



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

February 2019

CLUB Events

Birthday Night

Complimentary for February Birthdays
Thursday, February 7 | 6 - 9 p.m.

Valentine's Day in Napa

Thursday, February 14
7 p.m. Reception
7:30 p.m. Dinner

Breakfast Club Buffets

Feb. 5, 6, 7 | Feb. 12, 13, 14
Feb. 19, 20, 21
7:30 – 9:30 a.m.
The Lounge

Legislative Lunch Buffets

Feb. 5, 6, 7 | Feb. 12, 13, 14
Feb. 19, 20, 21
11:30 a.m. – 1:30 p.m.

Wines of South America Tasting

Thursday, February 21
6:30 p.m.
Free for Platinum Society Members

Kids' Cookie Baking Class, Dinner & Movie

Friday, February 22 | 6:30 p.m.

Oliva Cigar Dinner

7 p.m. Open bar
7:30 p.m. Dinner
Thursday, February 28
The Balcony

Martinis & Munchies

Happy Hour in the Lounge
Every Friday | 4 – 7 p.m.
\$5 select martinis
1/2 price Lounge menu appetizers

Tuesday Nights

75¢ oysters in the Lounge

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

Valentine's Day in Napa



Thursday, February 14 | \$105++ per person
7:00 p.m. Sparkling Reception | 7:30 p.m. Dinner

Enjoy dining among friends at our beautifully appointed gathering table for our special "Valentine's Day in Napa". This gourmet five-course dinner will be paired with delightful Napa Valley wines. Call 224-0650 for reservations; confirmed reservations will be billed.

Sparkling Reception Dibon Cava Rose NV

First Course

Pan seared diver scallops over pancetta polenta, dressed with applewood smoked bacon cream, & sprinkled with crispy capers
Hendry "Estate Vineyards" Albarino, Napa

Second Course

Medallions of herb marinated, grilled lamb loin, served with a petite ratatouille and frizzled leeks, finished with a rosemary scented sweet vermouth pan sauce
Keenan Estate Cabernet Sauvignon, Napa, Spring Mountain

Third Course

Salade tricolore of radicchio, Belgian endive, and arugula tossed in a cabernet-zinfandel vinaigrette with candied pecans, Danish blue cheese crumbles, and pumpnickel rye Croutons
Miner Family "Emily's Cuvee" Cabernet Sauvignon, Napa

Fourth Course

The Forest Meets The Sea

"Magic dust" rubbed elk chop, grilled and presented with a broiled cold-water lobster tail, smoked gouda mashed Yukon gold potatoes, grilled jumbo asparagus, accompanied by traditional bearnaise and forestiere sauces

Chappellet "Signature" Cabernet Sauvignon, Napa Valley

Pastry Chef Miriam's Valentine's Day Dessert

Valentine's Dinner in the Grille with Live Music

Thursday, February 14

Treat your sweetheart to a romantic dinner in the Grille with live music. Enjoy selections from our full à la carte menu.



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 Chef Renfroe 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 complement 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.



Melange of seafood



King crab over citrus avocado mousse



Loin of lamb over rutabaga puree with mint threads



Prosciutto wrapped diver scallop

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: Circulo Ecuestre, Barcelona, Spain



Founded in 1856, the Círculo Ecuestre is a first-class social club located centrally in Barcelona about 25 minutes to the nearest airport. It has become a key institution in the professional and personal life of the people of Barcelona and one of the greatest renowned private clubs in Europe. Their restaurant was recently renovated, maintaining the classic, exclusive feel of the club while adding modern touches. The Clubhouse boasts a restaurant, summer terrace restaurant, living rooms, an auditorium, a gym with swimming pool and solarium. Along with the main Club, they have an annex building that houses 16 comfortable rooms, including four suites for exclusive use of its members, guests and reciprocal members.

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.



Manager's Message

Welcome Executive Chef Tim Drown

With the constant pursuit of striving to provide the best quality menus at your CLUB, I am pleased to introduce our new Executive Chef, Tim Drown. Chef Tim is a graduate of Johnson & Wales University and has worked in several prestigious kitchens over the course of his 42-year career. These kitchens include the Ocean Reef Club in Key Largo, FL, the Bars Inn in Chatham, MA, the Belleview-Biltmore Resort and Spa in Clearwater, FL as well as the Centre Club in Tampa, FL. I have had the pleasure of knowing Chef Tim for almost twenty years and first met him when we both worked in the Tampa Bay market. If his name is familiar to you, he's been living in Tallahassee since 2007 and working as the Executive Chef for the University Center Club managing annual food and beverage revenues that exceed \$5 million annually.



Barry Shields
General Manager



Chef Tim Drown

- In my kitchen... cooks must be on time and work hard.
- In clubs, I'd like to see more... personalized food and personalized service.
- In clubs, I'd like to see less... rushing to get the food out and more time taken with each dish to make it as good as it can be, adding more finesse.
- The strangest member request I've ever had was when... someone ordered a filet mignon "burnt." We thought they meant "Pittsburgh rare," so we charred the outside and served it rare in the middle. They sent it back and asked again for it to be burnt. So, we burned it black on the outside and served it well, well done in the middle. They loved it.

I'm sure you'll find Chef Tim to be personable and engaging with the membership. You'll also find he's an extremely talented Chef! Please take the opportunity to introduce yourself when you see him at the CLUB.

Barry Shields, CCM, General Manager

In an article published by *Club & Resort Business*, Chef Tim answered some questions that offer a little insight to his personality and style.

- You'd be surprised to learn that... I am a type 1 diabetic and an alligator hunter.
- If I could trade places with one chef... I wouldn't. I've been in this industry for over 40 years and I'm deeply grateful for all the kitchens I've worked in, all the awards I've won and all the people I've met, taught and learned from.
- One of my most memorable meals was... at The French Laundry, when I met Thomas Keller.
- If I wasn't a chef, I'd love to be... a NASCAR driver.
- My worst culinary creation was... my first demi-glace.
- My favorite junk food is... ice cream.
- I knew I wanted to be a chef when... I first started working in the kitchen and experienced the hustle and ever-changing environment.
- I love being a club chef because... it's my passion.
- When I'm not in the kitchen, I'm... outside at the beach, golfing or biking.
- If I were stranded on a desert island, I'd want these five foods with me... pig, bread, cheese, coffee, and beer.
- If I could have dinner with one person, dead or alive, it would be... Sigmund Freud or my dad.
- The most valuable piece of advice I've ever received was... "If you want something, work hard and earn it."
- My favorite celebrity chef is... Anthony Bourdain because he says it like it is.

Oliva Cigar Dinner

Thursday, February 28 | The Balcony
7 p.m. Open Bar | 7:30 p.m. Dinner | \$74++

Gather a group of friends and enjoy this unique opportunity to indulge in fine cuisine alongside fantastic Oliva cigars! Relax, visit and enjoy a cocktail at our open bar followed by Chef Renfro's perfectly crafted three course dinner. Call 224-0650 for reservations; confirmed reservations will be billed.



First Course – Blue Caprese Salad

Hearty slices of heirloom tomato over mixed greens, topped with Danish blue cheese, dressed with unfiltered extra virgin olive oil and balsamic glaze, dusted with cracked black sea salt

Second Course – Land Meets the Sea

Blackened, grilled, hanger steak, sliced and presented with Maine lobster mashed potatoes, bacon sautéed jumbo asparagus, and cabernet bearnaise

Pastry Chef Miriam's Dessert

Gingerbread tart with Valencia orange curd and white chocolate mousse

**Featured \$5 Cocktail
of the Month:
Tanqueray Almond**

Tanqueray Almond is an aromatic cocktail that features the lovely Tanqueray London Dry Gin and amaretto with a dash of sour mix and bitters to liven it up. Served in a snifter.



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.



**75¢ Oyster Nights
Tuesdays in the Lounge**

5:30 p.m.-until sold out

These perfectly salty bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour delicious Panacea Pearl oysters for only 75¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

**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.



CG Welcome NEW MEMBERS

Thomas E. Beitelman
*State Bridge Evaluation Engineer Florida
Department of Transportation*
SPOUSE: Angela
SPONSORS: Marion Hoffmann
& Alia Faraj-Johnson

Ellyn S. Bogdanoff
Shareholder / Becker & Polikoff, PA
SPONSORS: Jose Fuentes
& Yolanda Cash-Jackson

John Brazzell
*Chief of Staff
Florida Justice Association*
SPOUSE: Hilary
SPONSORS: Paul D. Jess
& William Cotterall

Maricel Cobitz
SPOUSE: Thomas
SPONSORS: Eddy Gonzalez
& Margarita Gerson

Heather Duncan
*Vice President Governmental Affairs
University of North Florida*
SPONSORS: Joe York & Janet Owen

Jake Farmer
*Director of Government Affairs
Florida Retail Federation*
SPOUSE: Paige
SPONSORS: R. Scott Shalley
& Lorena A. Holley

Tonnette Graham
*Assoc. Director of Public Policy
Florida Association of Counties*
SPONSORS: Davin Suggs
& Laura Youmans

Gregory A. Haile
President / Broward College
SPOUSE: Chae
SPONSORS: Lila A. Jaber
& J. Larry Williams

Jeff Johnston
Managing Partner / Corcoran & Johnson
SPOUSE: Cristina
SPONSORS: Michael Corcoran
& Heather Turnbull

Thomas Leek
Chief Legal Officer
SPOUSE: Michelle
SPONSORS: Jim Magill & Robert Reyes

Grace Lovett
*VP Government Affairs
Florida Retail Federation*
SPOUSE: Van
SPONSORS: R. Scott Shalley
& Lorena A. Holley

Nick Maddox
*County Commissioner / Leon County Board
of County Commissioners*
SPOUSE: Tina
SPONSORS: Davin Suggs & Ginger Delegal

Nicholas Matthews
*Senior Government Relations Consultant
Becker & Poliakoff, PA*
SPOUSE: Barbara
SPONSORS: Jose Fuentes
& Yolanda Cash Jackson

Ananth Prasad
*President / Florida Transportation Builders'
Assoc. Inc.*
SPOUSE: Sunita
SPONSORS: Robert G. Burleson
& Alia Faraj-Johnson

Ryan Smith
*Director of Public Affairs
McNicholas & Associates*
SPONSORS: David Johnson
& Derek Whitis

Nicole Washington
*Principal
Washington Education Strategies*
SPONSORS: French Brown & Davin Suggs

Michael R. Wilson
VP Private Banking / The First
SPOUSE: Rhonda
SPONSORS: Jim Thielen & Eddie Knowles

RETURNING MEMBERS

Ramon Maury
Managing Partner / Maury Rawlins Brown

Jason Shoaf
Vice President / St. Joe Natural Gas Co.



Martinis & Munchies – Friday Happy Hours!

Enjoy \$5 martinis & half-price appetizers
Fridays in the Lounge | 4:30 – 7 p.m.

Gather the gang and kick-start your weekend in the Lounge with Martinis & Munchies. Not only will we offer these wonderful martinis, but we always serve \$5 Tito's and Buffalo Trace Bourbon cocktails. Add to the fun that our full lounge menu will be offered at half price!

Classic Martinis prepared with Tito's vodka or Tanqueray gin
Lemon Drops with Manifest Distilling Florida Citrus vodka
Ruby Reds with Deep Eddy Ruby Red vodka
Chocolate with Van Gogh Dutch Chocolate vodka
Tito's Cosmos / Buffalo Trace Manhattans

Reminders for the Legislative Season

Guest Policy & Usage Fee: Members are welcome to bring guests, and per CLUB Policy, they must be accompanied by the Member. Additionally, Members are permitted to have guests in the Clubhouse without being present, twice per calendar quarter. Guests who have not been sponsored in advance or are not accompanying a member will incur a \$20 per visit usage fee. This fee also applies to reciprocal member visits.

Member Tabs: Please assist our Lounge staff by signing all tabs. This will ensure all charges are made to the correct member account and that your membership is not being abused.

Reservation Hold: We will hold all reservations for twenty minutes. If we do not hear from you twenty minutes following your reservation, we will release your table for another member. If you are running late, just give us a call and we will be happy to hold your table.

Breakfast & Lunch Buffets: Buffets will be held in the Lounge on Tuesdays, Wednesdays and Thursdays during committee weeks and the legislative session.

GC Lunch Box: We are unable to deliver GC Lunch Boxes Monday through Thursday from 11:30 a.m. to 1 p.m. during committee weeks and legislative session, we will however, be happy to have them ready for a speedy pick-up.

Charge Up: There are electrical outlets along the lower portion of the Lounge bar, allowing you to re-charge yourself and your phone!



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.

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Stop in your Lounge prior to these FSU basketball game and enjoy complimentary wings & chili.



FSU vs. Wake Forest: Wednesday, February 13, 5 - 6:30 p.m.

FSU vs. Notre Dame: Monday, February 25, 5 - 6:30 p.m.

Heat & Eat Dinners

Let the CLUB do your cooking! We'll make your workweek a little less stressful with beautiful GOVERNORS CLUB family style 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 pickup 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

Caesar, Watermelon Feta Salad,
Wedge Salad

Entrees

Baked Mustard Crusted Atlantic Salmon,
Chicken Picatta, Chicken Marsala,
Roasted Beef Tenderloin,
Wild Mushroom Risotto

Birthday Night!

Complimentary to members with February birthdays!
Thursday, February 7 | 6-9 p.m.
\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in February, 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

GC Kids Treasure Chest

We have a wonderful treasure chest full of goodies for our youngest members. The chest can be found in the lobby, just under our yummy chocolate machine. When children dine in the CLUB, they'll be given a treasure token permitting them to dig in the chest and take home a special treasure.



Staff ANNIVERSARIES

Marcus Richartz, Server 7 years

Good Kids with Good Grades

Congratulations to these great kids for achieving the honor roll in the last nine weeks of school. Keep up the great work!



Addison Mayernick, 4th grade, Florida State University School
Kennedy Mayernick, 1st grade, Florida State University School
Peyton Johnson, 4th grade, Florida State University School
Lily Morgan, 3rd grade, Florida State University School



Kids' Baking, Movie & Dinner Featuring: *Cloudy with a Chance of Meatballs*

Friday, February 22, 6:30 – 9:30 p.m. | \$15++ per child

Bring the kids to the CLUB for a night all their own. Adults can dine in the Grille with live music while the children enjoy a hands-on experience preparing cookies for the oven. Once complete, we will serve them a spaghetti & meatball dinner while they watch our featured movie. At the end of the evening, the kids will take their cookies home for the family to enjoy. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the event. Call 224-0650 for reservations; confirmed reservations will be billed.



GC Lunch Box \$10++ 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. During committee weeks and legislative session, we are unable to deliver between 11:30 a.m. and 1 p.m. Call 224-0650 to order your GC Lunch Box. Menu items include:

Hummus

House blend, tomato concassé, fresh fried pita chips & crudité

Creamy Pimento Cheese

House made pimento cheese, flat bread & crackers

Wedge Salad

Baby iceberg lettuce wedge cuts, blue cheese crumbles, shaved red onion, bacon bits, sliced Florida Roma tomatoes

Mojo Grilled Chicken Sandwich

Mojo marinated chicken breast, Iberian pork chorizo, queso fresco, lettuce, tomato & onion on a knot roll

Open-faced Iberian Pork Sandwich

Shaved, herbed Glendower Farms Iberian BBQ pork, truffle pepper mayonnaise, plum tomatoes, shaved iceberg lettuce, Swiss cheese on Cuban bread

Impossible Burger

Vegetable protein burger, lettuce, tomato, onion, pickles, whole grain mustard & crispy onions on a knot roll

Sides: Fresh fruit cup, soup du jour or house chips

Sweets: Rich chocolate brownie or fresh baked cookie

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!



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.



Wines of South America Tasting

Thursday, February 21 | 6:30 p.m.

\$34++ | Free for *Platinum Society* Members

South America has a diverse landscape of wine regions and varieties. With over eighty percent of the world's Malbec production in Argentina, this is the variety that put South America on the map in terms of worldwide fame. Torrontes also grows well at high altitude and produces light white wines with aromas of jasmine and tropical fruit. Explore these and other delightful South American wines at this wonderful tasting facilitated by Lee Satterfield of Breakthru Beverage. Call 224-0650 for reservations; confirmed reservations will be billed.

Alma Negra Rosé Brut

Bodega Colome Torrontes

Ernesto Catena Padrillos Pinot Noir

Tinto Negro Malbec

Ernesto Catena Cabernet Franc

Susanna Baldo Late Harvest Torrontes

Download Our Mobile App & Receive Special Notifications

When you download the app, not only will you have all things GOVERNORS CLUB at your fingertips, you will receive notifications of specials at the CLUB. Search for and download GOVERNORS CLUB from the Apple App Store or Google Play on your mobile device.



What's in the app:

- Real-time push notifications
- Reservations
- Upcoming events & activities
- Account statements
- Member & staff directories
- Reciprocal clubs & benefit request form
- Contact anyone directly in the app
- Update your profile & preferences
- One-time log-in



GOVERNORS CLUB

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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

CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Tina Schmitz
Assistant Controller

Allison Ager
*Membership & Marketing
Director*

Tim Drown
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 White
Club Concierge

Mike Basford
Facilities Manager

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