**Club Highlights**

*Treat Mom to our Elegant*

Mother’s Day Champagne Brunch

**Sunday, May 8, 2016**

10:00am–1:30pm

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**MENU**

- **Baked Brie with Raspberry Chipotle Glaze, with Toasted Almonds**
- **Whole Poached Atlantic Salmon with Traditional Garnishes**

**SALAD SELECTIONS**

- **California Caesar Salad Featuring Avocado & Heirloom Baby Tomatoes**
- **Spinach Salad**
  - Shaved Fennel, Pickled Red Onion, Sliced Mushrooms, Balsamic Vinaigrette

**CHEF CARVING**

- **Ginger Roasted Turkey Breast**
- **Roasted Pork Loin**
- **Warm Apple Butter Sauce**
  Served with “Bread & Cie” French Rolls, Pretzel Rolls, Rosemary Rolls & Butter

**HOT BUFFET**

- **Southwestern Sausage Breakfast Strata**
- **Grilled Vegetable Stacks with Warm Roasted Vegetable Salsa**
- **Yukon Gold Mashed Potatoes with Crème Fraîche & Chives**
  AND MUCH MORE!

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**Champagne ~ Mimosas**

**Orange Juice**

**DESSERT TABLE**

- **Bananas Foster Flambé to Order**
- **Pistachio Mousse Parfait**
- **Chef Ed's House Recipe Cookies**
- **Faculty Club Fudgies**
- **Ice Cream Sundae Bar**
  Strawberry Sauce, Butterscotch, Hot Fudge, Whipped Cream, Chopped Peanuts, Cherries & Sprinkles

**Adults $38.95**

**Children under 12 $18.95**

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For reservations stop by the front desk or call (858) 534-0876

Cancellation Policy— Reservation must be cancelled at least 24 hrs before event to avoid charges.
Jennifer A. Burney, PhD

"Quantifying and Addressing the Widespread Impacts of Air Pollution"

Assistant Professor, School of Global Policy and Strategy, University of California, San Diego

Dr. Burney is an environmental scientist whose research focuses on simultaneously achieving global food security and mitigating climate change. She designs, implements and evaluates technologies for poverty alleviation and agricultural adaptation, and studies the links between “energy poverty” — the lack of access to modern energy services — and food or nutrition security, the mechanisms by which energy services can help alleviate poverty, the environmental impacts of food production and consumption, and climate impacts on agriculture.

Much of her current research focuses on the developing world, and she is particularly interested in the science, technology and policy of short-lived climate pollutants, or SLCPs, and the role that mitigation of these compounds can play in meeting both climate and food security objectives.

She is a research affiliate at UC San Diego’s Policy Design and Evaluation Laboratory, a fellow at the Center on Food Security & the Environment at Stanford University and member of the National Geographic Explorers family. She leads the Science Policy Fellows Program at the School.

Sounding Board is a series of seven lectures during the academic year, the first Thursday at 12 noon, sponsored by UC San Diego Oceanids and the UC San Diego Faculty Club. Oceanids, faculty and friends meet at the UCSD Faculty Club in a specially designated room to eat lunch and listen to fascinating speakers. Lunch is $14.00 for guests and $10.00 for Faculty Club members (purchase required). Coffee and iced tea are provided in the meeting room. A parking permit can be obtained at the front desk. You can be sure of a lively discussion! You do not need to RSVP. Contact Judy Vacquier, jvacq@sbcglobal.net for more information.

Members Annual Meeting

Tuesday, May 17, 2016

Come join us for the Annual Members’ Meeting from 4:30-6:00pm. Take this opportunity to mingle with members of the Board of Directors as well as show an active interest in the goings on and future of the Club. There will be snacks and plenty of chances to make new acquaintances.

We look forward to seeing you!
South American Wine Dinner - Friday, May 13th

Tray Pass

_Santa Julia Blanc De Blanc N.V., Mendoza, Argentina_
Vegetarian Chilled Columbian Avocado Soup Shooters
Yuca Balls stuffed with Cheese

1st Course

_2015 Araucano Reserva Sauvignon Blanc, Lolol Valley, Chile_
Rain Forest Salad
_A collage of color featuring Hearts of Palm, Mango, Watermelon Radishes, Specialty Greens & Banana Vinaigrette_

2nd Course

_2013 Recuerdo Torrontes, La Rioja, Argentina_
Brazilian Shrimp Bobo
_Vegetarian Alternative - Roasted Vegetarian Bobo_

Entrée

_2013 Kaiken Reserve Malbec 91WS_
Churrasco de Prime Sirloin with Chimichurri Sauce
Petite Squash Timbale & Roasted Fingerling Potato
_Vegetarian Alternative - Grilled Marinated Portabella Mushroom_
Petite Squash Timbale & Roasted Fingerling Potato

Dessert

_2013 Casa Marin Estero Vineyard Sauvignon Gris, San Antonio Valley, Chile_
Passion Fruit Mousse, Coconut Shortbread

6:00 pm—9:00pm

Members $60
Guests $75
(inclusive of Service & Tax)

For reservations stop by the front desk or call (858) 534-0876
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THE FACULTY CLUB
2015-2016
Board of Directors

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Sally Ashburn – President
Alain J.-J. Cohen – VP
Robert Starkey – Sec/Treas

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THE FACULTY CLUB
Staff:
Tom Mignano – Exec. Director
tmignano@ucsd.edu
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Terri Ann Miller – Catering Sales Mgr
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Renee Hytha – Catering Coor.
rhytha@ucsd.edu
Lilia Huato – Membership, Accounts & Special Events
lhuato@ucsd.edu

Member Hours:
Monday-Friday
8:00 am–4:30 pm

Lunch Service:
Monday-Friday
11:30 AM – 2:00 PM

We're on the Web!
http://facclub.ucsd.edu

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La Jolla, CA 92093-0121
Phone: 858-534-5719
Fax: 534-3996
Email: tmignano@ucsd.edu

Serving the UCSD community

Dates to Remember

• **Art Exhibition:** Artist Sandra Dorros
  May ‘16—July ‘16

• **May 5:** Oceanids—Sounding Board

• **May 8:** Mother’s Day Champagne Brunch

• **May 13:** South American Wine Dinner

• **May 17:** FC Annual Members Meeting—Members Welcome

• **May 30:** Club Closed—Memorial Day

• **June 16:** Bloomsday Lunch

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