

### The Times They Are a-Changin...

The Faculty Club has weathered some significant changes in the past few years...and we're not done yet!

After 30-some years, the Faculty Club's lease with the university is expiring. The university, in collaboration with the Club, is working on crafting a new lease, employing updated language and clarifying responsibilities among the Club, the university, and the operator. This also provides an opportunity to review the operator contract, a document separate from the lease. In a spirit of openness and transparency, potential new operators will be considered at this time, as well as the current operator, SMG. (SMG is the Pennsylvania firm that purchased longtime vendor George Karetas' shares in Premier Foods, in 2013.)

Once the operator is selected, the Club Board will work with the operator to complete the interior refurbishment of the O'Brien Dining Room, the entrance and lobby areas, and the restrooms. We are also talking with the university about the need for air conditioning in the O'Brien Dining Room and Cecil's Lounge, a need for which we've become more aware as our recent summers have turned warmer and more humid.

As we've already had some major disruption to traffic patterns and parking because of excavation for and construction of the North Torrey Pines Living and Learning Neighborhood, just to the west of the Club, we hope to minimize further disruption. The Board believes these changes will result in a better Club, with additional member benefits and membership growth. The Club Board appreciates your support during this period of change.

Lynda Corey Claassen  
President



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#### DATES TO REMEMBER

- November 1, 3 & 4, 7 & 8, 14 & 15, 21, 28 & 29—Happy Hour at Cecil's
- November 5—Camera Lucida Happy Hour
- November 9 — Navarro & Navarro Wine Dinner
- November 12—Closed for Veterans Day
- November 16—Revelle Medal Awards
- November 22 & 23— Closed for Thanksgiving Holiday





# Navarro & Navarro Seasonal Change Wine Dinner

November 9, 2018, 5:30 pm

Member Price - 50

Guest Price - 60

Optional Wine Pairings - 15

Pricing is Inclusive of Tax and Gratuity

Chef Samuel Navarro created a menu paired with Navarro Vineyards wines to celebrate the changing seasons. Chef Sam will be showing off his cooking techniques and interacting with the attendees during his live cooking demonstrations. We will begin with a short reception and tray passed appetizers. Please let us know if you would like the optional wine pairing or the vegetarian option when making your reservations.

Call 858-534-0876 for Reservations

## Reception

Roasted Pumpkin Apple Soup with Toasted Pepitas & Pumpkin Seed Oil

Apple Quince with Granny Smith Apples, Fennel, Vanilla Bean, Micro Celery

**Wine Pairing:** Navarro Vineyards Pinot Gris 2016 & Navarro Vineyards Pinot Noir 2014

## Olive Oil Poached Swordfish

Pea Tendrils, Oyster Mushrooms, Heirloom Cherry Tomato, Meyer Lemon Vinaigrette

**Vegetarian option:** Olive Oil Poached Tofu, Pea Tendrils, Oyster Mushrooms, Heirloom Cherry Tomato, Meyer Lemon Vinaigrette.

**Wine Pairing:** Navarro Vineyards Gewürztraminer 2016

## Fried Chicken Oysters

Primavera Tender Greens, Roasted Pink Lady Apples, Toasted Brioche, Golden Raisin Brown Butter Sauce

**Vegetarian option:** Fried Spiced Seitan, Primavera Tender Greens, Roasted Pink Lady Apples, Toasted Brioche, Golden Raisin Brown Butter Sauce

**Wine Pairing:** Navarro Vineyards Reserve Chardonnay 2016

## Ras el Hanout Rubbed Lollipop Lamb

Olive Oil Mashed Potatoes, Braised Fennel, Roasted Cipollini Onion, Pickled Blackberries, Red Currant Demi

**Vegetarian option:** Ras el Hanout Rubbed "Beyond" Kabob, Olive Oil Mashed Potatoes, Braised Fennel, Roasted Cipollini Onion, Pickled Blackberries, Red Currant Demi

**Wine Pairing:** Navarro Vineyards Pinot Noir, 2015 "Methode A L' Ancienne"

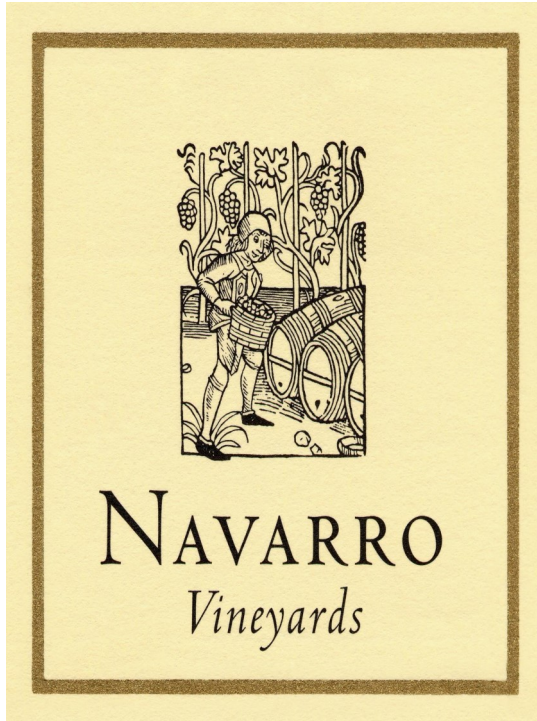
## Rhubarb Panna Cotta

Pate Sablee, Candied Strawberries, Violas, Rose Water & Strawberry Consommé

**Wine Pairing:** Navarro Vineyards Rose of Pinot Noir 2017



## NAVARRO VINEYARD IS THE FEATURED WINERY FOR NOVEMBER



### November Wine Specials

With our upcoming Navarro & Navarro Wine Dinner, we are showcasing Navarro Vineyards wines for our November specials. We will be showcasing the Navarro Muscat and the Navarro Zinfandel.

The 2015 Navarro Muscat will be the special white wine for the month. This sweet wine opens with a very fragrant floral and lychee bouquet with hints of ginger. On the palate, the wine is medium bodied and balanced.

The red wine for November is the 2015 Navarro Zinfandel. The wine is dark purple in color with a medium body and acidity. It is elegant and fresh with flavors of blackberry, black cherry, vanilla and pepper on the palate with a long finish.

\$10 for (2) 3oz samples of Navarro Muscat and Navarro Zinfandel

\$12.00 for a glass of either Navarro Muscat or Navarro Zinfandel

\$50 for a bottle of Navarro Muscat or Navarro Zinfandel

### LUNCH BUFFET ON NOVEMBER 16



On November 16, the dining room will be closed for the Reville Medal Awards. We will be offering our normal lunch buffet, just in a different location. The Buffet will be held in the Seuss Library with seating in Atkinson Pavilion and the Courtyard.

We expect the parking lot to be very full that day as demand will be high for parking spaces.

We apologize for any inconvenience to our members and their guests. We will resume normal operations on the following Monday. We appreciate

your understanding during these temporary changes.

THE FACULTY CLUB  
2018—2019  
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## CALENDAR OF EVENTS

11/3-LJ Symphony Evening Service	11/9-Navarro & Navarro Wine Dinner
11/4-LJ Symphony Matinee Service	12/2-Member Holiday Party
11/5-Camera Lucida Happy Hour	12/3-Camera Lucida Happy Hour
	12/9-LJ Symphony Lunch Service

## SAVE THE DATE

### MEMBER HOLIDAY PARTY ON DEC 2

Join us for our Member Holiday Party on Sunday, December 2. The party will run from 5:00 pm to 8:00 pm. Cost for Members will be \$20 and it includes a glass of wine, beer, cocktail or a non-alcoholic beverage from the bar. You will dine on your holiday favorites with multiple food stations throughout the dining room. To make your reservations, please call 858-534-0876.

### THE FACULTY CLUB STAFF

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PLEASE  
PLACE  
STAMP  
HERE

