

the scribe

SPRING  
2017

university club



## MOTHER'S DAY BRUNCH

Mother's Day | Sunday, May 14th

Dining Room Seatings at 10:30/11/11:30 am & 1/1:30/2/2:30 pm

Flexible Seating Times in Member Bar

\$48++ Adults & Seniors, \$24++ 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 Alejandro'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 Amanda Dillman at 919-323-4816 or [amanda@universityclubnc.com](mailto:amanda@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

21

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

6

Derby Day Celebration  
4 - 7 pm

14

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

25

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

june

23

Gin Dinner  
Cocktails & Hors  
D'oeuvres 7 - 8 pm  
Dinner Pairings at 8 pm

29

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

## TRIVIA NIGHT

April 28 | May 25 | June 29  
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.

## GIN DINNER

FRIDAY, JUNE 23rd, 7 - 10 pm  
\$50++ per person

We're expanding our spirit dinner series to include a Club favorite... GIN! Join us for a delightful cocktail reception with hors d'oeuvres, followed by a 4-course dinner paired with 4 gin-inspired cocktails. We'll pick our favorite at the end of the evening to add to the Club's cocktail list. Hope to see you then!

## COMMENCEMENT 2017

May 13th - 14th  
Duke Univ/UNC/NCCU

Celebrate your college graduate at the Club! As in years past, we will offer a special COMMENCEMENT menu for dinner service on Friday, May 13th and Saturday, May 14th to accommodate Duke, UNC and NC Central University graduates.

Reservations are LIMITED for this busy weekend - please consider your dining plans with commencement and Mother's Day taking place.

Contact the Special Events office for more details on the special menus Chef Alejandro 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.

Fri. 4/21	Spring Wine Expo
Sat. 4/22	CLUB CLOSED <i>priv. member event</i>
Sat. 5/6	Derby Day Bar ONLY dinner
Sat. 5/13-14	Duke/UNC/NCCU Commencement
Sat. 5/15	Mother's Day Brunch
Sat. 6/3	CLUB CLOSED <i>priv. member event</i>
Sat. 6/24	CLUB CLOSED <i>priv. member event</i>
Sat. 7/1 - Sat. 7/8	CLUB CLOSED FOR HOLIDAY/MAINTENANCE

Please contact Amanda Dillman at 919-323-4816 or via email at  
amanda@universityclubnc.com for reservations to all of our exciting upcoming events.

# DERBY DAY

Saturday, May 6th

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 Alejandro 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 Amanda at 919-323-4816 or email [amanda@universityclubnc.com](mailto:amanda@universityclubnc.com).

## SPRING WINE EXPO

SPRING WINE & BEER EXPOSITION

Friday, April 21st, 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 70 wines, ciders, 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

TUNA CARPACCIO

GRILLED SAVOY CABBAGE SLAW,  
LEMONGRASS VINAIGRETTE,  
TOASTED SESAME SEEDS

PAPPARDELLE

PORCINI MUSHROOMS, SWEET PEAS,  
PANCETTA, CREAM

HOMINY GRITS

CRAB, ROASTED TOMATOES,  
ANDOUILLE, SCALLIONS

CORN FRITTERS

QUESO FRESCO BUTTER, HONEY

SEARED SCALLOPS

MARCONA GAZPACHO, HERB SALAD

LAMB OSSO BUCCO

TAHINI, FAVA BEANS

PAN SEARED RED SNAPPER

GRAPEFRUIT SALAD

GRILLED NY STRIP

OYSTER MUSHROOMS, WILTED SPINACH

FRENCHED PORK CHOP

GUAVA GLAZE, SWISS CHARD

BLACKENED FILET MIGNON

MUSHROOM BUTTER, HARICOTS VERTS



### University Club

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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

*dark denim allowed in Member Bar*



### LYRIC BY ETUDE PINOT NOIR CENTRAL COAST 2014

From the heart of Santa Barbara County, the 2014 Lyric by Etude gives a classic example of Central Coast Pinot Noir. Ruby in the glass, the rich color alludes to the bright aromas of fresh strawberry and ripe cherry that are beautifully balanced out by warm baking spice notes. Delivers fresh, robust red berry flavors while still maintaining substantial weight on the palate, bright acidity, balanced structure and velvety tannins.

### CHARLES SMITH VINO ROSÉ COLUMBIA VALLEY 2015

Delectable. Delicate pink color. Compelling aromas of Italian melon, faint cherry, camellias, dried herbs. Mouth-watering. 100% Sangiovese Rosé. Pure, mineral, satisfying rosé that delivers lots of character, the 2015 Charles Smith Sangiovese Vino Rose has a light pink color to go with classic Provencal rose like notes of orange rind, melon and citrus. Light, crisp, quaffable, easy-drinking. It's hot summer day stuff!



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