NEW YEAR'S EVE DINNER
Take a look at both the menu and the special wines available

ACF PRESIDENT'S DINNER
Chef Pliska reveals this year's menu

SUNDAY WITH SANTA
Crafts, Storytelling, and Lunch!

EVENING WITH A SCHOLAR
Dr. Kattesh Katti returns to discuss his work with nanotechnology

VALENTINE'S DAY
Sneak peak!
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December/January

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Dear members and friends,

December brings yet another year to a close, and what a year it’s been! The last few months especially have been very busy, with our Sorenson Estate dinner and the Annual General Meeting, as well as Homecoming and Tailgate Season. With so many events, dinners, and special activities, 2015 has truly been a great year.

As another semester draws to a close here at Mizzou, I want to extend my congratulations to all the students who will be graduating. Our service staff is largely comprised of students, and many of them graduate this semester. They work very hard, balancing their work here at the Club with their schoolwork. Those type of skills will be very useful in their future endeavors, and I couldn’t be more proud of them. Our graduation dinners on December 18th and 19th are a great way to celebrate, and they are open to all graduates and their families. I hope to see you there!

I would also like to congratulate Bill Wiebold and Armando Favazza on being appointed to the positions of Secretary and Member-at-Large respectively at the Annual General Meeting this past November. I’m very excited to work with them as we look for ways to take care of our members here at the Club.

Lastly, I’d like to invite you all out to our annual General Manager’s Holiday Reception. There’s no price of admittance, or at least not the ordinary kind. Instead, I would ask that you bring an item that can be donated to the Salvation Army’s Harbor House right here in Columbia (for a list of items that they need, see page 4). They do a great deal of good in ways that many people are unaware of, especially in providing emergency shelter and transitional housing assistance to those in need. The holidays can be a very difficult time for some, and so I encourage you to join me in lending them a hand by providing a donation of goods.

The holidays are a very special time for us, and I sincerely hope that each of you has a pleasant holiday season. As we normally do, we will close for short period during the holidays so that our staff can return home to spend time with their families. We’ll be open one night for a New Year’s Eve dinner, and then we’ll be open again for business on January 4th.

I’m really looking forward to what the next few months, and 2016, have to offer. Join us for great food, great wine, and great events. See you at the Club.
Every year we hold a holiday party for our members. We provide a complimentary buffet and door prizes and all we ask in return is that you bring a small donation for those in need. We take donations for the Salvation Army’s Harbor House here in Columbia, MO.

**December 7th**
4:00 pm to 6:00pm

See the list to the right for an idea of the types of donations that Harbor House is looking for. If you would like to make a reservation you can either make one on the calendar online or else you can call us at (573) 882-2586.

**Needed Items:**
- Laundry detergent
- Pillows
- Twin-sized blankets
- Twin-sized fitted & flat sheets
- Cleaning supplies
- Industrial string mop heads
- Deodorant
- Copy paper
- Soap
- Towels & facecloths
- Underwear
- Socks
- Winter coats

Harbor House
Themed Dinners, Wine Club, & Texas Hold’em

Theme Nights are every Thursday from 5:00 to 8:00.
Children are $7 (except Prime which is $14).

CAJUN/CREOLE $21
December 3, January 28
New Orleans favorites from the Big Easy - Spiced Boiled Shrimp Remoulade, Oyster Po Boys, Muffuletta Sandwiches, Gumbo, and Bananas Foster.

PRIME OF YOUR LIFE $23
December 10, January 14
Our most popular theme features delicious and juicy Prime Rib! In October we’ll serve our Prime Rib alongside Indian fare, and in November we’ll feature Mediterranean food.

CUCINA ITALIANA $21
December 17
Featuring Italian Wedding Soup, Pork Osso Buco Milanese, Pignoli stuffed Swordfish, and Pan-Fried Chicken with Pea & Truffle Risotto.

A NIGHT IN VIENNA $25
January 7
Includes Paella Valencia with Clams, Mussels, Shrimp, and Chorizo as well as Ham Croquettes and Papas Fritas.

FLAVORS OF MEXICO $25
January 21
We will be preparing Nuevo Mexican Cuisine featuring traditionally styled dishes such as Seafood Ceviche Salad, Mahi Mahi Tacos, and Queso Fundido.

We will be closed from December 21st until we re-open on January 4th, with the exception of our annual New Year’s Eve Dinner on December 31st.

WINE CLUB
December 3rd, January 7th

October’s Winner: Lucienne Pinot Noir 2013
November’s Winner: Marques de Gelida Exclusive Gran Reserva 2010

Wine Club meets once a month to do a blind tasting of a selection of wines. The price is $10.95/person with reservations and the event starts at 6:00 pm. See you there!

TEXAS HOLD’EM
♦️♥️ December 17th, January 21st ♦️♠️

October: 1st Albert Erb, 2nd Arthur Preedy, 3rd Donald Thompson, 4th Leonard Moore
November: 1st Albert Erb, 2nd Greg Miller, 3rd Donald Thompson, 4th Jerry Ennis

Texas Hold’em is held on the 3rd Thursday of each month for members to play poker and have a few drinks. Price is $17/person and the event starts at 6:00 pm.
Sunday with Santa

December 20th
11:30 am to 1:30 pm

ACTIVITIES

STORYTELLING

MAKE-YOUR-OWN SNOWFLAKES

GINGERBREAD MAN DECORATIONS

CHRISTMAS ORNAMENTS

Bring your children and your grandchildren to meet Santa Claus, enjoy some crafts, and have lunch. Happy Holidays!

$17/person

Children 3 and under are free
Holiday Closures

December 21st to January 3rd

We will be closed for the holiday season so that our staff can be with their families and also so that we can do some annual maintenance around the Club. We will re-open for business as usual on January 4th. The exception to this is our New Year's Eve dinner.

New Board Members

Annual General Meeting

We’d like to welcome and congratulate Bill Wiebold and Armando Favazza to the University Club’s Board of Directors as well as congratulating Bill Costello on being the new President-Elect.

President Shann Sievers
President-Elect Bill Costello
Past President Patti Butera
Treasurer John Haynes
Secretary Bill Wiebold
Member-at-Large Armando Favazza
MMA Todd McCubbin
General Manager John LaRocca
New Year’s Eve Dinner

Held December 31st, from 6:00 to 8:00 pm. The dinner is $50 per person.

Menu
Dinner will consist of five courses and will be accompanied with live music from harpist Maria Trevor.

First Course
Chilled Seafood Platter, Duck Confit, or Seafood Crepe

Second Course
Maine Lobster Bisque or Spinach & Endive Salad

Intermezzo
Lemon Sorbet and Pear Ginger Granite

Fourth Course
Pan-Roasted Black Cod, Roasted Boneless Pheasant, or Tournedos of Beef with Morels & Bacon Lardons

Fifth Course
Baked Alaska, Coconut Rice Pudding, or a Trio of Desserts

Wines
Wine flights will be available with pairings specifically chosen to compliment each dish. In addition, we will be offering special pricing on sparkling wines for those wishing to bring in the New Year with some bubbly.

Notably, we will have a limited supply of Primer Cru and Grand Cru Champagne which will be available for $45/bottle as well as the superb 2002 vintage Dom Pérignon by Moët & Chandon at $195/bottle.
20TH ANNUAL ACF PRESIDENTS DINNER
Celebrating the Missouri Chapter’s Chefs and their Apprentices

Guest Chefs
St Louis- Chef Paul Kampf CEC
Kansas City - Chef Todd Walline CEC CCA
Springfield Branson- Chef Robert Stricklin CEC AAC

$75 per person or $500 for a table of 8
Cash or check at the door, call 882-2586 to make a reservation
All proceeds go to fund the American Culinary Federation’s Central Missouri Chapter.

Hors d’Oeuvres and Appetizers
Served by University Club Chefs

Dinner Menu
Smoked Salmon and Lobster Terrine
with a Wilted Cucumber and Fennel, Pickled Mushrooms and Leeks,
Aerated Horseradish Aioli and a Sauce Barigoule,
Bulls Blood and Baby Mizuna Salad
Chef Paul Kampff, C.E.C.
St. Louis Country Club
with Apprentice

Smoked Duck & Ham
with Dried Cherry Port Reduction, Arugula and Goats Beard Farm Moniteau Blue,
Hammons Black Walnuts, and Faux Foie Gras with Xeres Vinaigrette
Chef Robert J. Stricklin, C.E.C., A.A.C.
The Keeter Center
with Apprentice

Duo of Slow Roasted Beef Striploin and Cabernet Braised Beef
with Butternut Squash and Celery Root Puree, Dauphine Potato, French Beans
with Pickled Shallots, and Cabernet Reduction
Chef Todd Walline, C.E.C., C.C.A.
Blue Hills Country Club
with Apprentice Matt Phillips

January 30th
5:30 PM
Date & Time: January 23th, 7:00 pm (doors open at 5:00 pm)
Admittance: Free & open to the public.
Topic: “Nanotechnology in Medicine”
Guest Speaker: Kattesh Katti
Location: University Club (Reynolds Alumni Center)

Dr. Katti is the director of the University of Missouri’s Cancer Nanotechnology Platform and Curator’s Professor of Radiology and Physics. He has won numerous awards and accolades, including the Outstanding Missourian Award, being named one of the 25 most influential scientists in molecular imaging in the world by RT Image, being inducted as a fellow in the National Academy of Inventors, Academy of Science, and the American Association for the Advancement of Science. Additionally, he has gained yet more acclaim by being honored with the Hevesy Medal Award, which is considered equivalent to a Nobel Prize in Nuclear Sciences.

We will open our Tiger Bistro up two hours before the talk for those wishing to purchase food or drinks. The Tiger Bistro is located on the second floor of the Reynolds Alumni Center. See you there!

Since seating is limited, we ask that you make a reservation in advance at (573) 882-2586.
DECEMBER SPECIAL HOLIDAY MENU

We’re adding a new menu item for the month of December in the Tiger Bistro each Friday night. We’ve done some of these type of prix fixe options before and since they’ve been very popular we’re going to turn it up a notch. The special is three courses for $29.

HOLIDAY PRIX FIXE $29

PAN SEARED FOIE GRAS
with Truffle Honey and Toasted Hazelnuts

DUO OF GRILLED PETITE FILET AND BUTTER POACHED LOBSTER TAIL
with Seasonal Vegetables and Roasted Fingerling Potatoes

BLOOD ORANGE MERINGUE TART

TIGER BISTRO HAPPY HOUR

Happy hour in the Tiger Bistro is from 4:00 to 6:00pm every Thursday and Friday. During Happy hour we run special pricing on both drinks and appetizers.

- SALMON GRAVLAX $4
- CRAB CAKE SLIDERS $4
- WELSH RAREBIT $3
- RAIL COCKTAILS $3
- HOUSE WINE $3
- BOULEVARD WHEAT $3
- SAM ADAMS $2
- STONE IPA $3
MAKING CANDY CANE COCKTAILS

There are basically two different approaches you can take to making these this season. The first is to use a minty liqueur such as Creme de Menthe or Peppermint Schnapps to create the hallmark candy cane taste, and the other is to create your own. To do the latter, try taking some candy canes and dissolving them in a neutral spirit such as vodka (this can take a while). Another way you could create your own minty secret ingredient is to use mint or candy cane when making a simple syrup (simple syrup is just 1 part water and 1 part sugar). Here are two example recipes using both approaches.

**Mint Liqueur Method**
1 part vodka
2 parts cranberry juice
dash of creme de menthe

Add the ingredients in a cocktail shaker with ice and shake vigorously, then strain into a martini glass. You can garnish them however you like, be creative!

**Homemade Method**
1 part candy cane rum
1 part Godiva

Take a bottle of light rum and dissolve several candy canes in it to taste. This may take several hours, shake well before using the rum. Add rum and Godiva into a shaker with ice and shake vigorously, then strain into a martini glass. If you like sweeter cocktails, consider adding simple syrup to taste (bonus if you infuse the syrup too!).
DECEMBER GRADUATES

As many of you already know, the vast majority of the service staff at the University Club are also students here at Mizzou. This December several of them will be graduating and we wanted to acknowledge this great accomplishment and milestones in their lives. Congratulations to Maggie Erickson, Michele Robotham-Smith, Christina Walls, Rebecca McGee, Neal Wallis, Jiawen Liu, Renita Holder, and Lauren Burnett! You’ve worked hard and you earned it!

CHECK US OUT IN SIZZLE MAGAZINE

Congratulations to Reed Crull and Natalie Heinrich for their upcoming article “Classic Versus Modern” in the ACF student magazine Sizzle. It’s exciting when members of our culinary staff are recognized for their hard work and expertise, and in the winter issue Reed and Natalie work with the dish Blanquette de Veau, which is a classic French dish. They prepare the dish in both a classical and modern way and compare and contrast the two. You can read the article here.
Wild Mushroom Champagne Bisque

Build your own salads with club-made Dressing and fresh toppings

Carved Prime Rib with Creamy Horseradish Sauce and Au Jus

Sliced Grilled Breast of Chicken with Lemon Caper Butter

Blended Wild Rice

Broccoli Polonaise

Chef’s Selection of Holiday Desserts

This event is open to the public so that all those wishing to celebrate can do so right here on campus. Enjoy an evening with a view of Jesse Hall, a plate of juicy Prime Rib, and the company of friends and loved ones.

We will be offering special pricing on sparkling wines for this evening, including Champagne. We’ll also be running specialty cocktails. As a final touch, Maria Trevor will be playing live harp music to set the mood.

To make a reservation you may visit our calendar here or you can call us at (573) 882-2586.
Valentine’s Dinner

SNEAK PEAK

Smoked Salmon Caviar
Maine Lobster
Diver Jumbo Scallops
Rack of Lamb
Kobe Beef

See either upcoming Blast Emails or the February/March Newsletter for a full menu

Wine Flights will be available

February 13th and 14th
5:30 pm to 8:30 pm

$70
Upcoming Events

THEMED DINNERS
5-8 pm every Thursday
December 3rd - Cajun/Creole
December 10th - Prime of Your Life
December 17th - Cucina Italiana
December 24th - Closed (Happy Holidays)
December 31st - Special New Year’s Eve Dinner
January 7th - A Night in Vienna
January 14th - Prime of Your Life
January 21st - Flavors of Mexico
January 28th - Cajun/Creole

WINE CLUB 2015 & 2016
6 pm - $10.95 with reservations
December 3rd*
January 7th*
February 4th*
*For the holidays, we will be offering wine club members the option to purchase Champagne at exclusive pricing.

OTHER EVENTS
December 7th - 4:00 pm
General Manager’s Holiday Reception
December 20th - 11:30 am to 1:30 pm
Sunday with Santa
December 18th & 19th - 5:00 pm to 8:00 pm
Graduation Buffet
December 21st - January 3rd
Closed for Holiday Break
December 31st - 6:00 pm to 8:00 pm
New Year’s Eve Dinner
January 16th - 4:00 pm (invitation only)
Texas Hold’em Tournament of Champions
January 18th
Closed for Martin Luther King Jr. Day
January 30th - 5:30 pm
ACF President’s Dinner
February 13th & 14th - 5:30 pm to 8:30 pm
Valentine’s Day Dinner

TEXAS HOLD’EM 2015 & 2016
6 pm - $16.95
December 17th
January 21st
February 18th

HOURS OF OPERATION
Lunch Service
Monday through Friday - 11:30 am to 1:30 pm
Themed Dinners
Thursdays - 5:00 pm to 8:00 pm
Tiger Bistro
Thursdays and Fridays - 4:00 pm to 8:30 pm
Happy Hour from 4:00 pm to 6:00 pm