UPCOMING EVENTS

International Lunch Series
Wednesday, February 24th
– New England

Easter Brunch & Egg Hunt
Sunday, March 27th

New Menu
March 22nd

VALENTINE’S DAY DINNER
SATURDAY, FEBRUARY 13TH
6:00pm
3-Course Dinner – $35

Menu:

Soup
Chilled Tomato Consommé

Appetizer
Trio of Fresh Oysters

Entrée Choices
Herb de Provence Filet Mignon, Root Vegetable Hash & Braised Baby Dutchess Potatoes

OR
Pan Seared Arctic Char, Spice Parisienne Potatoes, Baby Herbs & Chocolate Balsamic

OR
Roasted Cauliflower, Sage & Almond Risotto (Vegetarian)

Dessert
Ombre Mill Feuille-Puff Pastry and Pastry Cream

OR
Berry Trio Mousse in Chocolate Dome

Reservations are required by Thursday February 11th and the regular dining menu will not be served this evening. *Vegetarian and Gluten-Free Options are available by Request.

LATE NIGHT DINING & LIVE MUSIC
FRIDAY, FEBRUARY 26TH
6:00–8:00pm
Sarah Snydacker, classically trained singer and pianist, will play jazz/classical music in the Lounge from 6PM-8:30PM and the Dining Room hours will be extended until 9PM. Come in for our Buy One Drink, Get One Free Special we have on Friday Nights and listen to some live music!

MUST READ!

When you come into the Club for Dinner, tell your server about our $20 food credit on your bill thru the WHOLE month of February. You must notify your server that you have read it in the newsletter and we will take the $20 per member off of your bill. This will only apply to our dinner menu. So come on in for dinner and receive this great discount!
INTERNATIONAL LUNCH SERIES: NEW ENGLAND

WEDNESDAY, FEBRUARY 24TH
11:00am – 1:00pm

The Club’s monthly International Lunch Series is open to the public and will take place in the East Room Ballroom. The regular dining room menu will not be available for lunch service on this date.

$10 for UC members and $12 for non-members.

Please RSVP to help us better serve you:
http://uclub.uiowa.edu/international-lunch-series

Menu Theme:
New England

Soup:
Corn and Cod Chowder

Salad:
Lobster Salad

Entrée:
“Yanked” Pork and Beans

Dessert:
Bourbon Cherry Crisp with Salted Whipped Cream

CHANGE IN SUNDAY SCHEDULE FOR 2016

Moving forward in 2016, we will only be open for Sunday Brunch on the third Sunday of each month.

We welcome reservations on other Sundays for either lunch or dinner, as long as you have a party of 12+ people and you have scheduled the event at least two weeks in advance. You can make those reservations with Bobbi Houselog or Johannah Roberto.

FEBRUARY 2016 SPECIALS

Appetizer
Lobster Cakes with Lemon Aioli

Appetizer
Smoked Salmon Crostini with Caviar

Entrée
Moroccan Spiced Shrimp with Herbed Couscous

Entrée
Eggplant Parmesan

Entrée
Chicken Piccatta

Entrée
Roasted Cauliflower, Sage & Almond Risotto

UC BOOK CLUB NEWS

The February Book Club selection is “The Road to Character” by David Brooks. Susan Walker will lead the discussion at this luncheon meeting scheduled on Tuesday, February 9, at 12 Noon.

In this book David Brooks focuses on “the deeper values that should inform our lives. Responding to what he calls the culture of the Big Me, which emphasizes external success, Brooks challenges us, and himself, to rebalance the scales between our “resume virtues--achieving wealth, fame and status – and our “ecology virtues,” those that exist at the core of our being: kindness, bravery, honesty, or faithfulness, focusing on what kind of relationships we have formed.”

Members can also begin reading the March selection, “The Liars’ Club” by Mary Karr.