



Lake Forest Country Club

February 2010

www.lakeforestgolf.com

502-253-9352

Valentines Dinner **February 13, 2010**

6:00 p.m.-9:00 p.m.

APPETIZERS

Prawn Cocktail

Poached Prawn Shrimp, Classic Cocktail Sauce

or

Prosciutto Basil Mozzarella

Mozzarella Marinated in Basil, Pesto and Olive Oil Served atop a Pastry Shell

SALADS

Lemon Parmesan Caesar

Crisp Romaine, Garlic Croutons, Creamy Lemon Caesar Dressing

or

Pecan Caramel Apple Salad

Red Onion, Crouton, Brie Cheese on Bed of Baby Spinach with Warm Pancetta Vinaigrette Garnish with Banana Chips

ENTREES

All Entrées are Accompanied by Lobster Thermidor

Filet Mignon 43

Grilled Filet, Served with Truffle Mashed Potatoes and Asparagus Finished with Morel Mushroom Demi Glace

or

Lamb Chops 37

Grilled Marinated Lamb Chops, Served with Truffle Mashed Potatoes and Asparagus Finished with Currant Burgundy Reduction

or

Sea Bass 39

Seared Sea Bass, with Truffle Mashed Potatoes and Asparagus Finished with Caper Chimichurri Sauce

DESSERT

Raspberry Chocolate Mousse and Chocolate Dipped Strawberries

Salad and Dessert is included in the Price

Wine Dinner

February 27, 2010

6:30p.m. Reception 7:00p.m. Dinner

APPETIZER

Seafood Salpicon

Sautéed Scallops, Shrimp, Mussels in a Citric Chardonnay Butter Sauce, Garnished with Fresh Fruit Chutney

WINE WITH APPETIZER

Cakebread Chardonnay

This Chardonnay has Aromas of Lemon-lime, Scented Pear, Ripe Yellow Apple, Honeydew Melon and Mineral. This Wine has Flavors of, Rich, Concentrated, Ripe Apple and Pear.

SALAD

Wild Berries and White Chocolate Salad

Mesclun Mixed with Rose Petals, Topped with Wild Berries, Red Onion, Grape Tomatoes, Almonds and White Chocolate Shavings Served with Honey Blueberry Vinaigrette

WINE WITH SALAD

Cakebread Pinot Noir

This Pinot has Aromas of Blueberry, Boysenberry and Black Cherry, Earth, Chocolate and Juniper. This Wine has Flavors of Dark Berry, Plum and Currant, Seamlessly Integrated Tannins and a Long, Chocolyat Finish.

ENTREE

Grilled Black Angus Filet

Served with Gorgonzola Mashed Potatoes, Sautéed Spinach and Blackberries Finished with Currant Cabernet Reduction

WINE WITH ENTREE

Cakebread Cabernet

This Cabernet has Aromas of Black Currant, Blackberry and Boysenberry, Joined by Seductive Chocolate and Roast Coffee Scents. This Wine has Flavors of Dark Berry and Cassis Flavors, Flavorful Finish with Fine Acidity and Savory Mocha Tones.

DESSERT

Trio of Mousse with Berries Served with Champagne

65 per person ++

One Glass of Wine will be Served with Each Course.
Additional Wine will be Sold by The Bottle or Glass.



Seafood Night

Every Friday
5:30p.m.-9:00p.m.
See calendar for dates
Cash Prize Giveaway
at \$1650

Drawing at 7:30

Here is how it works. We draw a name from a bowl that has the entire membership in it. If the name we draw is present for dinner that night they win.

Salad Bar

Caesar Salad
and variety of Seafood Salads

Hot Line

2 Fried Seafood Items
2 Additional Seafood Entrée's
Seasonal Vegetables
Chef Choice of Starch
Crab Legs w / Melted Butter
Chef Carved Black Angus Prime Rib
Dessert Station

Adults \$24.95
Children \$12.50
3 & Under is free

With a reservation before 2p.m. on Friday
\$5.00 more per person after 2p.m. on Friday



Pasta Night

Every Thursday
5:30p.m.-9:00p.m.
Chef Attended Station
Create your own Dinner
See calendar for dates

Salad Bar

Chicken Parmesan and Meatballs

Choices of Pasta

Penne, Bowtie, Fettuccini, Linguini,
Low Carb Penne or Linguini, and Wheat Pasta

Choices of Protein

Chicken, Shrimp, Sausage, Bacon, Ham

Choices of Vegetables

Broccoli, Bell Peppers, Mushrooms,
Onions, Artichokes, Asparagus, Spinach,
Tomatoes, and Sun Dried Tomatoes

Choice of Sauces

Marinara , Alfredo, Wine and Vodka

A Wonderful Display of Desserts

Adults \$19.50
Children \$9.75
3 & Under is free



Sunday Brunch

Every Sunday From 11:00 a.m.-2:00 p.m.

Come join us for a wonderful buffet:

Omelet Station, Waffle Station
Prime Rib Carving Station
Salad Bar
Dessert Display
Breakfast Foods
Entrees

Vegetables & Starch
Adults \$19.50
Children under 12 \$10.95
3 & Under is free



Lake Forest Country Club

February 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Club Closed	2 Palmer Room Open Kids Movie Night 6:30	3 Palmer Room Open Happy Hour 5:30-9:00	4 Pasta Night	5 Seafood Night	6 Palmer Room Open
7 Brunch 11-2	8 Club Closed	9 Palmer Room Open Kids Movie Night 6:30	10 Palmer Room Open Happy Hour 5:30-9:00	11 Pasta Night	12 Palmer Room Closed 19th Hole Open	13 Valentines Dinner With Jazz Band 19th Hole Closed for Dinner
14 Brunch 11-2	15 Club Closed	16 Palmer Room Open Kids Movie Night 6:30	17 Palmer Room Open Happy Hour 5:30-9:00	18 Pasta Night	19 Seafood Night	20 Palmer Room Open
21 Brunch 11-2	22 Club Closed	23 Palmer Room Open Trivia Night & Kids Movie Night 6:30	24 Palmer Room Open Happy Hour 5:30-9:00	25 Pasta Night	26 Seafood Night	27 Wine Dinner 19th Hole Closed for Dinner
28 Brunch 11-2						

Pro Shop News from Matt Taylor Director of Golf

The Golf Shop would like to wish all a Happy New Year and good golf in 2010!!! We hope all are wintering well; the weather has been so bad that we haven't been able to stay in touch. Thank you for your support of our annual programs. We know it's hard to see lockers (billed last), club storage (billed this month) and handicap fees (billed next month) this time of year but again thank you for support. Last optional program will again be our member-guest pass program, you may sign up anytime from now until April 1st and you will see the charge on your April statement.

MEMBER GUEST PASSES

Returning by popular demand, your opportunity to purchase ten member guests passes for \$400.00!!!

- *Sign up by March 31st in the Golf Shop. You will be billed on your April Statement.
- *Each golf membership may purchase one ten pass. The golf staff will keep track of usage when you register your guests.
- *Passes may be used Weekdays & Weekends/Holidays after 11:00pm.
- *Passes will expire at year end 2010.
- *Great opportunity to reduce the guest fee for non member family members and frequent guest friends.

PLEASE REVIEW THE TOURNAMENT SCHEDULE ON THE WEBSITE...

THE GOLF STAFF IS LOOKING FORWARD TO YOUR RETURN & THE SEASON!!!

LGA News

Women's Golf Association Winter Social

All Lake Forest Country Club Members Welcome

Would you like to know more about the 18 and 9 Hole Women's golf leagues? Whether you are a beginner or expert, this is the time to find out more about golf at Lake Forest. Come to the Winter Social, Thursday, March 11 at 6:30 PM in the 19th Hole, for fun, drinks, appetizers and more.

Making a come back this year is the LFWGA Bake-Off! This time it's Apple Pie. If you would like to participate in the contest, all you need to do is dust off that pie tin and bake an apple pie. You can be traditional or put your own personal twist on an all-American favorite. If you have any question about the contest contact Cheryl Rumpke at 253-3996 or at rumpke.cheryl@insightbb.com.

The cost of the winter Social is \$15 which includes an appetizer buffet and a drink coupon. Please RSVP to the Pro Shop at 245-6184.

Lake Forest Country Club's Commitment to its Membership

Lake Forest Country Club Mission Statement

Lake Forest Country Club is a traditional, family oriented private club. Our focus is to consistently provide exceptional service to all Lake Forest Country Club members and their guests. Our objective is to ensure continuous improvement in providing excellent well-maintained facilities, quality golf, tennis and athletic activities, superb dining venues and a variety of family programs and social events for the benefit and camaraderie of our members in a home away from home atmosphere.

Lake Forest's Traditions of Membership

The membership takes pride in its heritage and strongly reaffirms the objectives and traditions of our founders: the club provides a refuge from the outside world, a very private Club where good manners, a high moral code, personal integrity, etiquette and mutual respect are inherent in the membership; where rules are seldom invoked because common sense, common courtesy, and allegiance to the principles of our heritage govern member behavior; and, where members and their families can relax and enjoy recreation, fine dining, and the social compatibility of other members.

Preserving Lake Forest's Traditions

Respect for these traditions and high standards of excellence are essential to preserving and fostering an atmosphere at LFCC that will transcend influences outside of the Club. Members have joined LFCC for these wonderful traditions and models of behavior and expect it to remain a constant beacon for future members to emulate.

Hours of Operation

19th Hole Hours:

Tuesday-Sunday 8:30 am until dark
(May—October)

Tuesday-Sunday 9:00 am until dark
(November—April)

Palmer Room Hours:

Tuesday-Saturday 5:30 pm to 9:30 pm.
(May—August)

Tuesday-Saturday 5:30 pm to 9:00 pm
(September—April)

Sunday Brunch 11:00 am to 2:00 pm

19th Hole 502-254-1886

Tennis Shop 502-253-9352 ext 125

Golf Shop 502-245-6184

Accounting 502-245-0304

Club Staff:

Club Manager:

Jeff Campione C.C.M.

Catering Manager

Susannah Bradbury

Assistant Manager:

Bernie Rison

Executive Chef:

Danillo Criolo

Controller:

Jim Gast

Head Tennis Pro:

Clay Shulhafer

Membership Director:

Kim Stocksdale

Golf Staff

Director of Golf:

Matt Taylor

Golf Course Superintendent:

Pete Willard

1st Assistant Golf Professional:

Hunter Cassady

2nd Assistant Golf Professional:

Ron Frisch

Golf Shop Merchandiser

Paul Meiman