

A Monthly Publication from the
Ida & Cecil Green Faculty Club

March 2018

UCSD Faculty Club Newsletter

NEW MEMBERSHIP CARDS AVAILABLE

Thank you to all club members who have taken the time to come to the Front Desk and get your new membership cards. The deadline of May 1, to get your new membership card is fast approaching.

Starting May 1, you will be asked to show your membership card to receive the Member pricing at the Lunch Buffet and other member benefits. One of the benefits of the new card is that you are able to load money onto the card for use here at the club. Your cards can be used to pay for the lunch buffet, at Cecil's for happy hour, and for special events like the upcoming Easter Brunch. We are moving to new cards with members' pictures on them to ensure that only our current



members are receiving the benefits of membership at the Faculty Club.



INSIDE THIS ISSUE

Easter Brunch.....	2
Saddleback Wine Specials.....	3
Special Happy Hours	3
Calendar of Events	4

DATES TO REMEMBER

- Mar 1, 7 & 8, 14 & 15, 21 & 22, 28 & 29
— Happy Hour at Cecil's
- Mar 2—Dr. Seuss Dinner
- Mar 8— New Member Reception
- Mar 16— St Patrick's Lunch Buffet
- Apr 1—Easter Brunch
- Apr 2—Special Monday Happy Hour—Carmera Lucida
- Apr 27—Opah Fish Dinner
- Apr 30—Special Monday Happy Hour—Carmera Lucida



Easter Brunch

Sunday April 1, 10:30 am to 1:30 pm

Fresh Juices - Champagne - Ryan Brothers Coffee - Hot Tea

Assorted Breakfast Pastries & Bagels, Fresh Cut Fruits

Wild Baby Arugula & Spinach Salad with Fresh Lemon Vinaigrette

Classic Deviled Eggs, Toasted Bulgur Wheat Salad with Dried Fruit

Chef Prepared Omelet Station

Bacon, Sausage, Ham, Oven Roasted Tomatoes, Green Peppers, Caramelized Onions, Sharp Cheddar Cheese, Sautéed Mushrooms & Fresh Salsa

Brunch Entrée Station

Scrambled Eggs, Potato Latkes with Sour Cream and Apple Sauce, Brioche French Toast, Warm Maple Syrup, Applewood Smoked Bacon, Fresh Catch of the Day with Roasted Tomato Coulis, Chicken Katsu with Sweet Chili Sauce

Chef Carving Station

Prime Rib with Au Jus & Creamy Horseradish,
Apricot Glazed Ham with Whole Grain Mustard

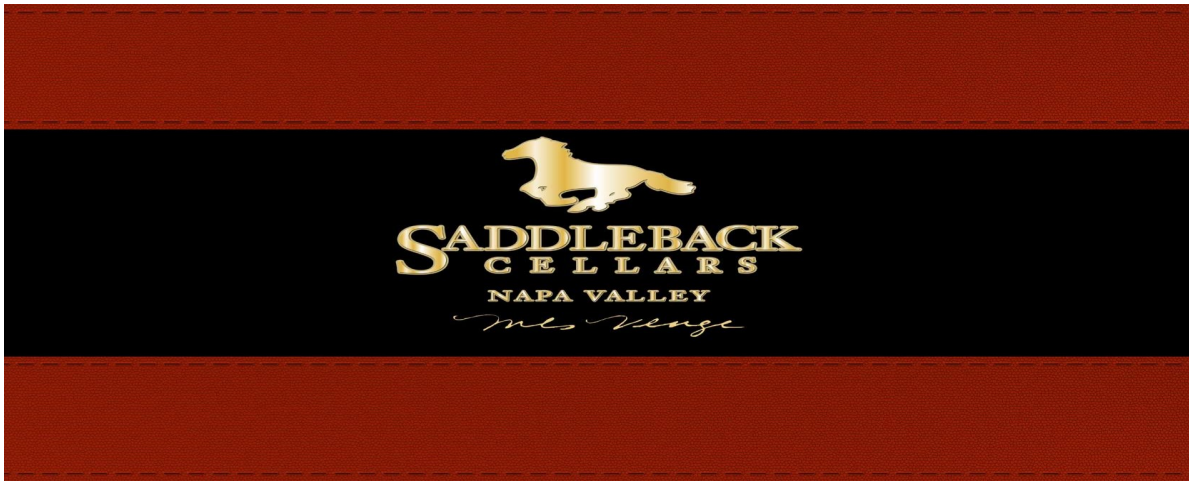
Dessert Station

Strawberry Shortcake, Faculty Club Brownies, Red Velvet Cupcakes,
Banana Cupcakes, Selection of House Made Cookies

Easter Egg Hunt at 11:00am

\$45 Member / \$50 Non-Member / Child \$20

Call 858-534-0876 for Reservations



SADDLEBACK CELLARS IS FEATURED WINERY FOR THE MONTH OF MARCH

Saddleback Cellars was founded by acclaimed winemaker Nils Venge. Known as the “King of Cab,” he is the first American to achieve a 100-point score on a 1985 vintage of Reserve Cabernet from wine critic Robert Parker Jr.

The 2013 Oakville Cabernet Sauvignon features deep garnet color and aromas of black cherries, peppery spice rack, and cigar box, leading to flavors of ripe berries that are layered over rich velvety tannins which produce a layered mouthfeel.

The 2015 Napa Valley Chardonnay shows sweet vanilla and a kind minerality on the nose. This wine offers enticing aromas of citrus and orchard blossom that merge with lemon-grapefruit notes and flavors of green apple, pear and melon. It is complex and eases into an elegant aftertaste shaded by light oak.

Please join us in Cecil’s where you can sample this month’s wines. Three ounce samples of both wines are \$10, a full glass of either wine is \$12, or a bottle of either wine is \$45. See you at Cecil’s on Wednesday and Thursday throughout the month of March.



SPECIAL HAPPY HOURS ON APRIL 2 & 30

Enjoy a drink and a light meal at Cecil’s before heading to hear Camera Lucida at Conrad Prebys Concert Hall. Special Monday happy hours are scheduled for April 2 and April 30. Cecil’s has something for everyone...pizzas, panini's, salads, vegetarian items and great appetizers that are easy to share. We will be open from 4 pm to 7 pm to ensure that concert goers have a great place to meet and dine before

heading over to the concert hall to hear the performance.

Camera Lucida is a chamber music collaboration among four musicians with diverse backgrounds. It is a unique project matching masterpieces of the chamber music repertoire with a group of world-class instrumentalists who happen to call San Diego home.

**THE FACULTY CLUB
2017–2018
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CALENDAR OF EVENTS

3/8-New Member Reception

3/16-St. Patrick's Lunch Buffet

3/29-Spring Beer Election

4/1-Easter Brunch

4/2-Monday Happy Hour

4/27-Opah Fish Dinner

4/30-Monday Happy Hour

5/4-Cinco de Mayo Lunch Buffet

5/13-Mother's Day Brunch

6/2-Wine & Veggie Bites

7/13-Five Chef Societe,
BBQ Beer Dinner

8/18- Favorite Member Recipes

9/22-Wine Dinner

10/4-Fall Beer Election

10/11-New Faculty Reception

10/20-Pizza & Beer Dinner

11/17- Founder's Day Wine Dinner

THE FACULTY CLUB STAFF

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