evening of Champagne and sparkling wine at your CLUB. Taste and compare over 25 delicious selections and place your holiday orders at below market prices. Our culinary team will present savory accompaniments to compliment the tasting. Gather a group of friends and kick-off the holiday season with a taste of the bubbly! Call 224-0650 for reservations; confirmed reservations will be billed.

Cinnamon Poached Apple and
Mixed Green Salad
with Candied Pecans and Maple Cranberry
Vinaigrette

Honey Glazed Turkey

Roasted Rosemary Leg of Lamb

Giblet Gravy

Orange Cranberry Sauce

Mint Jelly

Green Bean Casserole

Creamed Spinach

Glazed Carrots

Brussels Sprouts with Caramelized Shallots

Banana Nut Bread

French Rolls

Whipped Yukon Potatoes

Cornbread Stuffing

Brown Sugar &

Pecan Sweet Potato Casserole

Pumpkin Pie

Pecan Pie

Meet the Winemaker: Complimentary Sampling with Todd Anderson

Tuesday, November 8
5:30 – 7:00 p.m.
The Lounge | Complimentary



Election night will bring an extraordinary wine sampling to The Lounge. Todd Anderson, winemaker and vineyard owner of Anderson's Conn Valley Vineyards and Ghost Horse Vineyards of Napa, California will share his world-class wines with us. Mr. Anderson's vineyards sit in the lap of Napa Valley which affords him access to some of the finest grapes in the world. This year's vintage offers exceptional balance and complexity due to extended maturation on the vine. Todd Anderson is one of the longest running winemakers in Napa and we are very fortunate to have him share his highly acclaimed wine with us.

Good Kids with Good Grades

Did your child or grandchild earn all A's and B's on their report card? Simply e-mail AllisonAger@GovClub.com



with the names and schools of your smart kids and grandkids. We'll reward their hard work with recognition in 'The Experience' and a complimentary kid's meal at the CLUB.



Welcome NEW MEMBERS

Lauren S. Walker, MSW

Social Worker

Tallahassee Memorial HealthCare

SPOUSE: Claude

SPONSORS: Lee Hinkle & Robert Reyes

Robin Olin

Panacea Oyster CoOp Corporation

SPOUSE: Kay

SPONSORS: Fred Harris & Gus Corbella

RETURNING MEMBER

Dr. Larry Robinson

Interim President, Florida A&M University

Aaron Wayt

Pumphery & Prince

Seafood Extravaganza

All-You-Can-Eat Stone Crab & Seafood Buffet

Live Music | Wednesday, November 2

Main Dining Room

6:30 – 8:30 p.m.

\$75 adults

\$40 children ages 6–12

\$15 children without stone crab

Stone Crab season returns once again, promising those scrumptious claws with mustard dipping sauce. With the recent season opening, we are bringing you the opportunity to indulge in these beauties at our all-you-can-eat Stone Crab night! The culinary team will present an abundant seafood buffet to compliment your claws. Children ages 6-12 may dine with or without Stone Crab.

Reservations required and must be made by Saturday, October 29 so we can order enough claws. Call 224-0650 for reservations; confirmed reservations will be billed.



Soup

Fresh Florida Fish Chowder

Chilled

*Stone Crab Station
Shrimp & Oyster Station
Garden Salad*

Warmed

*Roasted Bistro Chicken
Baked Atlantic Salmon
Grilled Tomatoes
Creamed Spinach*

Fire & Ice Dessert

Cherries Jubilee & Nitrogen Ice Cream



Staff ANNIVERSARIES

Madison Dudley, Hostess, 1 year

Clarence Farmer, Dishwasher, 2 years

Chris Nickel, Cook, 1 year

Manager's Message

The "Panacea Pearl" in Your Lounge

Tuesday nights in the Lounge have a nice vibe since the incorporation of fifty-cent Oyster Night. On any given Tuesday, we typically shuck around 500 of the salty bivalves, and I anticipate that number to grow.

There's an interesting story about where our oysters come from. I recently had the privilege of meeting Mr. Robin Olin, COO of the Panacea Oyster CoOp. Upon our meeting, I learned about a fairly new venture of farming oysters in the waters of Wakulla County. What a surprise! I had no idea that in the shallows between Spring Creek and Panacea, oysters are being farmed in cages. These cages are situated below the surface and never allowed to touch the bottom. As the oysters grow, they are transferred to larger cages allowing more water flow and nutrients to enter the cage. Depending on the type of oyster, they are harvested somewhere between six months and a year. The end result is a healthy, clean oyster with a perfect shape. I believe the farmed oysters have exceptional flavor over their wild cousins.



Barry Shields
General Manager

Farming oysters benefits our local waters and takes pressure off harvesting wild oysters by allowing the natural beds to reproduce and return to normal levels. Oysters act like a sponge, absorbing and filtering minerals and nutrients from the water around them. They don't generate waste or pollute the water. Instead, they remove nitrogen and improve water clarity, which benefits aquatic plants and wildlife.

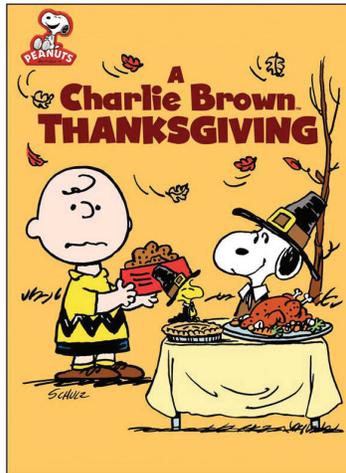
Stop by the Lounge one Tuesday evening and chat with Mr. Olin. He's eager to share his expertise and the story of his "Panacea Pearl".

Barry Shields, CCM
General Manager

Kids' Movie Night

Friday, November 18 | 6:30 – 9:30 pm | \$12 per child

This month we'll be featuring *A Charlie Brown Thanksgiving* and *The Peanuts Movie*. The culinary team will prepare a kid friendly meal followed by Charlie Brown's special Thanksgiving feast of pretzels, jelly beans, popcorn and Snoopy's toast with butter! Board games and coloring books will also be on hand. All children must be potty trained and will be supervised by a qualified child care provider. Call 224-0650 for reservation; confirmed reservations will be billed.



Children's Holiday Party Benefitting Toys for Tots

Monday, December 5 | 3:00 – 5:00 p.m.

Complimentary | Main Dining Room



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. Children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy face painting and creations by a balloon artist. **Each family is asked to bring an unwrapped toy to donate to Toys for Tots!** Your generous gifts will be provided to children in our community. Please contact the CLUB for reservations to ensure Santa will have enough goodies for the children, 224-0650.



Holiday Schedule

Friday, November 11: *Veterans Day* – Grille & Lounge Closed

Wednesday, November 23: Grille Closed for Dinner, Lounge Open

Thursday, November 24: *Thanksgiving Dinner* – 12-4 p.m.

Friday, November 25: Grille Closed for Lunch

Saturday, November 26: Grille & Lounge Closed

Wine 101 Wine Knowledge Series - #2

Wednesday, November 9, 6:30 p.m. | The Lounge | \$10

Pop in The Lounge for our next class in the wine knowledge. This second in the series will be facilitated by Lee Satterfield of Breakthru Beverage.

It doesn't matter if you were able to attend the first in the series. Every class will offer an abundance of new wine knowledge! Reservations requested, please call 224-0650 to RSVP.



Poker, Bunko & Chess Groups Forming

Our member interest survey indicated a good level of enthusiasm for group gaming; now we need to know who you are! Simply e-mail Info@GovClub.com and let us know your gaming interest. If we have enough response to start a group, we will reach out to determine the preferred day, time and Clubhouse location for each group. If you have any questions, or would like to be a group leader, please call Allison Ager, 205-0663.



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 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

50¢ Oyster Nights

Tuesdays in the Lounge | 5:30 p.m. until

That's right; these fantastic bivalves are available in your Lounge fresh shucked on the half-shell every Tuesday evening. Devour the Panacea Pearl for only 50¢ each alongside a cold brew or cocktail. Bring a group of friends, and make it your Tuesday night tradition!



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 Chatham Club Savannah, GA



The Chatham Club was founded in 1968 as a members only dining and social club with an exquisite panoramic view of the Savannah River and the downtown Historic District.

The Club is located on the 14th floor of the Desoto Hilton. The Main Dining Room is open every weekday for lunch and on Thursday, Friday and Saturday for dinner. In addition to the Main Dining Room, the Club offers four private rooms for intimate social gatherings and high-level business meetings. Superb cuisine is the hallmark of the Club, complimented by the finest in gracious service.

Magnolia Blossom Five-Course Wine Dinner

Wednesday, November 16 | Plantation Room | \$85
Reception 6:30 p.m. | Dinner 7:00 p.m.

GOVERNORS CLUB Members, Pat and Pam Roberts and Roberts Family Wine are pleased to present their Magnolia Blossom wine at this beautiful five-course dinner. Indulge in their rich, lush and bold Cabernet Sauvignon, sip the inaugural release of their single vineyard Pinot Noir and delight in the depth of their Russian River Chardonnay. Magnolia Blossom Winemaker, William Weese, is a native of Sonoma County and expanded his knowledge and passion for winemaking in New Zealand, France and Chile. Full menu can be found on our website under Dining & Catering/Menus. Call 224-0650 for reservations; confirmed reservations will be billed.



MAGNOLIA
BLOSSOM



Weekend Specials

Fridays – \$18 Filet Night with live music in The Grille
Saturdays – Waived corkage fee

Enjoy GC Java at Home

GOVERNORS CLUB special coffee blend is available for take-home in whole bean or fresh ground. Local roaster, Lucky Goat Coffee, created this special blend of coffee just for GC Members and it's what you enjoy at the CLUB. 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.



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.



Stop in prior to these events:

Birdman Live

November 1, 7:30 & 10:00 p.m.
Askew Student Life Cinema

NUTS!

November 9, 7:30 p.m.
Askew Student Life Cinema

Joe Pug

November 15, 7:30 p.m.
Goodwood Museum and Gardens

Joey Alexander Trio

November 22, 7:30 p.m.
Ruby Diamond Concert Hall

Annie

November 23, 7:30 p.m.
Donald L. Tucker Civic Center

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.



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, 205-0663 for confirmation of qualification and a Loyalty Application.

Cooking Class Holiday Hors d'oeuvres and Canapés

Tuesday, November 15
6 – 8 p.m. | Main Kitchen
\$35 | Includes Hors d'oeuvres



Spend time in the GOVERNORS CLUB Main Kitchen as Chef Renfroe provides step-by-step instruction on how to prepare tasty hors d'oeuvres and canapés for the holiday season. These items have been selected for their delicious flavors, presentation and practically to recreate in your kitchen. Call 224-0650 for reservations; confirmed reservations will be billed.

Perfect Shrimp Cocktail
Old Bay Crab Salad Phyllo Stars
Bruschetta
Tapenade

Featured \$5 Cocktail of the Month: Classic Martinez Cocktail

This cocktail is the predecessor to the modern Martini. Prepared with Old Tom Gin, sweet vermouth, Maraschino liqueur & bitters. Served up with an orange twist.



Your CLUB always offers \$5 cocktails made with Tito's vodka and Buffalo Trace bourbon. We are also featuring new Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.

Fast Lunch Features – Only \$12

Our fast lunch features continue to grow in popularity! These fast and comforting lunch features are offered weekly with a small garden salad. Drop by your CLUB to enjoy these inexpensive and tasty lunches.

- **October 31 – November 4:**
Veal meatloaf with mashed potatoes & green beans
- **November 7 – 11:**
Pork ragu with creamy mushroom polenta
- **November 14 – 18:**
Blackened redfish with red beans & rice
- **November 21 – 25:**
Steak & mushroom pot pie
- **November 28 – December 2:**
Beef lasagna



Pork ragu



Steak & mushroom pot pie

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 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

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

Complimentary to Members
with November birthdays!
Wednesday, November 9
6-8 p.m.

\$29 adults

\$10 children ages 6 to 12

If you're celebrating your birthday in November, 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

Fish & Game – You Catch and We Cook!

Bring your cleaned wild game or fresh catch to the CLUB and let us bake, broil, grill, poach or sizzle-up the fruits of your labor. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. For only \$10 per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!



THIRD THURSDAY HAPPY HOUR

For Members Ages 40 and Younger

Thursday, November 17 | 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 Rickeyes, Tito's Lemon Drop Martinis and \$4 Kona Big Wave brews. Reservations are not required



Downtown GetDown Buffet

Friday, November 25

Buffet Opens at 6:30 p.m.

\$22.50 adults | \$12.50 children ages 6 to 12

Free for children ages 5 & younger

These family-friendly GetDown buffets are the perfect way to kick-off your football weekend. Experience the Seminole spirit and casual feel throughout the Clubhouse and Lounge. There's no better way to enjoy the downtown festivities than in the comfort of your CLUB! Call 224-0650 for reservations; confirmed reservations will be billed.

November 25 | FSU vs. UF

Swamp Cabbage Salad | Fried Gator Tail

Florida Orangey Wings

Grilled Chicken Breasts

with Mango Citrus Avocado Salsa

Sufferin' Succotash

House Smoked Brisket with Haystack Onions

Tailgate Sausages and Kraut | Swamp Rice

Horse Country Dessert



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Tracy Mayernick
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Laura Boyd Pearce
Meredith Woodrum Snowden



BUSINESS HOURS

Lunch

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

Dinner

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

Cocktails

Lounge
Monday through Saturday
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
Controllor

Tina Schmitz
Assistant Controllor

Allison Ager
*Membership & Marketing
Director*

Gilbert Rodriguez
Executive Chef

Kevin Renfroe
Sous Chef

Laura Kalinoski
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Nicole Okken
Food & Beverage Managers

Paul McShane
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Sydney Brewton
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