Club Extends Hours for Cecil’s
The Faculty Club will be expanding the hours at Cecil’s to provide members a place to meet, drink and grab a bite to eat before performances of the La Jolla Symphony & Chorus and Camera Lucida. The new menu at Cecil’s will be available during Camera Lucida Happy Hours and for service before the La Jolla Symphony & Chorus performances.

Cecil’s will be open on the following dates:

La Jolla Symphony & Chorus
November 3, 2018 — 4:30 to 7:30 pm
November 4, 2018 — 11:00 to 2:00 pm
December 9, 2018 — 11:00 to 2:00 pm
February 9, 2019 — 4:30 to 7:30 pm
February 10, 2019 — 11:00 to 2:00 pm
March 16, 2019 — 4:30 to 7:30 pm
March 17, 2019 — 11:00 to 2:00 pm
May 4, 2019 — 4:30 to 7:30 pm
May 5, 2019 — 11:00 to 2:00 pm
June 9, 2019 — 11:00 to 2:00 pm

Camera Lucida
October 1, 2018 — 4:30 to 7:30 pm
November 5, 2018 — 4:30 to 7:30 pm
December 3, 2018 — 4:30 to 7:30 pm
January 28, 2019 — 4:30 to 7:30 pm
April 1, 2019 — 4:30 to 7:30 pm
April 29, 2019 — 4:30 to 7:30 pm

Make Cecil’s your new tradition when attending the Symphony or Camera Lucida.
Meet Chef Samuel Navarro

September 22, 2018
5:30 pm

Member Price - 45
Guest Price - 55
Optional Wine Pairings - 15

Chef Samuel Navarro is joining the Faculty Club. Join us for a showcase of his flavors and cooking style. We will begin with a short reception and tray passed appetizers before enjoying an outstanding dining experience. There will be a vegetarian option available for each course.

Call 858-534-0876 for Reservations

Reception
White Peach Gazpacho garnished with White Peach Salsa | Shrimp Aguachile with Micro Cilantro
Handley Blanc de Blanc Sparkling Wine

Hamachi
Japanese Yellowtail, Wasabi Goat Cheese, Buddha’s Hand Olive Oil, Himalayan Sea Salt, Micro Wasabi, Sea Grass
Wine Pairing: Navarro Vineyards Gewürztraminer 2016

Duck Confit Salad
Duck Confit, Frisée, D’Anjou Pears, Pepitas, Pumpkin Oil, Burnt Persimmon Vinaigrette
Vegetarian option: Frisée, D’Anjou Pears, Pepitas, Pumpkin Oil, Burnt Persimmon Vinaigrette
Wine Pairing: Handley RSM Pinot Noir 2015

Cherrywood Smoked Pork Tenderloin
Parsnip Puree, Roasted Watermelon Radish, Patty Pan Squash, Crispy Kale, Cherry and Tea Gastrique
Vegetarian option: Cherrywood smoked Tofu, Roasted Watermelon Radish, Patty Pan Squash, Crispy Kale, Cherry and Tea Gastrique
Wine Pairing: Daou Cabernet Sauvignon 2014

Hibiscus Crème Brûlée
Basil Scented Honey Tuile, Prickly Pear Sorbet, Basil Flowers
Wine Pairing: Navarro Riesling 2016
September Wine Specials

Beaux Freres’s Le Cousin is a Willamette Valley Pinot Noir. It is a medium ruby color. On the nose, this wine has a lush fragrance of sweet dark cherries, baking spices and sandalwood. In the mouth, it is very savory, plush, medium acidity and irresistible.

Our white wine special this month is the Bishop’s Peak Edna Valley Chardonnay. The 2016 vintage of Bishop’s Peak Chardonnay is light straw in appearance and reveals aromas of lemon, white peach, and jasmine. On the palate, intriguing notes of orange creamsicle, pear juice, and lime zest are enhanced by a chalky minerality.

$8 for (2) 3oz samples of Beaux Freres Pinot Noir and Bishop’s Peak Chardonnay
$12 for a glass of either Beaux Freres Pinot Noir or Bishop’s Peak Chardonnay
$38 for a bottle of Beaux Freres Pinot Noir or Bishop’s Peak Chardonnay

OCTOBER HAPPENINGS AT CECIL’S

There are a lot of things happening in October at Cecil’s. A new menu for Cecil’s will include: Camarones a la Diabla (Shrimp Tostadas), Fire Roasted Cauliflower, Citrus Tuna Poke, and Mediterranean Dips: Hummus, Baba Ganoush and Muhammara.

The new menu will make greater use of our pizza oven. We will be fire roasting wings, Brandt Beef burgers, the Beyond Burger (plant based veggie burger), and of course a variety of handmade flat-breads that you will be able to customize to your taste. Even the new Cecil’s Indulgence dessert will be made to order in the pizza oven.

The Fall Beer Election is on October 4, where members get to vote on the beers that are put on tap in Cecil’s. Then to wrap up the month, a Pizza & Beer Dinner is planned for October 20th. It will be an exciting October at Cecil’s!
THE FACULTY CLUB
2018—2019
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CALENDAR OF EVENTS

9/22-Chef Sam Showcase Dinner with Wine Pairings
10/1-Camera Lucida Happy Hour
10/4-Fall Beer Election
10/20-Pizza & Beer Dinner
11/3-LJ Symphony Dinner Service
11/4-LJ Symphony Lunch Service
11/5-Camera Lucida Happy Hour
11/9-Wine Dinner
12/2-Member Holiday Party
12/3-Camera Lucida Happy Hour
12/9-LJ Symphony Lunch Service

THE FACULTY CLUB STAFF

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