

Best Wishes for the Holidays...and Let Us Hear From You

As fall quarter comes to a close and the holidays near, the Board of Directors and the Club staff wish Club members a joyous holiday season and a happy 2019. The last lunch buffet of the year will be served on December 21, and the Club will re-open for business on January 2.

If you have a few minutes, please let the Board know how we can serve you better. We know that the construction projects and the parking situation have disrupted a number of membership activities, and construction will continue for two years. Unfortunately, we have no control over construction or parking. But there may be other membership benefits we can offer.

As the Board considers a number of weighty issues in the new year, we intend to prepare a member survey. But there's no need to wait for that. Please feel free to send a quick email to me at lclaassen@ucsd.edu or to vice-president Lynn Russell at lmrussell@ucsd.edu or to another Board member with your suggestions. We'd love to hear your ideas.

Happy holidays to all!

Lynda Corey Claassen
President

2018 Member Holiday Party



INSIDE THIS ISSUE

Greek Wine Dinner	2
December Wine Specials	3
Calendar of Events	4

DATES TO REMEMBER

- December 3, 5 & 6, 12 & 13, 19 & 20,
— Happy Hour at Cecil's
- Dec 3—Camera Lucida Happy Hour
- Dec 6—Oceanids Sounding Board
- Dec 9—LJ Symphony Lunch Service
- Dec 22/Jan 2—Club Closed for
Winter Break.



Greek Wine Dinner

January 11, 2019

5pm

\$35 Member | \$35 (1) Guest | \$45 Guest | Wine Pairing \$10

We will be exploring unique Greek wine varietals paired with Chef Samuel Navarro's take on Greek food. Kimberly State from Athenee Imports will be on hand to describe the wines and the vineyards that produce them. The dinner will be served family style and all courses have a vegetarian option. The reception will begin at 5 pm and dinner will begin at 5:30 pm.

Reception

Vegetarian Avgolemono Soup
Baba Ganoush and Muhammara with Pita
Wine Pairing: Mercouri Estate Foloi 2017

1st Course

Spanokopita with Purple Kale, Crispy Leeks
Wine Pairing: Tsiakkas Xynisteri 2017

2nd Course

Falafel Kabob *with Oregano Shallot Vinaigrette*
Swordfish & Shrimp Kabob *with Saffron Garlic Aioli*
Patzarosalata—*Roasted Beets, Beet Greens, Feta Cheese,*
Candied Pistachio, Red Wine Vinaigrette
Wine Pairing: Domaine Mercouri 2015

3rd Course

Braised Leg of Lamb
Vegan Moussaka
Oregano Roasted Potatoes, Peppers & Onions, Tzatziki Sauce
Wine Pairing: Klima Kostifali Merlot 2014

4th Course

Dessert Bites
Baklava, Grilled Fig, Honey Comb, Lokma, Greek Cheese
Wine Pairing: Klima Vidiano 2017

Please call 858-534-0876 for Reservations or
email klandis@ucsd.edu

PLUMPJACK WINERY FEATURED WINERY FOR DECEMBER

December Wine Specials

In 1992, Gavin Newsom and Gordon Getty created the Plumpjack Winery. Newsom and Getty were inspired by one of Shakespeare's most memorable characters, Sir John "PlumpJack" Falstaff, a down-to-earth, fun-loving, irreverent character, rivaled only by his fierce loyalty to Prince Hal (Henry V), with whom he shared more than a few goblets of *sack* (wine) at the local tavern.

The Club's featured white wine for the month will be the Plumpjack Chardonnay Reserve 2017. This wine has flavors of lemon zest, green apple and Bosc pear on the nose, along with apricot, melon and tropical notes. There is touch of oak and hints of vanilla, caramel and spice.

The featured red wine is the Adaptation Cabernet Sauvignon 2015. The 2015 vintage is a fusion of fruit flavors that included wild blackberries, mulberries, sweet cherries and cocoa dipped blueberries, and finishes with notes of forest floor and chocolate.

\$8 for (2) 3 oz samples of Plumpjack Chardonnay and Adaptation Cabernet Sauvignon

\$7.00 for a glass of Plumpjack Chardonnay

\$9.00 for a glass of Adaptation Cabernet Sauvignon

\$27 for a bottle of Plumpjack Chardonnay

\$35 for a bottle of Adaptation Cabernet Sauvignon



THE FACULTY CLUB
2018—2019
BOARD OF DIRECTORS

Lynda Claassen—President
Lynn Russell—Vice President

Robert Starkey—Sec /
Treasurer

Directors

Suzi Sterner

Del Johnson

Ernest Belezzuoli

Larry Armi

Neal Devaraj

Pat Fleming

Aislinn Sotelo

Beverly Randez

Huai Li

CALENDAR OF EVENTS

12/3-Camera Lucida Happy Hour
12/6- Oceanids Sounding Board
12/9-LJ Symphony Lunch Service
12/22-Club closes for Winter
Break

1/2-Club reopens for normal
business
1/11-Greek Wine Dinner

THE FACULTY CLUB STAFF

Gus Thompson—Executive Director
g4thompson@ucsd.edu

Samuel Navarro—Executive Chef
s3navarro@ucsd.edu

Temo Rincon—Banquet Manager
trincon@ucsd.edu

Terri Ann Miller—Catering Sales Mgr
tam009@ucsd.edu

Michele Arrowsmith-Rowe—Catering
Sales Mgr
marrowsmithrowe@ucsd.edu

Kathie Landis—Membership & Special
Events
klandis@ucsd.edu

Ruth Sackett—Office Manager
rsackett@ucsd.edu

PLEASE
PLACE
STAMP
HERE

