



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

October 2018



### Birthdays Night

Complimentary for  
October Birthdays  
Thursday, October 11 | 6 - 9 p.m.

### Kids' Halloween Craft, Dinner & Movie

Friday, October 12 | 6:30 - 9 p.m.  
Children ages 5 and up

### Wines for Thanksgiving Tasting

Thursday, October 18 | 6:30 p.m.

### Downtown GetDown Buffets

Buffets open at 6:30 p.m.  
Friday, October 19  
Friday, October 26

### Meet the Author – Bruce Horovitz

Gamble Rogers, A  
Troubadour's Life  
Readings, Stories, Music, and  
Book Signing  
Monday, October 29  
5:30 - 7:30 p.m.

### Dueling Piano Show & Dinner

Friday, November 2  
6:30 p.m. | Member bar cocktail  
7:00 p.m. | Buffet & show

### All You Can Eat Stone Crab

Wednesday, November 7  
6:30 - 8:30 p.m.

### Eagle Eye Winemakers Dinner

Thursday, November 8 | 6:30 p.m.

### Weekend Features

Fridays – \$18 Filet night  
With live music  
Saturdays – BYOB night

### Morning Eye-Opener

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

## Wines for Thanksgiving Tasting

Thursday, October 18 | 6:30 p.m. | \$34++ | Free for Platinum Society Members

The turkey will soon be ready for carving and the corks will be ready for popping! Uncork a great Thanksgiving feast this year with wines from around the world sure to add the perfect touch to your celebration. Jon Ramsey of Augustin Wine Imports will be on hand to guide you from bubbly prosecco to delightful rosé for your table. As always, Chef's light bites will accompany the abundant wines. Call 224-0650 to reserve; confirmed reservations will be billed.

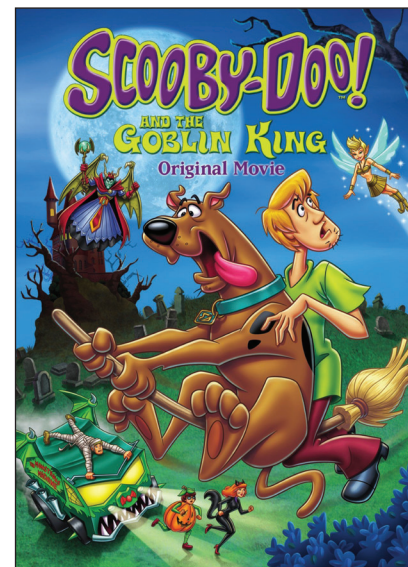


*Pertimali Prosecco | Domaine Skouras Moscofilero | Chateau Roubine Rosé  
Domaine Laforest Brouilly | Maison Alexandins Crozes-Hermitage | Dashe Zinfandel*

## Kids' Halloween Craft, Dinner & Movie

Friday, October 12 | 6:30 - 9 p.m. | \$27++ | Featuring Scooby-Doo! And the Goblin King

Get the kids in the Halloween spirit with a little spooky handcrafting, dinner & movie at the CLUB. AR Workshop will be on hand to assist the children in creating large, personalized, quality trick or treat bags with stamps and stencils. Once completed, we'll serve them mummified hotdogs, spider mac 'n' cheese, pumpkin carrots and ghostly cupcakes followed by the movie. Enjoy an evening in the Grille while we entertain the kids! Suitable for ages 5 and up; call 224-0650 to reserve and let us know which tote bag (bones or witch hat) your child would like to create. Confirmed reservations will be billed. Add \$15 for each additional tote your child would like to create.



# Birthday Night!

*Complimentary to Members with October Birthdays!*  
Thursday, October 11 | 6-9 p.m.  
\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in October, 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 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  
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**

## Save the December Dates!

December 3, Monday – Children's Holiday Party

December 5, Wednesday – Private Holiday Shopping at Your Club

December 16, Sunday – Brunch with Santa

December 20, Thursday – Holiday Wine Dinner

## 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](mailto:allisonager@govclub.com) to visit any of these fine clubs.

### Featured Reciprocal Club: The Kitchi Gammi Club

The newest addition to our reciprocal network is the beautiful Kitchi Gammi Club in Duluth, Minnesota.



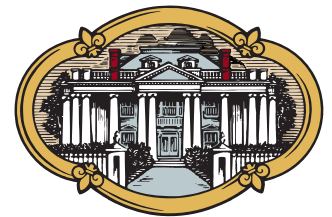
Boasting as the oldest

incorporated Club in Minnesota they have been serving Duluth and the surrounding area since its formation in 1883. Offering members and guest private dining, suites, an outdoor terrace, and various bar/lounge venues, the Kitchi Gammi Club is conveniently location on Superior Street with unobstructed view of the lake.

## Guest Policy & Usage Fees

With the rising costs of maintaining clubhouse facilities, many clubs have implemented a guest usage fee to off-set additional facility wear and tear from non-member usage. The Board of Governors recently visited this subject and voted unanimously to implement a usage fee when guest charges are not borne by the sponsoring member.

GOVERNORS CLUB Members are welcome to bring as many guests to the CLUB as they choose and per CLUB Policy, they must be accompanied by the member. Members are also permitted to sponsor guests visits twice per calendar quarter, without the sponsoring member being present. Kindly call in advance of your sponsored guests' visits. Guests who have not been sponsored in advance and settle with a credit card will incur a \$20 per visit usage fee. This fee also applies to reciprocal member visits.



## Manager's Message

# No Matter Your Preferences, We Cater to Your Culinary Needs!

I recently read in a private club publication that customization of dining orders is the key to effectively satisfying member needs. The article went on to say that private club members special order 70 percent of the time. This certainly makes sense to me as it is not unusual for us to prepare special order meals for members when dining at the CLUB. There are many prevalent dietary lifestyles being practiced and we happily strive to accommodate all.



Barry Shields  
General Manager

Most dietary lifestyles we learn of when serving members and

guests are vegan, gluten-free and vegetarian. The vegan diet excludes meat, fish, poultry and animal byproducts such as eggs, dairy and honey. A gluten-free diet is practiced by individuals with a gluten sensitivity or intolerance, known as Celiac disease. This diet stays away from wheat-based products and foods containing gluten. The vegetarian diet has been in practice for many years with the basic premise of avoiding meat. Other lifestyles we have encountered include the clean diet, paleo, primal and Mediterranean. The theory behind the clean diet is to avoid all processed foods with unhealthy ingredients including refined sugars, artificial sweeteners, high fructose corn syrup and soda. The paleo diet is based on pre-agricultural foods and the hunter-gatherer lifestyle. It includes grass produced meats, fish and seafood, fresh fruits and vegetables, eggs, nuts, seeds and healthy oils. A primal diet is one that references evolutionary biology to determine what should be consumed. The primal diet avoids modern foods such as vegetable oils, grains and dairy due to qualities that promote fat storage in the body. It eliminates processed foods in favor of natural foods we have been consuming since the beginning of time. The Mediterranean diet incorporates a style of cooking adopted by countries such as Greece and Italy. It has been associated with a reduced risk of heart disease while providing a well-balanced diet. This diet primarily enjoys plant-based foods, replaces butter with healthy oils, uses herbs and spices instead of salt and consumes very little red meat.

We willingly strive to accommodate our members and guests with their specific preferences and dietary restrictions. I encourage you to let us know how to best serve you and put us to the challenge of satisfying your culinary needs. After all, that's the difference between a private club and a public restaurant.

Hope to see you soon!

Barry Shields, CCM, General Manager

## Dueling Piano Show & Dinner

Friday, November 2 | \$46++  
6:30 p.m. Member bar cocktail | 7:00 p.m. dinner & show

Enjoy dinner and show at the CLUB! The Barry & Gary Dueling Piano show will fill your evening with laughter and music from classic rock and roll to country, Motown, the islands and current pop. Sing-a-long to your favorites with audience participation and lots of hilarious fun! Featuring Barry Kaye & Gary Farr and their zany piano performance. Call 224-0650 to reserve; confirmed reservations will be billed.



### Dueling Piano Buffet Dinner

#### Salad

Mixed Greens Salad with Assorted Dressings

Caesar Salad

Garlic Croutons, Parmesan, Caesar Dressing

Tomato Mozzarella Salad

#### Main Dishes

Pan Seared Grouper in Caper Butter

Beef & Mushrooms

Potatoes Au Gratin

Buttered Asparagus & Julienne Carrots

Cauliflower Polonaise

Steamed Rice

#### Dessert

Pastry Chef Miriam's Assorted Pastries

## 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.



### 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.

## Thanksgiving at Your Club

Thursday, November 22 | 12-4 p.m.  
Seating between noon and 3:30 p.m.  
\$36++ adults | \$15++ children ages 6-12

You CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious and stress-free Thanksgiving feast 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.

## 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 members whose accolade cards are 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.

### Congratulations to these winners!

**Calob Cook**, Server – Member **Dominic Calabro** wrote: Calob and Branden provided excellent service. Kudos to the Chef, especially for the new lunch add-on of chicken piccata and marsala.

**Philip Regalado**, Server – Member **Diane Whitney** wrote: Philip is very accommodating and graciously answered all of our questions.

**Greg Ward**, Server – Member **Jan Gainer** wrote: Excellent Service! Greg is an asset to the CLUB.



## Welcome NEW MEMBERS

### Phillip Bacon

Insurance Agent / Earl Bacon Agency Inc.

SPOUSE: Nikki

SPONSORS: Manny Gonzalez & Tim Jansen

### Russ Riley

VP Sales / DSM

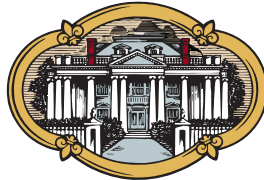
SPOUSE: Jean Morgan-Riley

SPONSORS: Allison Rideout & Erik Kirk

## RETURNING MEMBERS

### Christian Bax

John. H. Curry, Owner / Curry Financial



## What They're Saying About Your Club!

Hi Nicole,

I just wanted to extend my sincere thanks and gratitude for everything that you and your staff did yesterday to make my Mom's celebration such a success. My sister and I could not be more pleased with every single thing: the set-up, the food, the drinks, the attentive and friendly service – everything. And I really appreciate your time leading up to the event in figuring out all the details. All our guests were extremely complimentary of everything you all did, and we just cannot thank you enough.

Thank you so much,

### Lorena Holley

Florida Retail Federation

Dear Barry,

On Thursday, May 3, the Tallahassee Symphony Society held our last "Lunch with Darko" of this season, and it was very successful. I heard many compliments on the food, both in quality and presentation. There were a few unexpected requests for menu substitutions, and the Chef and staff were very accommodating.

I just wanted to convey my thanks for providing both good food and good service. The transition in Catering Manager has also been very smooth, and Nicole has been very helpful.

My compliments to your staff, and especially the Chef, on providing a delightful, delicious luncheon experience in a lovely venue.

Best regards,

### Donna Heald

Tallahassee Symphony Society Board Member

## Morning Eye-Opener

Your CLUB Lounge is the perfect location for a morning meeting or to grab a cup of coffee on the go. Enjoy soft seating, Wi-Fi, complimentary to-go coffee and assorted breakfast bars weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City." Reservations are not required.



# Downtown GetDown Buffets with Action Stations

Buffets open at 6:30 p.m. | \$24.50++ | \$12.50++ children ages 6 to 12

Kick-start your football weekends with our spectacular action station GetDown buffets. The Downtown Improvement Authority has made wonderful changes to the Downtown GetDown lineup with a renewed focus on family-friendly entertainment including great music, vendors, and children's activities. The festivities will take place directly in front of the CLUB and valet parking will be conveniently located on the corner of Park Avenue and Adams Street. Enjoy our Friday evening pre-game buffets in the comfort of your CLUB while enjoying the Seminole spirit and casual feel throughout the Clubhouse, Balcony, Patio and Lounge. Call 224-0650 for reservations; confirmed reservations will be billed.

## October 19 FSU vs Wake Forest Carolina Style

### Appalachia Kilt Salad

*mixed greens, bacon, green onions,  
warm bacon white vinegar dressing*

### Crispy Cole Slaw

*shredded cabbage, carrots, julienne pepper, tangy dressing*

### Pepsi-Cola BBQ Ribs

*marinated for 24 hours and slow smoked for 6 hours*

### Cheerwine BBQ Chicken

*marinated in Cheerwine, BBQ rubbed and baked*

### Carolina Style Hot Dogs

*served with a choice of cheese sauce, coleslaw,  
mustard, & sauerkraut*

### Attendant Prepared Fried Green Tomatoes

*with melted pimento cheese*

### Golden Hush Puppies

*sweet onion and white corn, deep fried golden brown*

### Dessert

*Pepsi & Lance Peanut Pie  
made to order Cheerwine Floats*

## October 26 FSU vs. Clemson Southern Style

### Marinated Tomato Salad

*vine ripened tomatoes, hearts of palm,  
gorgonzola cheese & herb vinaigrette*

### Mixed Greens & Berries Salad

*assorted greens, blueberries, strawberries, raspberries,  
spiced pecans, parmesan cheese & champagne vinaigrette*

**Attendant Served Carolina BBQ Pork & Sides**  
*famous Scotts Restaurant BBQ pork ribs with coleslaw,  
corn muffins & crispy French fries*

**Attendant Served Fried Catfish**  
*macaroni & cheese, mashed potatoes & gravy, & collard greens*

### Frogmore Stew

*shrimp, sweet onions, potatoes, beef sausage & corn on the cob*

### Creamy Cheese Grits

*white & yellow grits, mixed cheese, bacon, green onions*

### Southern Style Biscuits & Gravy

*buttermilk biscuits topped with savory sausage gravy*

### Southern Boiled Peanuts

### Dessert

*Pecan Pie with Whipped Cream  
Attendant served Warm Peach Cobbler and Vanilla Ice Cream*

## Kick-off Your Football Weekends at the Club!

Valet parking at the corner of Park Avenue and Adams Street

# An Evening with the Owners & Winemakers of Eagle Eye Winery

Thursday, November 8 | \$84++ | 6:30 p.m. Reception | 7:30 p.m. Dinner

Eagle Eye winery owners and winemakers Bill & Roxanne Wolf believe you can only make great wine by starting with great fruit. Their wines are made by hand to have soft tannins so they may be enjoyed young. This approach makes a balanced wine that has complexity and structure and allows the wine to age beautifully. Picked by hand, their wines are made in small lots and aged in the best French oak barrels. As the fruit transforms into wine, they pamper the barrels and make sure to get the absolute best from the grapes. The wines spend 18-24 months in the barrel and another 18-24 months in the bottle before release. The blends are made from the core of what they grow, Cabernet Sauvignon, Cabernet Franc and Petit Verdot.



*Bill & Roxanne Wolf of Eagle Eye Wines*

Join us for a delicious and illuminating evening with the Wolfs as well as distributors Cookie and Peter O'Donnell and their son, Jared O'Donnell of Elite Worldwide Imports. Additional information can be found at: [www.eagleeyewine.com](http://www.eagleeyewine.com). Call 224-0650 for reservations, confirmed reservations will be billed.

## Welcome Reception

Chef's Assorted Passed Hors d'oeuvres  
2017 Rosé of Petit Verdot

## First Course

Mint Crusted, Pan Seared Loin of Lamb over Black Pepper Hummus  
finished with smoked Bing Cherry Gastrique  
2012 Meritage

## Second Course

Herb Marinated, Grilled Pork Tenderloin over  
Crispy Sun Dried Tomato Polenta Cake  
finished with Fresh Basil Pesto Sauce, Glassy Basil  
2010 Infatuation

## Third Course

Cinnamon Dusted Duck Breast "En Poêle" over Sweet Potato Puree'  
with Sage Infused Fresh Cranberry Compote  
2012 Cabernet Franc

## Fourth Course

"Magic Dust" Rubbed, Grilled Hanger Steak  
Black Garlic Mashed Yukon Gold Potatoes  
Brown Buttered Carrots & French Green Beans  
finished with Caramelized Shallot Demi-Glace  
2012 Petite Verdot

## Fifth Course

Pastry Chef Miriam's Assorted House Made Truffles  
2012 Cabernet Sauvignon



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

Wednesday, November 7

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 season opening on October 15, 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, November 3**, 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  
Seafood Pasta  
Mixed Green Garden Salad

## Warmed

Chicken Piccata  
Grilled Tomatoes | Creamed Spinach  
Crispy Hash Browns | Cheese Grits  
Haricot Verts

## Dessert

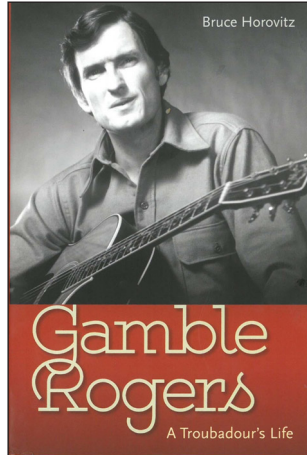
Key Lime Pie & Ice Cream Station

## Meet the Author – Bruce Horovitz Gamble Rogers, A Troubadour's Life Readings, Stories, Music, and Book Signing

Monday, October 29 | 5:30 – 7:30 p.m.

Member bar cocktails & hors d' oeuvres | \$10++

Bruce Horovitz is an award-winning journalist and entrepreneur from Jacksonville, who has just released his new book, *Gamble Rogers, A Troubadour's Life*. In this colorful biography, Horovitz tells the story of beloved raconteur, environmentalist and down-home Florida philosopher, Gamble Rogers (1937-1991) who ushered in a renaissance of folk music and storytelling during a time of great change in Florida.



Rogers infused Florida's rapidly commercializing landscape with a refreshing dose of homegrown authenticity as the state was experiencing colossal growth embodied by the new Kennedy Space Center and Disney World. His folksy style cheered and reassured worried listeners that their traditional livelihoods and locales would be all right. Rogers was known across the country for his intricate fingerpicking guitar style and rapid-fire stage acts. His storytelling evoked rural life in Florida, celebrated our natural resources and called attention to life's many small ironies. Rogers rubbed shoulders with both sides of the political isle and was a childhood and lifelong friend with the late Representative Bruce McEwan, who simply referred to Rogers as 'Jimmy', his given name.

The Gamble Rogers Memorial State Recreation Area at Flagler Beach was named in his honor following his untimely death attempting to rescue a drowning stranger, despite back problems, which made it almost impossible for him to swim.

Join us for an evening with author Bruce Horovitz as he shares his wealth of knowledge about this modern-day troubadour who delighted audiences by championing the ordinary people of his community who were closest to his heart. Reservations required, call 224-0650 to reserve.

## 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](mailto:allisonager@govclub.com), 205-0663 for confirmation of qualification and a loyalty application.

## Staff ANNIVERSARIES

Anna Dawkins, Food & Beverage Manager, 15 years

Manny Gayle, Server, 1 year

Natasha Kinch, Server/Bartender, 1 year

Lori Myers, Line Cook, 2 years

Gilbert Rodriguez, Executive Chef, 2 years

Greg Ward, Server, 2 years

## Featured \$5 Cocktail of the Month:

### The El Diablo

The El Diablo cocktail lives up to its name with a devilish combination of Don Julio Reposado tequila, Gabriel Boudier Crème De Casis De Dijon, fresh lime juice, and ginger beer served over ice.

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 Niente Chardonnay.



## 75¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until

These perfectly salty bivalves continue to be available in your Lounge fresh-shucked on the half-shell every Tuesday evening.

Devour the delicious Panacea Pearls for only 75¢ each, alongside

a cold brew or cocktail. Bring a

group of friends and make it your Tuesday night tradition!



## 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. For only \$12++ per person, enjoy your protein served with fresh vegetables

and a choice of rice or potato. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!





## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

PRST. STD. U.S.  
POSTAGE  
PAID  
TALLAHASSEE, FL  
PERMIT NO. 368

### BOARD OF GOVERNORS

**Bill Moor**  
*President*

**Laura Boyd Pearce**  
*Vice President*

**Alia Faraj-Johnson**  
*Secretary/Treasurer*

**Marion Hoffmann**  
*Immediate Past President*

**Christine Ashburn**  
**Kristen Bridges**

**French Brown**  
**Tracy Mayernick**

**J. Robert McClure, III**

**Tim Nungesser**

**Meredith Woodrum Snowden**

**Robert Vice**

**Bruce Wiener**



### BUSINESS HOURS

#### Lunch

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

#### Dinner

**Grille, Balcony & Patio**  
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  
[www.GovClub.com](http://www.GovClub.com)

### CLUB MANAGEMENT STAFF

**Barry Shields**  
*General Manager/COO*

**Nancy Goodson**  
*Controller*

**Tina Schmitz**  
*Assistant Controller*

**Allison Ager**  
*Membership & Marketing  
Director*

**Gilbert Rodriguez**  
*Executive Chef*

**Kevin Renfroe**  
*Executive Sous Chef*

**Ronnie Hall**  
*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*

**Craig Shelton**  
*Facilities Manager*

Thank You to CUNEOCREATIVE.COM for Newsletter Design & Production