



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

June 2018



**Brews & Bites
Casual Happy Hour**
Thursday, June 7 | 5-7 p.m.
The Lounge

Enhanced Birthday Night
Complimentary for
June Birthdays
Wednesday, June 13 | 6-9 p.m.

**Mediterranean Islands
Wine Dinner**
Friday, June 15 | 6:30 p.m.
\$89++ | \$59++ for *Platinum*
Society Members

**Father's Day Prime Steak
Dinner**
Saturday, June 16 | The Grille

Kids' Movie Night
Friday, June 22
6:30 – 9:30 p.m.

Summer Features
Beginning June 6
Wednesday – \$18 Farm to table
Thursday – \$18 Fresh
Florida seafood
Fridays – \$18 Filet night
Saturdays – BYOB night

Morning Eye-Opener
Complimentary coffee
& breakfast bars
Weekdays | 7-10 a.m.
The Lounge

Holiday Closing
Fourth of July: July 4 - 7

Summer Hours
Lunch: Mon. – Fri.
Dinner: Wed. – Sat.
Lounge closed on Saturday

Brews + Bites with Deep Brewing Co. Casual Happy Hour Sampling!

Thursday, June 7 | 5-7 p.m. | The Lounge | \$10++

Deep Brewing Company of Tallahassee will be in the Lounge sampling six of their locally brewed & artfully crafted small batch ales. Explore the infinite depths of Deep's flavors and aromas as they pay homage to historic European and American styles while diving headlong into an unknown sea of possibilities. Chef will present savory nibbles that pair perfectly with the brews. Meander around the Lounge and visit with friends at this refreshingly relaxed happy hour opportunity! RSVP requested, 224-0650.



Treat Dad to a Beautiful Prime Steak Dinner

Saturday, June 16 | The Grille

USDA Prime graded steak is delightfully tender and juicy with a buttery flavor making it distinctively superior to any other steak. Of all the beef produced in the US, less than 2% is certified as USDA Prime. We'll be offering this beautiful beef at a special price to celebrate Dad. For only \$2 per ounce, enjoy this steak with a wedge salad, golden baked potato and fresh grilled asparagus. We are pretty sure Dad will thank you!



Kentucky Derby Party

See Photos on Page 4



Enhanced Birthday Night!

Complimentary to members with June birthdays!
Wednesday, June 13 | 6-9 p.m.

\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in June, 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 and good company. We have enhanced the menu with tempting new dishes for your celebration! Call 224-0650 for reservations; confirmed reservations will be billed.

Whole Sliced Roasted Tenderloin
with Béarnaise Sauce

Sesame Seared Tuna Loin
with Traditional Accoutrements

Raw Bar
Shrimp, Oysters and Ceviche

Pasta Station
Variety of Raviolis Sautéed to Order

Pasta Sauces
Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

Accompaniments
Grilled Asparagus | Roasted Garlic Mashed Potatoes
Summer Squash Casserole | Warm Yeast Rolls
Mixed Garden Salad and Dressings

Flambé Dessert Station
Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles

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 Allison Ager at 205-0663 or allisonager@govclub.com to visit any of these fine clubs.

Featured Reciprocal Club: Park City Club, Dallas, Texas

Housed on the 17th floor of the prestigious Sherry Lane Place building, Park City Club has been serving Members and their guests for over 30 years. The



Club is a coveted location for Member dining, business entertaining, political and social events. Serving breakfast, lunch, dinner and Sunday Brunch, the Club was recently voted BEST PRIVATE CLUB IN DALLAS by the Dallas Business Journal. Located in the hub of the residential University Park and Highland Park communities and the Preston Center business district, it is known for its warm and friendly atmosphere, outstanding cuisine and discreet, attentive service.

Mediterranean Islands Wine Dinner

Featuring: Sicily, Mallorca, Santorini, Sardinia & Cypress

Friday, June 15 | 6:30 p.m.

\$89++ | \$59++ for Platinum Society Members

Mediterranean wines are ideal for summer. While many of the native grapes are unfamiliar with difficult names, they are born from grapes grown in volcanic soil and ripened by a luminous sun, salt air, and sea breezes. Best of all, they are amazingly good. Take a mini vacation with us and savor the essence of the Mediterranean Islands at this beautiful wine dinner. The evening will be facilitated by Adam Foster of Stacole Fine Wines. Call 224-0650 to reserve; confirmed reservations will be billed.

Sicily – Duck Breast Caponata
Sardinia – Angel Hair Pasta “Lumache”
Mallorca – Seafood Paella
Santorini – Beef Tenderloin Souvlaki
Cyprus – Baklava



Manager's Message

An Extraordinary Chef's Table at the Club!

On a recent Friday evening, CLUB members John L. and Linda Williams entertained some special guests at a Chef's Table in our Main Kitchen. Among those in attendance was none other than Chef Albert Ughetto, the CLUB's first chef and his wife Margaret.

In 1982, as the CLUB was in the final stages of organization, the most important task was to find the perfect chef. Selected from a pool of

over 200 applicants from the U.S. and abroad, the top pick was French Chef, Albert Ughetto. Before joining the GOVERNORS CLUB, Chef Albert was a partner and Executive Chef of De Foro, a leading restaurant in Pittsburg. His resumé included working aboard oceanographer Jacques Cousteau's research vessel *Calypso* as well as some of the world's finest kitchens. He graduated from St. Martin de Bromes in Greoux Les Bains before serving a three-year apprenticeship at the Château du Grand Jardin in Valensole, France and the Chamber de Metiers des Basse Alps in La Province, France. Chef Albert left the CLUB in 1993 to open his own restaurant and left behind his legacy never to be forgotten.

The menu for the evening was prepared and executed by our dedicated Executive Sous Chef, Kevin Renfroe. Ironically, Kevin worked in Chef Albert's kitchen in the past and was elated to prepare dinner for the master himself. The menu began with an



Barry Shields
General Manager



Chef Albert & Guest with Executive Chef
Kevin Renfroe



Soup & Salad, Bacon Wrapped Shrimp
Salad & Crawfish Bisque

amuse of Panacea Pearl oysters served with a champagne mignonette and masago seaweed salad. The first course was a bacon wrapped Gulf shrimp on petite arugula salad and accompanied with a small cup of crawfish bisque. The second course offered a succulent pan seared Pekin duck breast served with sage infused sweet potato mash, grilled broccolini and a blackberry port wine gastrique. The third course presented a porcini dusted pave' de saumon with celeriac puree, crispy brussels sprouts and sauce beurre

rouge. Beautifully braised venison short ribs served with Chef Kevin's own special mashed potatoes, grilled jumbo asparagus, baby carrots and a merlot gravy were the main course. Of course, dessert had to be our modernized version of Chef Albert's original creation, the gâteau à l'orange, consisting of layers of baked meringue, Grand Marnier butter cream and sauce en glace.

To add to the festive atmosphere, we hung a framed photo on the kitchen wall of Chef Albert and his staff while working at the Governors Club. The evening was nostalgic with beautiful food, lively guests and fond memories. Before departing for the evening, Chef Albert shared with Chef Kevin how proud he was of his culinary talents. Chef Albert's wife, Margaret, commented, "I know the food was incredible because I can't remember the last time Albert has eaten this much food!"

Barry Shields, CCM
General Manager



Pan Seared Pekin Duck Breast



Braised Venison Short Ribs

Board of Governors Electronic Ballot Notification

You will soon be receiving an email with the official ballot to cast your vote to elect members to the 2018-2019 Board of Governors. Biographies of each candidate will be provided. You may vote for the nominees offered or provide write-in candidates. If you are not receiving emails from the CLUB on a weekly basis, please give us a call at 224-0650 or email hostess@govclub.com and provide your preferred email address. This will ensure your participation in the election.

Summer Hours & Holiday Closing

Starting Monday, June 4, we will be serving lunch Monday through Friday and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday. Regular hours will resume after the Labor Day holiday. The CLUB will be closed in observance of Independence Day, July 4 – 7. Happy Summer!

Kentucky Derby Party



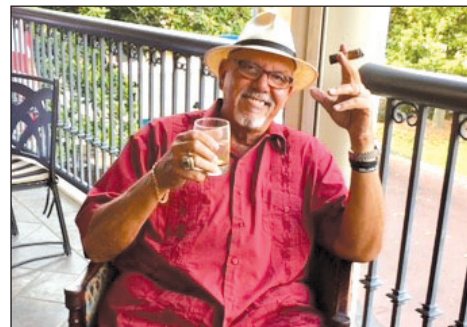
Dr. and Mrs. Cremin - Winner of Chef's Table for Six



Sarah Rumpf - Best Hat



Michael "MJ" Johnson - Best Bow Tie





Welcome NEW MEMBERS

Megan Fay

Governmental Consultant
Capital City Consulting

SPOUSE: Andrew

SPONSORS: Ron LaFace & Nick Iarossi

Dana Gehret

Owner / 1152 EGC, LLC

SPOUSE: Linda O'Donnell

SPONSORS: Karen B. Moore
& Marion L. George

Dean M. Izzo

Consultant / Capital City Consulting

SPOUSE: Chollet

SPONSORS: Ken Granger & Scott Ross

Pamela C. Post

CEO / Southern Medical Group

SPOUSE: Steven

SPONSORS: David Saint & William Dixon

Joshua W. Shelton

Vice President / McKenzie Tank Lines

SPOUSE: Danielle

SPONSORS: Thomas F. Panebianco
& Winston K. Howell

GC Chef's Table, Tallahassee's Ultimate Dining Experience!

Dinner \$90++

Optional Wine Flight \$40++

Dine privately in the GOVERNORS CLUB Main Kitchen while watching our highly skilled chefs prepare an impeccable five-course dinner catered to the culinary wishes of you and your



guests. This is a true "foodie experience" and the most unique dining opportunity in Tallahassee. Delectable wine flights may be added to compliment each course. A maximum of eight guests can be accommodated at our beautifully set dining table in the kitchen. Call your Catering Director, Nicole Carval, 205-0665 for additional information or to book your Chef's Table.

Governors Club Custom Ties

We have collaborated with Vineyard Vines to create two special ties for our membership. For those who aren't familiar with the brand, Vineyard Vines is known for its whimsical and creative custom silk fabric patterns found on ties, tote bags, belts, pocket squares, flip flops and more. Their design team has created our GC logo tie in two appealing colors: yellow background with navy logo and navy background with light blue logo. The ties are made in the USA with 100% imported printed silk. They feature a double wool blend liner and retail for \$48+. The ties are in stock now. Quantities are limited; call 224-0650 to reserve your tie(s).



Fast Lunch Features Only \$12++



Our Fast Lunch Features offer you a daily "comfort meal" in The Grille. These quick, soothing and inexpensive dishes are offered Monday through Friday with a small garden salad.

- **Mondays:** Blackened redfish with red beans & rice
- **Tuesdays:** Boneless fried chicken breast with mashed potatoes & green beans
- **Wednesdays:** Braised mojo pork, black beans, white rice & plantains
- **Thursdays:** Chicken pot pie
- **Fridays:** Golden fried shrimp, coleslaw & french fries



Braised mojo pork



75¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until

Panacea Pearl oysters are in high demand which brought the need for their company to hire a distributor to service their customers. Naturally, this has increased the price, but we are still bringing them to you at our cost. These perfectly salty bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour the delicious Panacea Pearls alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

Governors Club Accolades



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 will receive dinner for two at the CLUB. The staff members whose names are drawn will receive \$100. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect.

Kids' Movie Night



Friday, June 22 | 6:30 p.m. | \$12++ per child

Bring the kids to the CLUB for movie night with *Coco*. Dine in the Grille while the children enjoy a kid friendly meal. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 224-0650 for reservations; confirmed reservations will be billed.

Good Kids with Good Grades

Another school year has ended, and we want to celebrate our member kids and grandkids who earned all A's and/or B's in the last semester. Simply e-mail allisonager@govclub.com with the name, class grade and school that your smart kid attended. We'll reward their hard work with recognition in The Experience and a complimentary kid's meal at the CLUB. Happy Summer!



Pre-Theater Dinner at the Club

5 – 6:30 p.m.

Dine at the CLUB without the worry of missing the opening act! Enjoy our special \$18 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, and a baked potato. Reservations requested.



GC Cigar & Cigar City Brew \$12++ for the Pair

Kick back and relax in The Lounge with an ice cold Cigar City Brew alongside our exclusive label GC Cigar. This special pairing is just \$12! Rated 94 by Cigar Aficionado, the wrapper is from Honduras, the binder from Indonesia and the filler from Honduras & Nicaragua. Our cigar boasts a mild to medium body with creamy, full-flavored nuances and a fantastic aroma. The cigars are also available for purchase; \$10++ each or a box of twenty for \$185++.



GC Lunch Box \$9++ Pick-Up or Delivery

Select a menu item, 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. Call 224-0650 to order your GC Lunch Box. Menu items include:

Pimento Cheese & Fresh Baked Bread
House Made Pimento Cheese, Flat Bread,
French Baguette & Crackers

Hummus
Basil or House Blend, Fresh Fried Pita Chips, Crudit ,
Jalape o Relish & Diced Tomatoes

B nh Mi Sandwich
Vietnamese Style Sandwich
Vegan Option - Crispy Fried Tofu
Shaved, House Marinated Slow Cooked Pork Belly,
Garlic, Mayo, Cucumbers, Shaved Red Onion
Cilantro & Daikon, Pickled Carrots

Cuban Sandwich
Shaved Mojo Marinated Pork, Shaved Sweet Ham,
Swiss Cheese, House Pickles, Abuela's Malbec Mustard

Capitol Club
Vegan Option - Crispy Fried Tofu
Shaved Turkey, Shaved Sweet Ham, Hickory Smoked Bacon,
Garlic Mayo, Grilled Tomatoes, Avocado, Sour Dough Bread

Governors Club Wedge Salad
Baby Iceberg Lettuce Wedge, Blue Cheese Crumbles,
Shaved Red Onion, Bacon Bits, Fresh Florida Tomatoes

Sides: Fresh fruit cup, soup du jour or house chips
Sweets: Rich chocolate brownie or fresh baked cookie

Save the Dates

Master Magician & Mentalist Michael Gutenplan

Cocktails, Dinner and Show | \$55++

Friday, August 24

6:00 p.m. Cocktails | 7:00 p.m. Dinner & Show

The CLUB will be offering children their own magic show, movie and dinner in conjunction with this event.



Award winning magician and mentalist Michael Gutenplan will entertain with masterful sleight of hand and powerful mind reading.

Experience Michael's world-class magic with cards, coins, money, and the mind being used to create miracles right in your hands. This is the kind of magic you've seen on TV and it will leave you speechless.

Prepare to be truly amazed as Michael entertains with his psychic powers. Incredible displays of ESP, hypnosis, telekinesis, psychic readings, and predictions will keep you enthralled and spellbound. The show is interactive, fun, and truly amazing. We guarantee that you will be talking about this experience for the next 20 years!

Taste of the Club

Complimentary Happy Hour Showcase

Thursday, August 2 | 5 – 7:30 p.m.

2nd & 3rd floors

Drop in the CLUB for complimentary cocktails and culinary creations. We're hosting a happy hour to showcase all the CLUB has to offer.



Hosting a sweet 16 party? We've got you covered. Guys night out with bourbon and cigars on the balcony? Yep, we've got that covered too. Take a peek in the Main Kitchen at our beautifully appointed Chef's table, view our private rooms set for bridal luncheons, board meetings, private dinner parties and more. Action stations with sweet and savory bites. Enjoy a cigar on the balcony with live music. This is a wonderful opportunity to taste and see all that your CLUB has to offer. Bring a friend! RSVP requested, 224-0650.

Staff ANNIVERSARIES

Demetric Cooper, Dishwasher, 2 years

Jacob Olsen, Cook, 1 year

\$18++ Summer Dinner Features

Beginning June 6

Once again, we are offering our fantastic summer evening features. This is a wonderful opportunity to enjoy the culinary genius of our talented chefs at a spectacular price.

Wednesdays – Farm to Table Features:

June 6 – Panacea Pearl oysters and grits

June 13 – Glendower Farms grilled smoked center cut pork chop

June 20 – Pan seared Crooked Row Farms chicken breast a la Romano

June 27 – Braised Seminole Tribe beef short ribs

Thursdays – Florida Seafood Features:

June 7 – Rock shrimp creole with fried eggplant

June 14 – Latin spiced amberjack with corn relish, sazon rice, and cilantro oil

June 21 – Pan seared grouper with smoked gouda grits, tomato bacon gravy, and French green beans

June 28 – Pompano portobello Mornay with black garlic mashed potatoes, and grilled broccolini

Fridays – Filet Mignon or Fish Fillet

Served with a wedge salad, fresh veggies, and a baked potato.

Featured \$5 Cocktail of the Month:

Barbados Rum Punch Cocktail

Prepared with Mount Gay dark rum, lime juice, simple syrup, and Angostura bitters. Enjoy this sweet, tropical island paradise in a glass.

As a reminder, your CLUB always offers \$5++ cocktails made with Tito's vodka and Buffalo Trace bourbon. We also feature these Coravin® wine selections: Shafer Hillside Select Cabernet Sauvignon and Far Niete Chardonnay.



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.



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Dr. Robert McClure, III
James McFaddin

Robert Vice
Meredith Woodrum Snowden

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General Manager/COO

Nancy Goodson
Controllor

Tina Schmitz
Assistant Controllor

Allison Ager
*Membership & Marketing
Director*

Gilbert Rodriguez
Executive Chef

Kevin Renfroe
Executive Sous Chef

Ramsey Swafford
Sous Chef

Nicole Carval
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Branden Williams
Food & Beverage Managers

Paul McShane
Beverage Manager

Ashley Seago
Club Concierge



BUSINESS HOURS

Lunch

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

Dinner

Grille, Balcony & Patio
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
www.GovClub.com

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