

the scribe

SPRING
2016

university club



MOTHER'S DAY BRUNCH

Mother's Day | Sunday, May 8th

Dining Room Seatings at 10:30/11/11:30 am & 1/1:30/2/2:30 pm
Flexible Seating Times in Member Bar

\$42++ Adults & Seniors, \$20++ Kids 5-12
FREE for Kids 4 and under

Show your mother how much you care by not allowing her to lift a finger, pot or pan! Let the University Club handle all the cooking, and enjoy Mother's Day with all the trimmings! Chef Ian's seemingly never-ending buffet, complete with our seasonal carvings, Seafood Extravaganza display, Omelets & Waffles Made-to-Order and so much more.

Contact Special Events Director Melissa Sayre at 919-323-4816 or melissa@universityclubnc.com to reserve your table today!

The Club's 72-hour cancellation policy is in effect for this POPULAR and highly attended holiday brunch. Please plan accordingly.



events

Check out our upcoming calendar of events. This spring, we are featuring Club favorites like our Mother's Day Brunch and Wednesday Night Family & Wine Nights are available back in action. We are also bringing back our Derby Day celebration and hosting member favorite wine & spirit events!

april

22

Spring Wine Expo
6:30 - 9 pm
Bring 4 or more guests
for discounted entry!

28

Trivia Night
Member Bar
Hors D'oeuvres 5 - 7 pm
Trivia starts at 7 pm

may

7

Derby Day Celebration
4 - 7 pm

8

Mother's Day Brunch
10:30 am - 2:30 pm

15

Duke/NCCU
Commencement
OPEN SPECIAL HOURS
12 - 5 pm

june

17

Tequila Dinner Part 2
7 - 10 pm
First one was such fun,
we're hosting the sequel!

23

Trivia Night
Member Bar
Hors D'oeuvres 5 - 7 pm
Trivia starts at 7 pm

TRIVIA NIGHT

April 28 | May 26 | June 23
5 - 7 pm Complimentary Nibbles
7 pm Trivia

Join us in the Member Bar for Trivia Night and enjoy complimentary appetizers followed by team trivia (2 to 5 per team). This spring, prizes will include wine and Club food & beverage credit.

TEQUILA DINNER PART 2

FRIDAY, JUNE 17th, 7 - 10 pm
\$50++ per person

By popular demand, we are hosting our 2nd Tequila Dinner. It'll be an evening of Mariachi music, bright and festive decor, tequila cocktails and Chef Ian's culinary creations. Don't miss out, and reserve your spot today!

COMMENCEMENT 2016

May 14th - 15th
Duke University/NCCU

Celebrate your college graduate at the Club! As in years past, we will offer a special COMMENCEMENT menu for dinner service on Saturday, May 14th to accommodate Duke and NC Central University graduates.

In order to accommodate the Club membership and visiting reciprocal members, we will be OPEN FOR LUNCH SERVICE on Sunday, May 15th from 12:00 - 5:00 pm.

Contact the Special Events office for more details on the special menus Chef Ian and his team will prepare for the weekend.

SPECIAL EVENTS CLUB HOURS/CLOSINGS

Mark your calendars for these important dates. With the busy spring season, the Club hosts many private events for our members, so please consider the dates below when planning your visit to the Club.

Sat. 5/7	Library Only Dinner
Sat. 5/14	Duke/UNC/NCCU Commencement
Sun. 5/15	*OPEN 12 - 5 PM*
Sat. 6/4	CLUB CLOSED <i>priv. member event</i>
Sat. 6/11	CLUB CLOSED <i>priv. member event</i>
Sat. 6/25	CLUB CLOSED <i>priv. member event</i>
Sat. 7/2 - Thu. 7/7	CLOSED FOR THE HOLIDAY/RENOVATIONS

Please contact Melissa Sayre at 919-323-4816 or via email at
melissa@universityclubnc.com for reservations to all of our exciting upcoming events.

DERBY DAY

Saturday, May 7th

4:00 - 7:00 pm

\$40++ per person

\$35++ for groups of 4 or more

Join us at the Club for our 3rd Annual Derby Day Celebration. Put on your fancy hats, seersucker suits and cheer on your favorite horse as we watch the Kentucky Derby and listen to entertainment provided by The Bloomsbury Boys.

Chef Ian will prepare several Derby inspired food stations. Enjoy the official drink of the Kentucky Derby - the Old Forester Mint Julep. Other libations will be on hand like the Grey Goose Oaks Lily, the official drink of the Kentucky Oaks, as well as beer and wine.

Prizes will be awarded to members with the best Derby attire, and ShutterBooth will set up their photo green screen for you to take home a fun memento.

For more information about Derby Day, contact Melissa Sayre at 919-323-4816 or email melissa@universityclubnc.com.

SPRING WINE EXPO

SPRING WINE & BEER EXPOSITION

Friday, April 22nd, 6:30 - 9:00 pm

\$25++ per person

\$20++ for groups of 4 or more

Invite your wine-loving friends for a night of over 60 wines and assorted beers, hors d'oeuvres and great company. As always, wines will be available for home purchase at discounted prices for your collection and entertaining needs. Call us to reserve your tasting glass today!

HIGHLIGHTS FROM OUR NEW SPRING MENU

APRICOT GLAZED SHRIMP
GREEN PAPAYA AND CARROT SLAW

SMOKED HAM CROQUETTE
SPRING ONION AIOLI

CHICKEN LIVER MOUSSE
GREEN TOMATO JAM, CROSTINI

TRUFFLED RISOTTO
ROASTED MUSHROOMS, TOMATO FONDUE

MINISTRONE WITH BASIL PESTO

PORK RAGÚ, GEMELLI, BABY
SPINACH, PECORINO CHEESE

PAN ROASTED HALIBUT
FAVA PURÉE, CRUSHED FINGERLINGS,
PICKLED LEMON, RADISH, SCALLION

RACK OF LAMB,
FARRO, CIPOLINNI ONIONS,
ROASTED BEETS, ARUGULA,
GRAIN MUSTARD SAUCE

PAN ROASTED SALMON
WHEAT BERRIES, NAPA CABBAGE,
HAM BRODO, HERB SALAD

CERTIFIED BLACK ANGUS
& CENTER CUT FILET MIGNON
GERMAN SWEET POTATO SALAD,
CREAMED CHARD, BORDELAISE



University Club

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Hours of Operation

Lunch Reservations
Tuesday - Friday | 11:30 am - 2:00 pm

Dinner Reservations
Tuesday - Saturday | 6:00 - 8:30 pm

Bar & Grill Hours
Tuesday - Friday | 11:30 am - 10:00 pm
Saturday | 5:00 - 10:00 pm

DRESS CODE: Business Casual

dark denim allowed in Member Bar



BLACK STALLION LOS CARNEROS PINOT NOIR 2013

Aromas of black cherry, mocha and hints of toasty oak translate effortlessly to the palate where red fruit flavors of Bing cherry and strawberry are complemented by undertones of cool minerality and marked acidity. Lush fruit flavors coupled with rounded tannins make the Black Stallion Estate Los Carneros Pinot Noir an ideal wine to savor on its own, as well as a perfect pairing for glazed duck breast or mild, creamy cheeses.

M. CHAPOUTIER BELLERUCHE COTES-DU-RHONE ROSE 2014

Michel Chapoutier says that one of the most difficult tasks of a winemaker is to make a serious, high-quality wine at a good value. His "Belleruche" wines accomplish just that, and the Rose is a great introduction to one of the world's most celebrated wine appellations: the Côtes-du-Rhône region. The palate is round & approachable with strawberry notes and a silky mouthfeel. Well balanced acidity creates a fresh, lasting finish.



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