Valentine’s Day Dinner
Featuring the music of harpist Maria Trevor

Easter Brunch Menu
The lineup is here for 2016!

Texas Hold’em
A look at January’s Tournament of Champions and information for new players

Chris Contreras Lee
Meet our new Catering Sous Chef
Pictured below: Chef Pliska plates up Black Cod with Lobster for New Year’s Eve.
Dear members and friends,

I hope every one of you enjoyed a relaxing holiday season. As the Spring semester gets fully underway here at Mizzou, we are preparing for another busy season here at the Club. There is quite a bit going on and I think you will really enjoy yourselves. Two of our most exciting and popular member events of the year take place in the next two months.

First, in February, we’ll be holding our annual special Valentine’s Day dinner. This is always such a nice event, so if you’ve never had the opportunity to come I really do encourage you to see what it’s all about. Live harp music, beautiful and delicious food, and outstanding wine selections come together in a truly memorable evening.

Next, in March, we will be holding our annual Easter Brunch. We’re going to be booking the entire second floor and will be going all out with innovative new cocktail specials and an unbelievable menu lineup. This is another one of those events that you really have to experience for yourself.

We’re also holding two other special events here at the Club in the coming months that I’d like to tell you about. The first of those is An Evening of Cole Porter. This event is through the School of Music and will be featuring live performances of the music of Cole Porter. This is the kickoff of the Friends of Music campaign, so if you would like to attend reservations can be made by calling (573) 882-2606.

The other special event that will be held here at the Club is the 31st Annual Taste of Mid-Missouri. As many of you know, in addition to my role as General Manager here at the Club, I also serve as President of the Mid-Missouri Restaurant Association which holds this event every year. It’s a fantastic opportunity to not only try some of the best food and beverages from all across the region, but also a great way to help out a good cause. Profits from the event go towards scholarships for students in the Hospitality Management program here at Mizzou.

Lastly, don’t forget about St. Patrick’s Day. This year it falls on a Thursday, so we’ll be doing a special themed dinner featuring traditional Irish food accompanied by plenty of drink options.

I’m really looking forward to what the next semester has to offer. Join us for great food, great wine, and great events. See you at the Club.

John LaRocca
General Manager
Southern Comfort $21
February 4
Buttermilk Fried Chicken, Shrimp and Grits, Johnny Cakes with Tasso Ham or Blue Crab Gravy, and Deviled Eggs.

Prime of Your Life $23
February 11, March 10
Our most popular theme features delicious and juicy Prime Rib! In February we’ll serve our Prime Rib alongside German fare, and in March we’ll feature French food.

Cucina Italiana $21
February 18
Featuring Italian Wedding Soup, Pork Osso Buco Milanese, Pignoli stuffed Swordfish, and Pan-Fried Chicken with Pea & Truffle Risotto.

Parisienne Bistro $25
February 25
Includes French Onion Soup Granite, Smoked Salmon Canapes, Charcutière, Escargot en Pastry, French Cheeses, and Seafood Crepes.

Spanish Tapas $21
March 3
Includes Paella Valenciana with Clams, Mussels, Shrimp, and Chorizo as well as Ham Croquettes and Papas Fritas.

St. Patrick’s Day $22
March 17
Join us for traditional Irish fare including Roasted Leg of Lamb, Salmon with Watercress Champagne Cream Sauce, and Corned Beef and Cabbage. We will offer specials on Irish Whiskey and Beers.

Flavors of Mexico $21
March 24
We will be preparing Nuevo Mexican Cuisine featuring traditionally styled dishes such as Seafood Ceviche Salad, Mahi Mahi Tacos, and Queso Fundido.

Cajun/Creole $21
March 31
New Orleans favorites from the Big Easy - Spiced Boiled Shrimp Remoulade, Oyster Po Boys, Muffuletta Sandwiches, Gumbo, and Bananas Foster.

Wine Club
February 4th, March 3rd
December’s Winner: Castello de Gabbiano Chianti Classico Riserva 2012
January’s Winner: Highway 12 Cabernet Sauvignon 2013
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
February 25th, March 17th
December: 1st Arthur Preedy, 2nd Leonard Moore, 3rd Brenda Lawson, 4th John John
January: 1st Ed Downey, 2nd Brenda Lawson, 3rd Robert Doroghazi, 4th Betsy Peters
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.
Ray Preedy is the winner of this year’s Tournament of Champions. This is Ray’s first time winning the championship. His name will be engraved on the Champion’s Trophy (pictured left being presented to him by Service Captain Randi Bub).

The Tournament of Champions is held in January each year and is an invitation-only event. Invitations are given to those players who place in the top three in our normal Texas Hold’em games throughout the year.

Randi Bub and Emily Tribbett are setting up and practicing before the tournament begins. The evening begins with several tables, each with its own dealer. Randi directs the tournament and keeps track of blinds and awards prizes to those who make it far enough at the final table.
Join the fun!

We asked Randi Bub, who runs Texas Hold’em each month, to talk about it in her own words. Here’s what she had to say:

Q: Could you describe Texas Hold’em in your own words.
A: It’s a mathematical game that anyone could play. It combines luck with skill and social savvy.

Q: What do you enjoy most about the event?
A: I enjoy the friendly atmosphere. They make jokes at the table between hands and really seem to enjoy themselves. It makes working the event a lot of fun.

Q: What can guests look forward to when they show up?
A: They look forward to playing a game with friends, the food, and wine choices. If you get first, second, third, or fourth place you win a prize. The game itself is just part of it, more than anything it’s a chance to socialize and interact with other members of the Club.

Q: What advice do you have for new players or people who are thinking about joining?
A: If you like playing poker or don’t know how but would like to join you are more than welcome to. It is a very relaxed group of people. Everyone is willing to help people out.

Texas Hold’em meets on the 3rd Thursday of each month at 6:00 pm. The price to attend is $17 per person, which includes food and drink. Call (573) 882-2586 to make your reservation today.
We’re offering you the opportunity to buy Champagne at wholesale pricing. This includes everything from grower producer products to the ultra premium prestige cuvées. If you’re looking for a specific Champagne that is not listed, contact us to see if we can obtain it for you.

February is the last month for those wishing to purchase Champagne at our special pricing. This is our way of saying thank you for being members of wine club. Enjoy some bubbly in time for Valentine’s Day.

February 4th, 6:00pm
Only available at Wine Club
**Menu**

Choice of
Smoked Salmon and Caviar
Chicken & Apple Sausage and Crispy Pork Belly
Pan-Seared Jumbo Scallops

Choice of
Seafood Market Chowder
Artichoke and Asparagus Salad

Intermezzo

Choice of
Roasted and Stuffed Maine Lobster
Lamb Chops Persillade
Certified Angus Beef Dry Aged Strip Loin

Choice of
Floridian
Crème Brûlée
Chocolate Soufflé

**Wine Flights Available**

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**Valentines Day**

February 13th & 14th

$70

5:30 p.m. to 8:30 p.m.

Make your reservations today by calling (573) 882-2586. In addition to wine flights, we will be offering special pricing on Champagne including Premier and Grand Cru options.

Featuring the harp music of

**Maria Duhova Trevor**

Maria is the principal harpist of both the Missouri and the Springfield Symphony Orchestras as well as adjunct instructor of harp at the University of Missouri and Truman State University.
EASTER BRUNCH
Sunday, March 27th 2016
10:30 am to 1:30 pm

Spring Green Salad and Spinach Endive Salad
Sliced Domestic & Tropical Fruit Displays

Gluten-Free Composed Salads including:
Pear, Golden Raisin and Roasted Root Vegetable Salad
Kale, Red Cabbage, Apple, Almond and Dried Cherry Salad
Quinoa, Cherry Tomato, and Cucumber Salad

Spring Canapés:
Asparagus and Grilled Endive Stuffed with Boursin Cheese
Trio of Deviled Eggs with Royal Red Rock Shrimp, Caper Berries and Crispy Bacon
Crab and Cucumber California Sushi Roll

Chilled Sea Food Display:
Poached Scottish Salmon, Herb Smoked Mahi Mahi, Pepper Smoked Sable

Hot Line:
Carved Prime Rib
Braised Sea Food in Curry Carrot Ginger Broth with Jasmine Rice
Roast Leg of Lamb with Ratatouille and Fried Eggplant
French Farm House Roasted Amish Chicken with Lyonnaise Potatoes
Spinach, Fennel and Leek Frittata with Slow Roasted Tomatoes and Red Pepper Olive Tapenade
Medley of French Green Beans, Peppers, Tri-Colored Roasted Carrots, and Pearl Onions,
and Cumin Scented Cauliflower

Breakfast Bar:
Omelets Made to Order, Duo of Lemon Ricotta and Banana Pecan Chocolate Stuffed Crepes,
Bacon, Sausage, and Cheese Grits

Dessert Buffet:
Gianduja Hazel Nut Torte, Tropicana, Chocolate Royale, Lemon meringue Tart, Frangipane Fruit Tart,
Carrot cake Verrines, Berries and cream Verrines, Chocolate Coconut, Mango Almond-Praline,
Assorted Cookies, and Assorted Club-Made Ice Creams and Sorbets

$30 ADULTS
$15 KIDS 6-12
AGES 5 AND UNDER FREE
If you’ve been by the Tiger Bistro recently you may have noticed that we’ve been running a few new menu items. We believe that it’s important to have a dynamic menu so that there is constantly a new variety of things to try. Chef Pliska is currently working on changes to both our Tiger Bistro and Lunch menus and is running these items as specials to see if they would make a good fit for our new menu.

“This time of year is historically slower with respect to our banquets and catering functions, which allows us time to focus on menu changes in the dining room and bistro for the upcoming season,” says Chef Pliska. “Two of the changes we want to implement are the inclusion of the a three course monthly menu for $29 as well as a ‘fresh fish of the week’ that can be simply cooked by sautéing, grilling, or poaching with a light sauce or vinaigrette. Other standard items will be changed as well.”

Much of this change is driven by feedback we have received from our members, especially those seeking more à la cart options in the evenings. We are currently collecting feedback in our Tiger Bistro as we try each of these specials out and gauge the interest and reception they receive. Our goal is to make menu changes that are ultimately driven by our members, so we encourage you to come out and try the new items. We hope you enjoy them!
$22

Featuring:
Corned Beef & Cabbage
Roasted Leg of Lamb
Salmon with Watercress Champagne Cream Sauce
Beer & Whiskey Specials

March 17th, 5:00 to 8:00 pm

Traditional Irish Music by Eimear Arkins

Eimear is a globe-trotting musician who has earned acclaim for her performances all around the world. She is currently pursuing graduate degrees here at Mizzou in both Law and Journalism. She plays both the harp and fiddle in addition to being a talented vocalist. Welcome to the team!
31st Annual
TASTE OF MID-MISSOURI

MONDAY, MARCH 14, 2016
5:30PM - 8:00PM

THE UNIVERSITY CLUB
107 Reynolds
Alumni Center
MU Campus
Columbia, MO

Tickets $25
in advance

$30 at the door

TICKETS AVAILABLE AT:
2016taste.eventbrite.com

THE UNIVERSITY CLUB
107 Reynolds
Alumni Center
MU Campus
Columbia, MO

Tickets $25
in advance

$30 at the door

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GRAND CRU RESTAURANT
GÜNTER HANS
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JAZZ, A LOUISIANA KITCHEN
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SHILOH BAR & GRILL
SOPHIA’S BAR & GRILL
STADIUM GRILL
THE HEIDELBERG
TROPICAL LIQUEURS
UNIVERSITY CLUB OF MU
UNIVERSITY OF MISSOURI HOSPITALITY MANAGEMENT SCHOOL

*Participant list subject to change.
Partial List of 2015 Taste Participants

PRESENTED BY...
Food & Wine Tour of Tuscany

Join us for an authentic Italian experience!

Explore Renaissance Florence, tour a sustainable winery and take in the deeply rooted Italian culture during a warm summer week in Western Italy. Don’t worry about a thing - we’ll take care of your first-class lodging in Florence as well as most of your meals. Who said traveling had to be complicated?

June 19-25, 2016 | $2800
($450 single supplement, excludes airfare)

Book your trip by April 1st and see what we have planned:
CafnrAlumni.com/ItalyTrip2016

A portion of the costs go into a scholarship fund for Mizzou Hospitality Management students.

Presented by

University Club University of Missouri
Hospitality Management University of Missouri
St. James Winery
COMO LIVING
2016 Friends of Music Campaign Kick-Off

Reynolds Alumni Center Ballroom

Includes

• 6:00 PM Champagne Reception
• Dinner with wine
• Unique Musical Program featuring MU faculty and students singing and playing the music of Cole Porter
• Donation to the FOM 2016

Tickets: $75 per person

A cash bar will be available throughout the evening. For more information and/or to purchase tickets, please call the School of Music office at (573) 882-2606, or email Holly Tenute at tenuteh@missouri.edu.

Credit cards accepted

Friday, February 12, 6:00-9:00 pm
Reynolds Alumni Center Ballroom
Please welcome Christopher Contreras Lee as Catering Sous Chef of the University Club. Originally from Guatemala, Chris began his culinary career in Santa Barbara, California, working his way up from dishwasher to Sous Chef. His experience took him to fine dining restaurants such as Seagrass (rated best restaurant by Zagat in 2010) and Cadiz Lounge, where he worked for Michelin-starred Chef John Pettitt. He also worked over three years as Sous Chef at Bouchon under Executive Chef Greg Murphy.

In 2015, Chris and his family moved to Columbia, Missouri, to be closer to his wife’s family. Later that year, he joined the team here at the University Club before being promoted to Sous Chef.

Chris enjoys the fast pace of fine cooking, being challenged and solving problems, and is passionate in his desire to both teach newer culinary staff and to learn from those who are more experienced.

At the University Club, Chris will be given the opportunity to pursue both of these passions. With his experience, he will act as a mentor to younger staff such as ACF Apprentice Natalie Heinrich, who joined our team last fall. Working under the direction of Executive Chef Daniel Pliska, Chris will continue to develop and expand his skills in the kitchen.

We are very pleased to have Chris on our team and we are excited about what the next few years will hold. Welcome aboard!
Upcoming Events

**Themed Dinners**
5-8 pm every Thursday
February 4th - Southern Comfort
February 11th - Prime of Your Life
February 18th - Cucina Italiana
February 25th - Parisienne Bistro
March 3rd - Spanish Tapas
March 10th - Prime of Your Life
March 17th - St. Patrick’s Day
March 24th - Flavors of Mexico
March 31st - Cajun/Creole

**Wine Club 2015 & 2016**
6 pm - $10.95 with reservations
February 4th
March 3rd
April 7th

**Texas Hold’em 2015 & 2016**
6 pm - $16.95
February 25th
March 17th
April 28th

**Other Events**
February 12th - 6:00 pm
**An Evening of Cole Porter**
February 13th & 14th - 5:30 pm to 8:30 pm
**Valentine’s Day Dinner**
March 14th - 5:30 pm to 8:00 pm
**Taste of Mid-Missouri**
March 27th - 10:30 am to 1:30 pm
**Easter Brunch**
May 8th - 10:30 am to 1:30 pm
**Mother’s Day Brunch**

**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