At The Club
The newsletter of the University Club of Mizzou

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Valentine’s Day Dinner, p. 3

The University Club of MU invites you to join our member family and experience the very best cuisine, event service and private membership amenities that Columbia has to offer.

107 Reynolds Alumni Center Columbia, MO 65211

Web: uclub.missouri.edu

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Letter from General Manager

John D. LaRocca

Dear members and friends,

Talk about hitting the ground running. The new year is barely upon us, and our calendar is already filled with fabulous foodie events. Here are just a few I’m especially looking forward to.

The University of Missouri School of Music presents an Evening of George Gershwin, its 2017 Friends of Music campaign kick-off event from 6 to 9 p.m. Feb. 10 at the Reynolds Alumni Center. MU music faculty and students will perform the jazz great’s most beloved tunes. Tickets are $100 per person, which includes a pre-dinner champagne reception and wine with dinner. For more information or to purchase tickets, contact Holly Tenute at tenuteh@missouri.edu or 573-882-2606.

The University Club will host a romantic Valentine’s Day Dinner at 5:30 p.m. Feb. 14 in the Dining Room. The five-course meal will include such decadent offerings as Pekin Duck Pate en Croute; Almond Crusted Baked Brie with Mache, Boston and Radicchio; Veal Chop Oscar Style; and Baked Alaska. Reservations are $70 per person. See page 3 for the complete menu.

I’m honored to have been elected to serve as the 2017 State President of the Missouri Restaurant Association, a member-driven hospitality trade association to which most Columbia and mid-Missouri restaurants and cafes belong. And I’m pleased to announce that one of the organization’s most popular events is just on the horizon. The 32nd Taste of Mid-Missouri — often referred to simply as TOMM by frequently attending foodies — will be held March 13 at the Reynolds Alumni Center. The University Club is part of the star-studded lineup that also includes local favorites such as The Heidelberg, Les Bourgeois Vineyards, Addison’s, Glenn’s Café, The Candy Factory, Dogmaster Distillery and more. All proceeds will fund scholarships for students in MU’s Hospitality Management program. Tickets are $25 in advance or $30 at the door. Visit www.tasteofmidmissouri.com or call 573-882-2586 for more information.

In October, we are partnering with COMO Living magazine, Jefferson City Magazine and St. James Winery for a New England Autumn Splendor trip. Starting in the oceanfront village of Ogunquit, Maine, we will make our way through the Northeast, taking in such sights as the Portland Head Light in Maine, Franconia Notch State Park in New Hampshire, the Cabot Creamery and Ben & Jerry’s Ice Cream Factory in Vermont, and a cruise on New York’s Lake George. See page 9 for more information on the itinerary and registration.

And no matter where your travels take you, remember that the University Club belongs to a network of more than 200 private clubs that offer member reciprocity in the U.S. and abroad. Whether it’s Tampa or Tokyo, there’s a fine meal to be had.

John D. LaRocca
General Manager

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John LaRocca
General Manager
laroccaj@missouri.edu
(573) 882-9481

Main Phone
(573) 882-2586

Executive Chef
(573) 882-2433

Dining Room
(573) 771-9060

Member Billing
(573) 882-3709
Apprentice Evaluation Dinner 2017

Join us in the dining room on Friday, March 3 for a signature three-course meal prepared by apprentices Natalie Heinrich and Andrew Tilley. They will each prepare their own unique menu that will showcase their culinary skill development.

Each personalized menu will feature a starter, entrée and dessert. Special wines will be available on request.

Only 24 seats for this dinner so please make your reservations soon!

Reception begins at 6 p.m., Dinner at 7 p.m.
$30 per person, choice of menu.

The apprentices will create their menus by January 21. For inquiries on the specific menus, please email Chef Daniel Pliska at chef@missouri.edu

Seasonal Comfort Foods

Visit the Club and enjoy sumptuous comfort foods served from cast iron skillets, Monday through Friday on our lunch buffet.

Monday
Italian Meatballs with Tomato Fennel Sauce and Fresh Linguine Pasta

Tuesday
Lamb Curry with Pearl Couscous

Wednesday
Duck and Sausage Cassoulet

Thursday
Beef Bourguignon with Yukon Gold Masked Potatoes

Friday
Thai Style Shrimp in Coconut Broth with Rice Noodles
Valentine’s Day Menu 2017

Tuesday, February 14, 2017
6 p.m.
Five Courses, $70 per guest

First Course

West Coast Oysters and Ceviche
Kumamoto Oysters, Yuzu Vinaigrette paired with Red Snapper and Scallop Ceviche, Green Olives, Jalapeno Peppers and Saffron Infusion

Pekin Duck Pate En Croute
Garnished with Foie Gras, Pistachios and Ham served with Pearl Onion, Golden Raisin Marmalade

Lobster Gratin
White Asparagus and Trumpet Royale Mushrooms in a Rich Lobster Cream, Assago Herbed Bread Crumbs

Soup or Salad

Roasted Tomato Cream
Goat Cheese Mousse, Basil Oil and Fried Straw Potatoes

Almond Crusted Baked Brie with Mache, Boston and Radicchio
Mandarin Orange Agave Nectar Vinaigrette
Intermezzo

Lemon Champagne Granite topped with Passion Fruit Sorbet

Entrees

Veal Chop Oscar Style
Topped with King Crab, Asparagus Tips and Classic Béarnaise Sauce

Pan Roasted Chesapeake Bay Striped Bass
Tomato Fennel and Leek Concrasse, braised Rainbow Chard and Crispy Fried Egg Plant

Filet of Certified Angus Beef Wrapped in House Cured Pepper Bacon
Brioche Croustade and Port Wine Demi Glaze

Dessert Selection

Raspberry Delight
Raspberry Stuffed Macaroon with Mousseline Cream and Mini White Chocolate Mousse Cake with Raspberries

Hazelnut Frangelico Torte
Five layers of Sweet Pastry, Gianduja Ganache, Geniose soaked with Frangelico and Praline Butter Cream

Baked Alaska
Filled with Coffee and Coco Nib Ice Creams and Belgium Dark Chocolate Ganache enrobed in Merengue and Bruleed Table Side

Texas Hold ’Em

Tournament of Champions Winners

1st Place
Paula Thompson

2nd Place
Betsy Peters

3rd Place
Greg Miller

Congratulations!
Parking at The Club

Over the winter break, all parking meters were removed from Turner Avenue Garage. With this change, visitors to the University Club will need to handle parking a little differently. Please read below for instructions about how to use the University’s new online, virtual permit system.

Step 1: How to Purchase a Virtual Permit
To begin the process, visit our parking portal at mu.nupark.com/portal. Once you have reached our portal, please create a visitor account. Please note that if you are using the Google Chrome web browser, our portal may not work. Supported web browsers are Firefox, Internet Explorer, Microsoft Edge and Safari.

Step 2: Add a Vehicle
Please add your vehicle information.
Step 3: Select the Type of Permit you Would Like
Please click the "Daily" box.

Step 4: Pick the Garage you Would Like
Visitors to the University Club will most likely want to park in Turner Avenue Garage (TAG).
Step 5: Pay for Your Virtual Permit
To pay for your permit, please click on “Next/Save” and follow the instructions. The website will direct you to a secure page where you will enter your credit card information. Please make sure the address you have listed matches your billing statement.

Use of Your Virtual Permit
The purchase of your temporary virtual permit provides you one day of access in the garage you selected. Please remember to pull into a parking space so that your license plate is visible to parking enforcement.

Wine Club Winner

Substance Cabernet Sauvignon
$18

100% Cabernet, aged in French oak and bottled unfined and unfiltered. Palate showcases tons of blue fruits, violets, graphite, and leafy herbs in a medium to full bodied layered wine.
ACF President’s Dinner 2017
Featuring Exotic Game & Seafood

Saturday, February 18
Reception at 6 p.m., Dinner at 7:30 p.m.

Reception Menu

**Peruvian Ceviche Chalupas**
Crisp Boat Shaped Corn Tortillas, Fish Ceviche with Sweet Potato,
Fried Sweet Corn & Habanero Lime Aioli, Cilantro

**Tempura Scallop**
Crisp Battered & Panko Breaded Sea Scallop, Butter Lettuce Cup, Miso Slaw,
English Cucumber Kimchi, Ssamjang Mayonnaise, Green Onion, Toasted Sesame Seeds
*Guest Chefs Mark Sulltrop and Kiel Herman*
*44 Stone Public House & 44 CANTEEN*

**Classic Freshwater Turtle Soup**
Garnished with chopped egg and absinthe

**Pheasant Pate “Patin”**
Done terrine Style with Huckleberry Jam
*Guest Chef Dave Prody*
*Tan Tara Resort*

**Spiced Elk Strip Loin**
Celeriac Slaw, Elderberry Gastrique
Featuring Juice From Elder Blossom View in New Bloomfield, MO

**Rattlesnake Escabeche**
Flash Pickled Cucumber, Crispy Garlic

**Confit of Quail**
Foie Gras Mousse, Apple
*Guest Chef Ryan Arnold*
*Old Hawthorne Country Club*

Seated Dinner Menu

**Duck Consommé**
Tiny profiterole filled with truffled duck liver mousse

**Grilled Lion Fish**
Olive confit, persillade, kennebec potato crisp

**New Zealand Smoked Elk Strip Loin**
White and Green Asparagus, House made Potato Rosti and Cherry Demi Glaze garnished with Mizuna

Dessert Extravaganza Buffet

*Culinary Brigade of the University Club*
Monday, October 9 (D)
We begin our fabulous autumn tour to New England with a flight to Boston. On arrival we’ll be whisked away to the charming oceanfront village of Ogunquit, ME where we will check in for one night at Anchorage by the Sea. (Rooms do not have a water view.) A delicious dinner is included this evening.

Tuesday, October 10 (B, D)
Our day begins with a trip to Kennebunkport, ME. Historically a shipbuilding and fishing village, the town is now a popular summer colony and seaside destination. Next we will travel to Portland, ME where we will have time to have lunch and explore the waterfront. Then we’re on our way to the iconic Portland Head Light. Commissioned by George Washington, this lighthouse has become the jewel of Maine’s rugged coastal landscape.

Later this afternoon we’ll travel to Bretton Woods, NH where we’ll check into the fabulous Omni Mt. Washington Hotel for two nights. As grand as the history behind it, the Omni Mount Washington Hotel is gracious in ambiance and generous in amenities. A favorite New England retreat of presidents, poets and celebrities, the hotel delights every sense with enchanting music, refined dining and luxurious décor. Dinner is included at the hotel this evening.

Wednesday, October 11 (B, D)
This morning we’ll set out for a full day of sightseeing to enjoy New England’s fall colors. A local guide will take us along the famous Kancamagus Highway, the only federally designated “scenic byway” in New England. We will make several photo stops along the way at covered bridges, waterfalls and scenic overlooks. We will make a lunch stop at Franconia Notch State Park. Next, we’ll take a ride on the Cannon Mountain Tramway (weather permitting) to the mountain’s summit. Once at the top, we will have beautiful views of the surrounding mountainsides, brilliant with fall colors. On a clear day, mountain peaks in New Hampshire, Vermont, New York and Canada are visible. Dinner is included again this evening at the Mount Washington Hotel.

Thursday, October 12 (B)
This morning we head to the Cabot Creamery in Cabot, VT. We’ll take a guided tour and view the award-winning cheese as it is being made. Learn about cheese making, Cabot’s history and Vermont’s agriculture. Following the tour, you will have a chance to nibble the many varieties of cheeses, including the World’s Best Cheddar and Best Flavored Cheddar. Next, we’ll visit the Morse Farm Maple Sugarworks in Montpelier, VT. The Morse ancestors who helped settle central Vermont were taught how to tap maple trees by Native Americans. Learn about the process of maple sugaring and experience a tasty Vermont custom called sugar-on-snow. Over 200 years of family tradition make Morse maple syrup the best you’ve ever tasted! Later this afternoon we will arrive in Essex, VT where we will check into The Essex, Vermont’s Culinary Resort & Spa. This beautiful property is set on 18 acres of Vermont countryside and is nestled between beautiful Lake Champlain and Mount Mansfield. Have dinner on your own at one of the resort’s restaurants.
Friday, October 13  (B, D)
This morning we will visit the fascinating Shelburne Museum where 39 historic New England buildings are home to a vast collection of fine and decorative arts, paintings, folk sculpture, weathervanes, decoys, quilts, toys, dolls, circus memorabilia and more. There will be plenty of time to explore the exhibits and have lunch. After our visit, experience two of Vermont’s delectable culinary treats! First, we’ll visit Ben & Jerry’s Ice Cream Factory. Here we’ll take a guided tour and then taste their richly decadent ice cream. Then we are off to the Cold Hollow Cider Mill to sample some deliciously refreshing cider. There will be time for shopping before our return to The Essex where you will have time to refresh and relax. This evening we’ll watch our own personal Chef give a culinary demonstration and then enjoy a farm to table gourmet dinner.

Saturday, October 14  (B, Box lunch)
Today we’ll journey southward through the Green Mountains enjoying fabulous fall foliage along the way. Our first stop will be at Quechee Gorge, known as “Vermont’s Little Grand Canyon.” The gorge is one of New England’s most popular natural wonders. Then we’ll continue on to nearby Woodstock, VT – the winner of a national contest conducted by the Ladies Home Journal magazine for the “ Prettiest Town in America.” It was chosen as the community with the most beauty, charm and character. After time to see the sights and enjoy a box lunch we will depart for the renowned Vermont Country Store in Weston, VT. Offering a huge selection of top quality classic and hard-to-find products, this general store of yesteryear has something for everyone! We then make our way to scenic Lake George, NY where we will check into the Holiday Inn Resort Lake George for one night. Nestled in the Adirondack Mountains of Lake George, this newly renovated hotel offers breathtaking views of the lake and the surrounding mountains.

Sunday, October 15  (B)
This morning we’ll take a cruise on Lake George. The fall colors are sure to put on a spectacular display as we cruise among the Adirondack Mountains. After the cruise we’ll travel to the Albany, NY airport for our flight home. We’ll be taking with us colorful memories of our spectacular New England fall foliage tour!

Tour Cost*:
Double $2,915
Single $3,535

These prices include an air estimate of $550 per person. Passengers will be advised before final payment of any adjustment to the cost of the tour.

Tour Includes:
✧ Round-trip airfare
✧ Baggage handling in airports and hotels
✧ Deluxe motor coach transportation
✧ Six nights lodging in New England
✧ Six breakfasts, one box lunch and four dinners
✧ All activities as listed in the itinerary
✧ All tour related taxes and gratuities
✧ Services of a Missouri University Club representative
✧ Services of a Cruises and Tours Worldwide tour manager

Not Included: Airline baggage check fees, if applicable.

Deposit: $100 per person is due with your reservation

Final Payment: Due no later than June 27, 2017

Travel Protection:
Cruises and Tours Worldwide has purchased the Group Protection Plan on behalf of all travelers, which is provided by Travel Insured International. A copy of the Plan Document will be provided to all participants.
**Reservations:** Please complete a reservation form and mail it along with your $100 per person deposit to:

Cruises and Tours Worldwide, 2440 S. Brentwood Blvd., St. Louis, MO 63144  
Phone: (314) 961-1020 or (800) 435-2710  
Please make check payable to **Cruises and Tours Worldwide**.

**Cancellation Policy:**
All payments are fully refundable for cancellations received by **June 27, 2017**. Cruises and Tours Worldwide has purchased the Group Protection Plan on behalf of all passengers which is provided by Travel Insured Intl. A Travel Protection claim must be filed with Travel Insured Intl. for cancellations received after **June 27, 2017**. Be prepared to submit any supporting documentation if cancelling your trip for a covered reason.

*This document contains highlights of the plan. The plan contains insurance benefits underwritten by the United States Fire Insurance Company. C&F and Crum & Forster are registered trademarks of United States Fire Insurance Company. The Crum & Forster group of companies is rated A (Excellent) by AM Best Company 2015. The plan also contains non-insurance Travel Assistance Services that are provided by an independent organization, and not by United States Fire Insurance Company or Travel Insured International. Coverages may vary and not all coverage is available in all jurisdictions.*

**Travel arrangements by Cruises and Tours Worldwide, St. Louis, MO**
Cruises and Tours Worldwide acts only as an intermediary and agent in handling travel arrangements that are actually provided by other suppliers. This agency, therefore, shall not be responsible for breach of contract or any careless actions or omissions on the part of such suppliers, which result in any loss, damage, delay or injury to tour participants. Cruises and Tours Worldwide may not be held responsible for losses or expenses due to sickness, lack of appropriate medical facilities or practitioners, weather, strikes, theft or other criminal acts, war, terrorism or acts of God. Cruises and Tours Worldwide retains the right to substitute accommodations or services of comparable quality if the advertised services become unavailable. Cruises and Tours Worldwide reserves the right to cancel this tour if the minimum number of tour participants is not met. The published price of this tour is based on rates available at the time of planning the trip. Cruises and Tours Worldwide reserves the right to increase the cost of the tour, at any time, in the unlikely event that our tour suppliers impose price increases such as, but not limited to, fuel surcharges. Proof of such rate adjustments from our suppliers will be provided.
New England Autumn Splendor
October 9-15, 2017

Please complete this reservation form (one per person) and mail it along with your $100 per person deposit to:
Cruises and Tours Worldwide
2440 S. Brentwood Blvd., St. Louis, MO 63144
Phone: (314) 961-1020 or (800) 435-2710 Fax: (314) 961-5416
Please make check payable to Cruises and Tours Worldwide.

PLEASE PRINT
Name exactly as it appears on your driver's license:

Gender: _____ Male _____ Female
Birth date: ____________________________ (month/day/year)

TSA Pre-check or Known Traveler Number (if applicable):

Familiar name or nickname:

Street Address: ____________________________________________________________

City/State/Zip:

Phone number (with area code): Home: ___________ Cell: ___________

Your roommate's name, if applicable:

Please indicate bedding preference: _____ King Bed or _____ Two Double Beds
(King-bed preference cannot be guaranteed)

Please indicate if you have special dietary needs: _____ Vegetarian _____ Diabetic _____ Gluten-free

Please note the date if your anniversary occurs during the tour:

Do you need wheelchair assistance in the airport? ______________

Emergency Contact
Phone number (with area code): Home: ___________ Cell: ___________

Please check one: Double: $2,915 _____ Single: $3,535 _____

Balance Due: June 27, 2017

If you prefer to pay by credit card the $100 per person deposit will be charged upon receipt of this form.

Credit Card:   Visa___  MasterCard___  Discover___
Credit Card #: ______________________________________________ Expiration Date: ________
3-digit security code_______
Name on the Credit Card: ____________________________________________
Signature: ______________________________________________________________________
## Upcoming University Club Events

### February Events
- 5 p.m., Thursday, Feb. 9  
  *Prime of Your Life*
- 6 p.m., Thursday, Feb. 9  
  *Wine Club*
- 6 p.m., Tuesday, Feb. 14  
  *Valentine’s Day Dinner*
- 6 p.m., Saturday, Feb. 18  
  *ACF President’s Dinner*
- 6 p.m., Thursday, Feb. 23  
  *Texas Hold ‘Em*

### March Events
- 6 p.m., Thursday, March 2  
  *Wine Club*
- 6 p.m., Friday, March 3  
  *Apprentice Evaluation Dinner*
- 6 p.m., Thursday, March 9  
  *Prime of Your Life*
- 6 p.m., Thursday, March 16  
  *Texas Hold ‘Em*
- 6 p.m., Friday, March 17  
  *St. Patrick’s Day Dinner*