



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November/December 2020

## CLUB Events

### All-You-Can-Eat Stone Crab Night

Thursday, November 5

### Bring a Friend Happy Hours

Friday, November 6  
Friday, December 4

### Birthday Nights!

Wednesday, November 11  
Wednesday, December 9

### Champagne, Sparklers & Oysters Holiday Tasting

Thursday, November 19

### Family Style Thanksgiving

Thursday, November 26

### Cars & Cigars

Wednesday, December 2

### Brunch with Santa

Sunday, December 6

### Children's Holiday Party

Monday, December 14

### Gingerbread House Building Party

Thursday, December 17

### Ramey Wine Cellars Holiday Dinner

Friday, December 18

### New Year's Eve in France

Thursday, December 31

### FSU Football Watch Parties!

The Lounge

### Half-Price Friday Happy Hour

All drinks and Lounge menu at 1/2 price

### 75¢ Estuary Oyster Night

Wednesday in the Lounge

### Morning Eye-Opener

Weekdays | The Lounge

## All-You-Can-Eat Stone Crab Night Served Family Style

Thursday, November 5 | Florida Ballroom & Balcony | 6:30 – 8:30 p.m.

\$80++ adults | \$40++ children ages 6 – 12

Take-out available; call for details.

Stone crab season returns once again, promising those scrumptious claws with mustard dipping sauce. The season opened in October and we are providing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night! The culinary team will present seafood selections to compliment your claws. Reservations required and must be made by Saturday, October 31, so we can order enough claws. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Key West Conch Chowder

Choice of Italian Style Garden Salad or Caesar Salad

Cracked & Chilled Stone Crab Claws

Key West Mustard Sauce, Cocktail Sauce, Lemons, Limes, Warm Clarified Butter

Garlic and Herb Roasted Fingerling Potatoes

Steamed Broccoli and Cauliflower

Roasted Seasonal Vegetables

Key Lime Pie

## Champagne, Sparklers & Oysters Holiday Tasting

Thursday, November 19 | 6:30 p.m.

\$34++ | Free for Platinum Society Members

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 delectable oysters and savory accompaniments to compliment the tasting. Gather a group of friends and kick-off the holiday season with a taste of the bubbly! Call 850-224-0650 for reservations; confirmed reservations will be billed.





# GRILLING KITS



Let us help simplify your shopping and meal prep with wonderful kits to sizzle on the grill or in your kitchen. All meals are in Cryovac packaging to ensure the freshest ingredients in your fridge!

Call the CLUB at 850-224-0650 and place your order 24 hours in advance of pick-up. Kits are available for pick-up Monday through Saturday. Order individual kits or bundle all three for \$190.

**Prime Steak Kit** - 4 each, 12 oz. "Prime" ribeye steak, 1 lb. asparagus, 6 oz. herb butter, 2 oz. steak seasoning - \$112



**Lighter Side Kit** - 6 each, 6 oz. boneless chicken breast, two pounds of ready to grill veggies, one pound of seasonal fruit salad, 2 oz. lemon pepper - \$50



**Cheeseburger in Paradise Kit** - 6 each, 8 oz. Angus ground brisket patty. Knot rolls, 6 ea. American cheese slices, iceberg lettuce, tomato, red onion, dill pickle spear, and a bottle of Heinz steak sauce - \$54



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## GC Charcuterie & Imported Cheese Board

Full board \$32  
Half board \$17

Enjoy a beautiful array of cheeses, Italian meats, sausages, dried fruits, olives, pickled vegetables & grilled flatbread from the talented chefs at your CLUB. Our boards are



carefully crafted with the finest ingredients available. Dine-in or take-out. Add a bottle of wine, cold brews, or your favorite cocktails to your order.



## The Grille

**\$13 Fast Lunch Features**

Our fast lunch features offer member value pricing with your choice of our soup of the day or a side garden salad.



- **Monday - Crispy Tempura Shrimp** Stir fried vegetables, crispy wonton skins and sweet chili glaze.
- **Tuesday - Sliceberg Salad** Grilled, marinated breast of chicken with sliced tomatoes, applewood bacon, scallions, blue cheese & red onions on a wedge of Iceberg lettuce with creamy peppercorn dressing.
- **Wednesday - Tenderloin of Beef au Poivre en Feuilletage** Tender filet mignon sautéed with summer squash, zucchini, carrots, onions, and green peppercorns flambéed with brandy and demi-glace in a flaky puff pastry dish.
- **Thursday - Topolo "Caesar" Salad with Blackened Grouper Reduction** Chopped romaine lettuce tossed with lime zest, serrano chile, croutons and Caesar dressing topped with seared Cajun spiced grouper pieces, Parmesan-Reggiano, crispy corn tortillas and cilantro.
- **Friday - Ronnie's "Chicken Fried"** Marinated bone-in chicken, floured and fried golden brown with sweet corn fritters and buttermilk mashed potatoes.



Crispy Tempura Shrimp

## Manager's Message

# Dine Outdoors at Your Club

I've always thought the Balcony was a special spot for al fresco dining but not everyone seemed to share the same thought until more recently. The CDC continually recommends that being outdoors presents a lower risk of contracting COVID-19 over being indoors. Because of this recommendation, the Patio and especially the Balcony have become the two most requested dining areas in the CLUB. Even the tables in the beautifully renovated interiors of the Grille cannot compete with the demand for outdoor dining.



Barry Shields  
General Manager

As we move into cooler temperatures at the close of the year, keep in mind your outdoor options when visiting the CLUB. We even have large heaters to warm up the space on chillier days. In addition to serving you al fresco style, the Grille and our private dining rooms remain available to you as well.

Here's a little bit of history about the Balcony taken from the Governors CLUB 25<sup>th</sup> Anniversary Book...

*The second major renovation project for the Club was the addition of the Balcony in 1996. Barnett and Fronzak were the architects and Peggy Carlson was the interior designer on the project. Wider than most people anticipated, and with tile floors instead of wood, the covered balcony was completed in grand fashion to provide outdoor dining and event space. "When we began talking about the Balcony, (the late) Marvin Arrington really brought a common sense approach to the project," said Lee Hinkle, founding member and president*

(1997). "He wasn't in for high-falutin' things – he kept saying, "What do members want?". The members wanted more space for parties and weddings and the flow of the Balcony worked really well. His wife, Lynn, reiterated Arrington's desire for the Balcony to serve as yet another way to bring value to the members. "Marvin wanted people to enjoy the Club to the fullest extent possible," she said. "If that meant there needed to be another dining room or a Balcony or a Grill or a change in the menu, then he would work on getting it done."

It's hard to believe the CLUB did not have a balcony for the first 14 years of operation but we're most appreciative of those early leaders who had the foresight to build it for our enjoyment today.

Hope to see you soon.

**Barry Shields, CCM, COO**

## Children's Holiday Party Benefitting Toys for Tots

**Monday, December 14 | 3 – 5 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. The children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy face painting and balloon creations. Each family is asked to bring an unwrapped toy to donate to Toys for Tots (no Play-Doh or toy weapons please). The generous gifts will be provided to children in our community. Reservations are requested; 850-224-0650.

## Weekend Specials

### Friday - Fish and Filet Night

Enjoy our special \$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, oven baked potato with sour cream, cheddar & chives.

**Saturday – BYOB!** Bring your favorite wine or champagne and enjoy waived corkage fee!



# Renovation Celebration!



*New Ceilings with Elegant Lighting*



*Large Private Booth for Eight*



*Plantation Shutters & Contemporary Flooring*



*Hayden & Angela Dempsey  
with Jim Magill*



*Harold &  
Christina Brown*



*Josh & Georgia Jordan with Bob & LeAnn Cerra  
and their daughter*



*Wyatt & Amy  
Brooks*



*Victoria Zepp &  
Randy Lewis*



The Board of Governors would like to acknowledge **Lee Hinkle** for her outstanding work chairing the renovation committee during phase II of the interior enhancement project. Her efforts are greatly appreciated.  
**Thank You!**

## Receive 6 Months of Complimentary Dues or F&B Credit

- **Step 1:** Simply provide our Sales & Events Director, Nicole Okken, with the names and contact information of anyone you feel would enjoy being a member of the CLUB. Nicole will contact the prospect on your behalf and invite them to take a tour of the CLUB.
- **Step 2:** Receive six months of complimentary dues or \$660 in food and beverage credits for every pre-identified prospect recommended who joins the CLUB.
- **Step 3:** The more pre-identified prospects you provide who join, the greater your rewards.

This membership drive continues through December 31, 2020. We encourage each of you to help the CLUB grow its membership. Please share the contact information of your prospects with: Nicole Okken, Sales & Events Director, 850-205-0665, [Nokken@GovClub.com](mailto:Nokken@GovClub.com).

# Member Spotlight: Dr. Clinita Ford

Dr. Clinita Ford is a Founding Member of the Governors Club. She and her late husband, Mayor James R. Ford, joined the CLUB during its formation in 1981. Dr. Ford was born in Muskogee, OK. She received a Baccalaureate Degree in Vocational Home Economics from Lincoln University, MO at the age of 19. A year later, she received a master's degree from Columbia University, NY in Food, Nutrition/Institution Management. That same year, 1949, she joined the faculty at Florida A&M College (later University) where she worked until her retirement and is presently Professor Emeritus. In 1959 she received a PhD in Nutrition and Biochemistry from Kansas State University. Dr. Ford is the daughter of the late Anita and Clinton Arnsby, both educators. She affectionately explains the origin of her name as a combination of her father (Cli)nton and her mother A(nita).



Dr. Clinita Ford

Dr. Ford's late husband, James R. Ford, Sr., was a retired educator, Tallahassee's first black elected official, and three times City of Tallahassee Mayor. They have three adult children, eight grandchildren and two great-grandchildren. In her personal time, Dr Ford enjoys reading and international travel. She has visited several continents and many foreign countries to enrich her understanding of other cultures.

## Dr. Ford Shared Her Club Experience and Memories with Us:

### Joining Memories

"At the time there was a void in Tallahassee for a membership type food service facility. There were nice restaurants in existence, but they were of the eat-and-go type, strictly retail. My husband, James R. Ford, and I were contacted to attend a meeting to discuss the possibility of establishing a private membership club. We accepted and met with a group at the same location as the current

Governors Club. We met in the space that is now the Florida Ballroom. The entrance was directly from Adams Street with steps to get upstairs. The facility had not been used for a while and it showed that, too. Major renovation was needed. Some of those who attended were interested in a new establishment and some were not. The interested ones continued to meet and finally came up with a budget and the amount needed from each who had an interest. About fifty paid, inclusive of my husband and they became the Founders."

### Continued Membership

"It has been a very wholesome and fulfilling experience. I have had uninterrupted membership from before Day One. A variety of services and benefits are afforded to the members. The food has always been high quality. The staff is extra-courteous customer friendly. Without exception the staff at all levels show a passion to be sure you as a member/customer are completely satisfied. It is exciting too, as the menus, services and programs are periodically upgraded, so not the same all the time. Also, there are events offered to appeal to all age groups from pre-school to senior citizens."

### Notable Changes

"The top-level quality services have not changed. I can note facility changes. In the beginning was the open space now known as The Ballroom. Added onto the northside was the Kodak Camera Store space that is now The Grille and a Florist Shop space was added onto the southside now known as the Lounge. These changes have been part of the expansion and upgrading of the Club. Also there has been the introduction of CLUB sponsored complimentary birthday month dinners."

### Membership Usage

"My membership benefits span a broad scope of usage. Through the years I have used the Governors Club to entertain personal friends, staff meetings, community group events, family celebrations and children's classes and children's special events. All of these are in addition to my routine visits for dining experiences."

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***We Thank Dr. Ford for Her 38 Year Membership in the Governors Club!***

# New Year's Eve in France - La Saint-Sylvestre

Thursday, December 31 | \$200++ pp

6:30 p.m. Champagne Reception

7 p.m. Sparkling Dinner

Reservation deadline, Monday, December 28

Presenting extraordinary bubbles from the finest vineyards in France, this will be an elaborate dining affair you will not soon forget! Chef Tim has prepared an impeccable classic French menu to tantalize your senses as you raise your glass to 2021. Seating will be at small intimate tables. Call 850-224-0650 for reservations; confirmed reservations will be billed.

## First Course - Escargot & Pasta

Sautéed shiitake mushrooms, garlic, sun dried tomatoes, asiago cheese, Pernod, heavy cream, pine nuts and angel hair pasta

Domaine de Montille Puligny-Montrachet

## Second Course - French Onion Soup au Gratin

Caramelized onions with butter, thyme, chicken and beef stocks topped with French bread crouton and melted swiss, provolone and parmesan cheeses with chives

Domaine de Montille  
Beaune 1er Cru "Les Sizies"

## Third Course - Chicken Bourgeoise

Seared and roasted airline breast of chicken in herbs de Provence with roasted fingerling potatoes, Brussels sprouts, carrot, bacon, chanterelle mushrooms, peas, asparagus and Poulet glace

Château de Beaucastel Châteauneuf-du-Pape

## Fourth Course - Braised Oxtails

Slow cooked, pulled oxtail meat with red wine, root vegetables, garlic mash potatoes and demi-glace all in a flaky puff pastry dish

Pauillac de Lator

## La Fin - Fruits, Cheeses and Bread Plate

Three cheeses with assorted dry fruits, nuts and crispy breads

Bollinger Brut Special Cuvée



## Welcome NEW MEMBERS

### Ashton Adler

VP of Operations, Tellus LLC  
SPOUSE: Marc Adler  
SPONSORS: Marion Hoffmann & Scott Ross

### Ashley Hagan Binder

Landscape Architect  
SPOUSE: Lawrence  
SPONSORS: Victoria Zepp and Randy Lewis

### Justin Bozone

President, Metro Electrical Services, Inc.  
SPOUSE: Erin Sexton  
SPONSORS: Ralph Davis & Laura Boyd Pearce

### Amanda Campen

Director, CohnReznick LLP  
SPONSORS: Robert Hosay & Alia Faraj-Johnson

Greg Kitchens, PharmD  
Chief Information Officer, Artia Solutions

SPOUSE: Emily Kitchens  
SPONSORS: Rick Farris & Marc Reichelderfer

Caitlin Yancey Moore  
Vice President, TC Federal Bank

SPOUSE: Andrew Moore  
SPONSORS: Samantha Ferrin & Beth Corum

RETURNING MEMBER

Dr. Logan Brooks, Jr.  
President, Southern Vitreoretinal Assoc.

SPOUSE: Maryanne Brooks

## Morning Eye-Opener

Stop in the Lounge weekdays from 7 to 10 a.m. for complimentary coffee and assorted breakfast bars. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City."



## Bring a Friend Happy Hour – Complimentary!

Friday, November 6 and Friday, December 4  
5:30 – 7 p.m. | The Lounge

Bring a friend to our casual happy hours and share your CLUB. Chef Tim will present a fabulous action station along with passed hors d'oeuvres and complimentary cocktails. Staff will be available to provide CLUB tours and answer questions. Take advantage of this great opportunity to showcase your CLUB and receive six months waived dues or food & beverage credits if your guest joins! Call 850-224-0650 to reserve.



## Brunch With Santa

Sunday, December 6 | 10:00 a.m. – 2 p.m.  
A La Carte Dining  
Free for Children 5 & Under

Christmastime means Brunch with Santa! Bring the family for a beautiful à la carte holiday brunch with scrumptious offerings. Santa will join us from the North Pole to visit with the children. Room rentals will be waived for private dining. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## \$5 Feature Wines from Silk Road Winery

We are pleased to offer two wonderful wines by the glass for \$5 from Silk Road Winery in the Country of Georgia. MaNavi is a dry white wine, with a refreshing, crisp and slightly tart flavor. It is the perfect choice for salads, white meat, fish, and seafood dishes. SapeRavi is a dry red wine with a deep ruby color. It has a palatable aroma with coffee, vanilla, blackberry, and hints of cinnamon. SapeRavi pairs well with steaks and barbecue.



**SILK ROAD WINES**

## \$8 Peach Daiquiris All Day Every Day!

This “peach” of a daiquiri easily became a member favorite when it debuted as Cocktail of the Month last summer, so we decided to offer it year around! Prepared with ripe peaches, simple syrup, lime juice and rum. Now you can enjoy a taste of summer in every season.



### Eggs Benedict

Traditional Eggs Benedict: Two Eggs, English Muffin, Canadian Bacon, Hollandaise & Home Fries  
Bradley's Sausage Benedict: Two Eggs, Bradley's Sausage Patties, Buttermilk Biscuit, Hollandaise & Home Fries  
Bayou Benedict: Two Eggs, Chef Tim's Crab Cakes, English Muffin, Hollandaise & Home Fries  
Smoked Salmon Benedict: Two Eggs, Smoked Salmon, English Muffin, Hollandaise & Home Fries

### Entrees

Steak & Eggs | GC Filet & Wedge  
Chef Tim's Crab Cakes | Fish Tacos  
French Toast or Pancakes with Banana Rum Sauce  
Shrimp & Grits  
Chef Tim's Big Breakfast | Quiche Lorraine  
Sausage Gravy and Buttermilk Biscuits

### Healthier Choices

Oatmeal | Cheddar Cheese Grits  
Fruit Cup | Yogurt Parfait with Cranberry Granola and Berries  
Oven Roasted Roma Tomatoes

### Sides

Applewood Smoked Bacon  
Bradley's Sausage | Cure 81 Ham  
Buttermilk Biscuits | Vermont Maple Syrup  
Side Salad

### Drinks

Coffee | Juices | Soda  
Hot Chocolate with Mini Marshmallows  
Bottomless Mimosas | Bloody Mary

## Featured \$5 Cocktails of the Month

### November: Pumpkin Spice Moscow Mule

This classic drink has been turned into a fall favorite with the essence of pumpkin. Prepared with vanilla vodka, pumpkin puree, pumpkin pie spice, a squeeze of fresh lemon and ginger beer. Happy fall y'all!



### December: Apple Pie Moonshine Cocktail

This cocktail resembles the flavors of apple pie. Prepared with apple pie moonshine, apple juice, cinnamon simple syrup, and lemon juice, it is super smooth and ridiculously easy to enjoy. As a reminder, your CLUB always offers \$5++ single pour cocktails made with Tito's vodka and Buffalo Trace bourbon. We also feature these Coravin wine selections: Darioush Cabernet and Far Niente Chardonnay.



## Holiday Schedule

Your CLUB will be closed for lunch on Friday, November 27, following Thanksgiving. We will close for the Christmas holiday, Thursday through Saturday, December 24, 25 & 26 and New Year's Day, Friday, January 1. We wish all our Members and families a wonderful holiday season and Happy New Year.

## Birthday Night!



Complimentary entrée for Members with birthdays in November & December!

Wednesday, November 11 | 6 – 9 p.m. | Wednesday, December 9  
6 – 9 p.m. | Seating available in the Grille, Patio or Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with November & December birthdays will receive a complimentary entrée of your choice during your birthday month! We have an abundance of room in our facility to ensure everyone has plenty of space to celebrate. Call 850-224-0650 to reserve.

## Family Feature Meals

Delivery \$47 + tax | In-Club Dining \$62++

We continue to offer complimentary delivery or take-out of our delicious three-course family meals Monday through Saturday. In addition, you can now enjoy these meals in the comfort of your CLUB. Our family feature meals include a protein, starch, vegetable, salad, bread & butter, and an amazing dessert. Weekly menus will be available via e-mail, on our website and our social media. Staff is available to take your order Monday through Friday from 11 a.m. to 7 p.m., and Saturday from 3:30 to 7 p.m. Delivery orders must be received by 5 p.m. for same day service. We will do our best to deliver your order within 30 minutes of your requested delivery time.

## 75¢ Estuary Oyster Nights Every Wednesday Evening



5:30 p.m.-until sold out

Estuary Oysters are available in your Lounge fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for only 75¢ each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



## Expanded Club Newsletter

*The Experience* has been expanded to encompass two months of CLUB activities. We hope this format allows Members the opportunity to pre-plan and schedule your attendance at CLUB events. Each bi-monthly issue also includes a pull-out calendar as a handy, quick reference. Of course, we will continue to send weekly e-mail communications and share updates on our social media. Detailed information on all events and activities can also be found on our website, [www.GovClub.com](http://www.GovClub.com).





## FSU Football Watch Parties at Your Club

Consult our website, e-mails & social media for opening times.

Bring your game day festivities to the Lounge and watch all the Florida State home and away football games with us. The games will be aired on our numerous TV's with surround sound. We have a fully stocked bar, comfy seating and Chef Tim's gameday menu to ensure a win in the comfort of your CLUB!

### GC Chicken Wings \$11

Eight buffalo style chicken wings with blue cheese dressing, celery and carrot sticks

### "Hot Mess" Fish Dip \$13

Smoked fish, onions, peppers, sweet & spicy candied jalapeños, cream cheese, lemon juice, Old Bay served with cucumbers and crackers

### Smoked Bradley's Sausage Dog with Beer Braised Onions \$10

Slow cooked sweet onions with PROOF beer, local sausage, whole grain mustard, spicy pickles and Muenster cheese in French bread

### BBQ Bacon Cheddar Burger \$15

Half pound ground brisket burger on a brioche bun with crispy bacon, cheddar cheese, hickory smoked BBQ sauce, lettuce, tomato and pickles

### Oyster Po'boy Sandwich \$14

Crispy fried oysters on a soft roll with shredded lettuce and jalapeño mayonnaise

### Southern Fried Chicken Sandwich \$14

Crispy fried chicken tenderloins, southern style pimento cheese and braised collards all grilled on thick, Texas toast with dill pickle slices

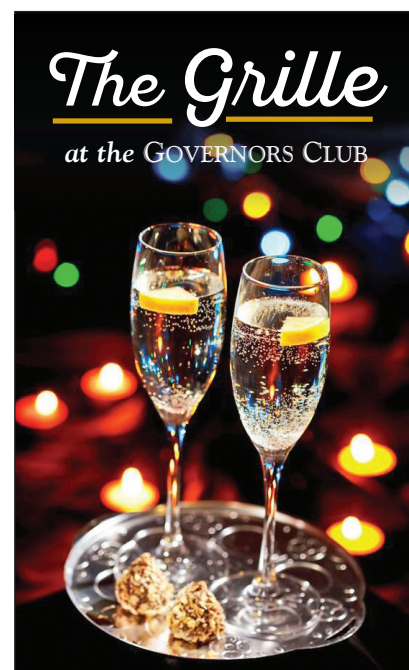
Hand-helds are served with choice of salt & pepper French fries or sweet potato fries.

## Celebrate New Year's Eve

Dine in our newly renovated Grille with our full à la cart menu. All guests will enjoy a complimentary sparkling toast and decadent chocolate truffles at the conclusion of the evening.

Call 850-224-0650 for reservations.

*Happy New Year!*



## GC Staff ANNIVERSARIES

### November

Olgui Burgos, Cook, 1 year

Antonio Morrison, Dishwasher, 2 years

Rebekah Woei, Server, 2 years

### December

Mike Basford, Facilities Manager, 2 years

Branden Williams, Food & Beverage Manager, 4 years



## Picnic Totes Grab a Tote and Enjoy a Delectable Picnic!

\$48 + tax | Call 850-224-0650 to order 24 hours in advance

Two-person tote contains: Choice of red or white wine, charcuterie plate with pâté terrine, salamis, hard and soft cheeses, olives, pickled veggies, sundried tomato hummus with assorted crackers, French baguette & cheese straws, fresh fruit salad, chocolate fudge brownie, assorted cookies & bottled water.



# Family Style Thanksgiving at Your Club

Thursday, November 26

Seating between 12 noon and 3:30 p.m.

\$38++, \$16++ children ages 6-12

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. Private room rental fees will be waived. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## Starter

Butternut Squash Bisque with  
Granny Smith Apples and Toasted Almonds

## Second Course

Field Green Salad with Cranberry-Port Vinaigrette  
Shiitake Mushrooms, Tomatoes, Cucumbers, Blue Cheese,  
Candied Pecans, Dry Cranberries

## Big Plates

Roast Tom Turkey with Natural Pan Gravy  
Roast New York Sirloin of Beef with  
Bordelaise Sauce & Roasted Shallots

## Classic Sides

Yukon Gold Mashed Potatoes with  
Vermont White Cheddar Cheese & Sage  
Baked Sweet Potato Mash with Marshmallows  
Candied Baby Carrots  
Sausage and Sage Dressing | Cornbread Stuffing  
Classic Green Bean Casserole  
Traditional Cranberry Sauce

## Dessert

Pumpkin Cheesecake  
Flourless Chocolate Torte  
Bourbon Pecan Pie

## Gingerbread House Building Party

Thursday, December 17, 3 – 5 p.m.

\$70 per project/group

Spend the afternoon together with the family as you create your very own gingerbread house. We'll provide all the supplies necessary to create a magical holiday centerpiece for your home. We



ask that one adult participate with each group and recommended a maximum group of four. Forgo the mess at home and let the kiddos get creative at the CLUB. Light snacks provided; Member bar available. Call 850-224-0650 for reservations by Monday, December 14; confirmed reservations will be billed.

## 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, Colombian 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 costs \$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.

# Ramey Wine Cellars Holiday Dinner

Friday, December 18 | 6:30 p.m. | \$89++ | \$59++ for  
Platinum Society Members

With eleven vineyards in Napa and Sonoma, Ramey Wine Cellars produces some of the finest wines from California's premier wine regions. With a dynamic mix of experience and innovation, Old World methods and New World

science, the wines are rich in character and beautifully balanced. We invite you to enjoy a holiday evening at this exquisite wine dinner. Jon Ramsey of Augustan wine Imports will facilitate the evening. Seating will be at small intimate tables. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## All New Half-Price Friday Happy Hours!

Fridays in the Lounge | 5 – 7 p.m.

We have an all new Happy Hour for you and your friends. All alcohol and the entire Lounge menu will be one-half price on Fridays from 5 to 7 p.m. Half-Price Friday Happy Hour is available in the Lounge and on the Patio. And don't forget, we always serve five-dollar single pour Tito's and Buffalo Trace bourbon cocktails.

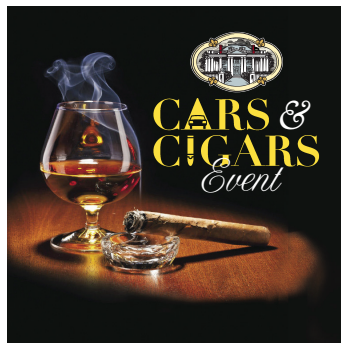
## Cars & Cigars

Wednesday, December 2 | 6 p.m. - until

Our first Cars & Cigars event had a damp start with rainy weather, but we still had enthusiastic participation. We hope this event will bring nicer weather with more fun cars and participants!

Everything goes so bring your exotic, sports, SUV, luxury, and kit cars to share or simply stop by to stroll around and check out the cool cars. Cars

will be displayed at the front of the CLUB and Saed Jaber from Cigars of Tally will present a featured cigar for purchase at this gathering. Reservations are not required.



**Reception:** Sidebar by David Ramey,  
Sauvignon Blanc Richie Vineyard

### *First Course - Octopus & Shrimp Ceviche*

Marinated and grilled on salsa guacamole, crispy white corn tortilla strips, mango slaw and micro cilantro

Ramey Chardonnay Russian River Valley

### *Second Course - New Zealand Lamb*

Seared loin of lamb with sweet potato hash  
and blackberry reduction

Ramey Pinot Noir Russian River Valley

### *Third Course - Char Sui Pork Tenderloin*

Tenderloin marinated in Chinese 5-spice with stir-fried  
vegetables, black forbidden rice and char sui glaze

Ramey Syrah Sonoma Coast

### *Fourth Course - Beef Short Ribs*

Slow braised "Prime" beef ribs on  
cauliflower mashed with baby carrots

Ramey Cabernet Sauvignon Napa Valley

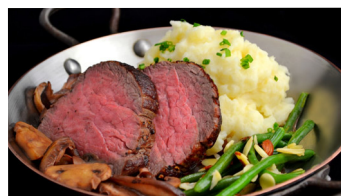
### *Dessert - Napoléon*

Mixed berries and raspberry sorbet  
Schramsberg

## 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

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## BOARD OF GOVERNORS

- |   |   |
|---|---|
| <b>Laura Boyd Pearce</b><br><i>President</i>        | <b>Christine Ashburn</b><br><i>French Brown</i>         |
| <b>Alia Faraj-Johnson</b><br><i>Vice President</i>  | <b>John O. Clark</b><br><i>Elizabeth Emmanuel</i>       |
| <b>Bruce Wiener</b><br><i>Secretary/Treasurer</i>   | <b>Frank E. Gredler, M.D.</b><br><i>Allison Harrell</i> |
| <b>Bill Moor</b><br><i>Immediate Past President</i> | <b>Tim Nungesser</b><br><i>Cissy Proctor</i>            |
|   | <b>Neil St. John Rambana</b>                            |

## CLUB MANAGEMENT STAFF

- |  |   |  |
|--|---|--|
| <b>Barry Shields</b><br><i>General Manager/COO</i> | <b>Ronnie Hall</b><br><i>Sous Chef</i>  | <b>Paul McShane</b><br><i>Beverage Manager</i>   |
| <b>Nancy Goodson</b><br><i>Controller</i>          | <b>Nicole Okken</b><br><i>Sales &amp; Events Director</i>                             | <b>Mike Basford</b><br><i>Facilities Manager</i> |
| <b>Tina Schmitz</b><br><i>Assistant Controller</i> | <b>Cynthia Dilmore</b><br><i>Food &amp; Beverage Director</i>                         | <b>Audrey Clayton</b><br><i>Concierge</i>        |
| <b>Tim Drown</b><br><i>Executive Chef</i>          | <b>Anna Dawkins</b><br><b>Branden Williams</b><br><i>Food &amp; Beverage Managers</i> |  |

## BUSINESS HOURS

### Lunch

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

### Dinner

Grille, Patio & Balcony  
Monday – 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](mailto:Reservations@GovClub.com)  
[www.GovClub.com](http://www.GovClub.com)

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