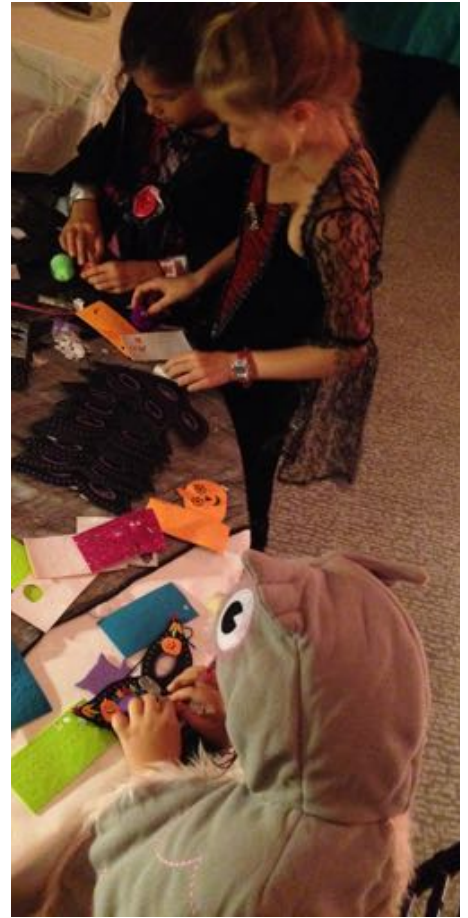


the scribe

FALL
2016

university club



YEARS
DAYS
DOLLARS

Premium wine glasses for \$6
September 29 - October 3

On September 29th, our owners Kelly & Jessica are thrilled to be celebrating their six year anniversary of ownership of the University Club. In gratitude for the continued membership support throughout the past six years, the Club is discounting all premium and featured wines by the glass to \$6 for six business days, starting Thursday, September 29th through Thursday, October 6th.

Please join us at the Club to take advantage of these savings, and be sure to say, "Cheers to 6 years!" We thank you for your membership!!!

TRICK OR TREAT FAMILY NIGHT

Wednesday, October 26th
Buffet from 6 - 8:30 pm

The University Club's 12th Annual Trick or Treat Family Night is sure to be a fangtastic event, filled with costumes, jack-o-lanterns, cobwebs and face painting by Mimi the Clown. Trick or Treat Family night has become quite a popular tradition at the University Club, so please call the Club at 919.493.8099 or email info@universityclubnc.com for advance reservations!

Special pricing for this event:

Adults: \$22++, Seniors: \$18++
Children Ages 5 - 12: \$15++
Children 4 and under: FREE!



| events | september | october | november |
|--|--|--|---|
| <p>Check out our upcoming calendar of events. This fall, we are featuring Club favorites like our Trick or Treat Night, Thanksgiving Brunch and Wednesday Night Family & Wine Nights are back in action. We are also bringing back Trivia Night and hosting several wine events!</p> | <p>21 Family Night Buffet with Wine Tasting from Empire Distributors 6 - 8 pm</p> <p>30 Mas de Daumas Gassac Languedoc Wine Dinner with Virgile Rousseau 7 - 10 pm</p> | <p>13 Trivia Night Autumn/Fall Themed 5 - 9 pm</p> <p>26 Trick-or-Treat Family Night 6 - 8:30 pm</p> | <p>4 Holiday Wine Expo 6:30 - 9 pm</p> <p>24 Thanksgiving Buffet 10:30 am - 3 pm</p> <p>25 Trivia Night - Black Friday/Thanksgiving Themed, 6 - 8 pm</p> |

TRIVIA NIGHT

Thursday, October 13th
Friday, November 25th

5 - 7 pm Complimentary Nibbles
7 pm Trivia Start Time

Please join our host Kelly Santel as he tests your knowledge of all manner of things that only Kelly finds important. Come show us (and each other) what you know on our trivia night.

Thursday, October 13th will be autumn and pumpkin themed, so sharpen your carving knives and fall knowledge.

Our special Black Friday trivia night on Friday, November 25th will be Thanksgiving and Black Friday themed, so bring your family, pull yourselves out of your turkey comas and exercise your brain!

Singles are welcome, and we will help you find a team. Come test your knowledge against some of the best and brightest Club members!

Thanksgiving Day Brunch Buffet

Thursday, November 24th
10:30 am - 3:00 pm
\$42++ Adults & Seniors
\$20++ Kids 5-12
FREE Kids 4 and under

Let the University Club handle all the cooking, and enjoy Thanksgiving with all the trimmings! The Club's traditional Thanksgiving Brunch buffet is the best way to ring in the holiday season with your loved ones.

Chef Alejandro's seemingly 'never ending' buffet, complete with Turkey and Dressing, our Seafood Extravaganza display, Omelet & Waffles Made-to-Order and so much more.

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

SPECIAL EVENTS CLUB HOURS & CLOSINGS

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

| | |
|--|--|
| Fri. 9/14 | Bar Only Dinner |
| Sat. 10/29 | CLUB CLOSED <i>priv. member event</i> |
| Thu. 11/24 | OPEN for BRUNCH CLUB CLOSED for dinner service |
| Fri. 11/25 | CLUB CLOSED for lunch service OPEN for DINNER |
| Fri. 12/23 | OPEN for LUNCH CLUB CLOSED for dinner service |
| Sat. 12/24/16 - Mon. 1/2/17 CLUB CLOSED for HOLIDAYS REOPENING Tue. 1/3/17 | |

Please contact the Club at 919.493.8099 or via email at info@universityclubnc.com for reservations to all of our exciting upcoming events.

HIGHLIGHTS FROM CHEF ALEJANDRO'S NEW FALL MENU

seared shrimp

thai basil, tomato-avocado salad, chili ginger gastrique

63 degree duck egg

shaved asparagus, soy glazed pork belly, shoestring yukon gold potatoes, smoked salt

butternut gnocchi

charred scallions, queso fresco, smoked tomato beurre blanc

roasted poblano chowder

charred corn, crispy chorizo

roasted fennel salad

orange supremes, piquillo peppers, arugula, black pepper, olive oil

rack of lamb

black pepper-rosemary butter basted rack, smoked pistachio purée, shredded brussels sprouts, fingerlings & green harissa

skin on salmon

zucchini fritters, chermoula, pickled cucumber & radish salad, dill crema

ribeye

12 ounce ribeye, charred brussels sprouts, trumpet mushrooms, yucca fries, scallion chimichurri

pan seared duck breast

broccoli rabe, smoked marcona almonds, hasselback yams, bagna cauda

Upcoming Wine Events

Complimentary Wine Tasting Wednesday, September 21st 6:00 - 8:00 pm

Mark Adkinson of Empire Distributing will be visiting the Club with complimentary tasting portions of their wines to accompany the Traditional Prime Rib & Seafood Family Night Buffet that evening.

Holiday Wine Expo Friday, November 4th 6:30 pm - 9:00 pm

\$25++ per person, \$20++ with 4 or more

Please join us for our annual Holiday Wine Expo, featuring over 60 wines from around the world. Invite your wine-loving friends for a night of fine wines, hors d'oeuvres and great company. As always, wines will be available for home purchase at discounted prices for all your holiday gift giving needs.

Mas de Daumas Gassac Languedoc Wine Dinner Friday, September 30th, 7 - 10 pm \$65++ per person

Join us for an journey through the Languedoc region of France and explore the wines of Mas de Daumas Gassac. Our friends from Empire Distributing will be accompanied by special guest Virgile Rousseau, Brand Ambassador for Mas de Daumas Gassac. Throughout the dinner, Virgile will share his insight and knowledge of the rich history of Languedoc and their fine wines.

Chef Alejandro will pair four plated courses with the wines during dinner. Hors d'oeuvres and wine at 7 pm, followed by a group seated dinner at 8 pm. Contact Jessica at 919.323.4815/jessica@universityclubnc.com to reserve your spot for this special eventing. Seating is LIMITED.



University Club

3100 Tower Blvd. Suite 1700
Durham, NC 27707
919.493.8099 phone
919.294.9704 fax
www.universityclubnc.com

Hours of Operation

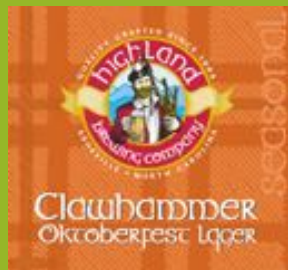
Lunch Reservations
Tuesday - Friday | 11:30 am - 2:00 pm

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
Denim Allowed in Member Bar

FALL BEER FEATURE



HIGHLAND BREWING COMPANY CLAWHAMMER OKTOBERFEST

Highland Brewing Company Clawhammer Oktoberfest is a lightly colored, but toasty, rich and full-bodied Marzen style lager, brewed with traditional German malt and the finest noble hops. A spicy hop finish and aroma balance out the abundance of malt flavor. PROST!

FALL WHITE WINE FEATURE

WILLAKENZIE ESTATE 2015 PINOT GRIS

Featuring a pale straw color and aromas of pineapple, citrus, and tropical fruits, this wine starts with a sweet note of melon on the palate, finishing with refreshing acidity.

90 points: "The 2015 WillaKenzie Pinot Gris opens with aromatics of starfruit, red delicious apple and nutmeg with hints of lychee. This wine has some lovely viscosity from this warm vintage." - International Wine Report



FALL RED WINE FEATURE

WILLAKENZIE ESTATE 2013 GISÈLE PINOT NOIR

The 2013 Gisèle Pinot Noir is ruby red and purple with aromas of raspberry, cherry, strawberry sorbet & blue flower. The palate is mouth-filling and round with juicy black raspberries, lingering with rich fruit and spice on the finish.

91 points: "This Yamhill-Carlton bottling begins with aromas of red fruits like guava, stewed strawberry, pomegranate and cherry starburst candy. Forward and structured bottling, this is a complete joy to drink straight out of the bottle." - International Wine Report

