



Lake Forest  
Country Club  
November 2007

*Wine Dinner Saturday November 10th*

*6:30 Reception 7:00 Dinner*

*\$60.00 per person*

*1st Course*

*Crab Cakes  
with tropical fruit salsa*

*Wine*

*Chateau la Doix Premier cru Cotes de Beaune  
This chardonnay shows butter and oak that later develops into lemon meringue*

*2nd Course*

*Seared Large Scallops  
rapped in prosciutto w roasted apple vinaigrette on bed of endive  
grape tomatoes red onion*

*Wine*

*Pine Ridge Chenin Blanc Viongner  
This wine is appealing apricot and spicy honeysuckle aromas, with soft,  
juicy peach and melon flavors.*

*3rd Course Dual Entree*

*Tenderloin Medallions  
w /blue cheese and port pepper corn sauce*



*Baby Lamb Chop  
Balsamic cherry glaze served w /roasted roots & asparagus*

*Wine*

*Miner Sirah, Oakville  
Dark cherry fruits and chocolate fill the palate*

*Wine*

*Cline Cashmere  
This wine has aromas of cherry and chocolate. Forward fruit has overripe flavors of chocolate and coffee.*

*4th Course*

*Dessert & Champagne*



## *Golf News*

Matt Taylor—Director of Golf

# *Upcoming Events*

## **Annual Wine and Cheese Balloon Pro-Shop Sale**

Friday, November 30th

4 pm—9 pm

19th Hole & Pro Shop

Enjoy complimentary wine and cheese while you shop the pro-shop's year end sale. Everything in the shop is on sale. Pick your item, select a balloon and receive the discount located inside the balloon. As always, complimentary gift wrapping will be available. Come in and enjoy this fun-filled evening.

## *Tournament Results*

### **Men's Four Ball Champions**

Don Ansert & Gyan Jha

Runner-Up: Brad Goranson & Gary Bowman

### **Ladies Four Ball Champions**

Lisa Wilkins & Cheryl Rumpke

Runner Up: Judy Storck & Lee Price

### **Men's Match Play Champion**

David Edelen

Runner-Up: John Weber

### **Ladies Match Play Champion**

Suzanne Dinsmore

Runner-Up: Susan Abell

### **Commish Cup**

1st: Brian Betz & Jim Miller

2nd: Alan Eklund & Bill Pohlman

3rd: Bob Holous & Bill Mims

### **MGA Shoot-Out Championship**

1st: Greg Howard

2nd: Joe Daily

3rd: Alan Eklund

### **Ladies 18-Hole Scramble Champions**

Sherrie Morgan, Chris Williams, Susan Spickard &

Laura Pruniski

### **18-Hole Shoot-out Champions**

A Flight: Cindy Hile

Runner-Up: Nancy Neumann

B Flight: Bev Cresbaugh

Runner-Up: Susan Spickard

### **9 Hole Shootout Champion**

Donna Decker

Runners-Up: Blanche Wibbels & Lisa Wilkins



## *Letter From The Manager*

Jeff Campione C.C.M.

It has been an exciting first couple of months here at Lake Forest Country Club. I have had the opportunity to meet a good many of you and look forward to meeting everyone else. We have plenty of exciting events coming in the next two months. With the holiday season rapidly approaching, there are plenty of opportunities to enjoy your club. From familiar annual brunches, like Thanksgiving and Santa Brunches, to our monster year end bash on New Year's Eve, everyone should have no problems finding an event to suit your family perfectly.

Don't forget about the annual membership meeting in December. Ballots for the board elections are going out November 1st and need to be returned no later than 7:00 pm on Monday, December 10th, which is the start of the annual meeting.

## *Upcoming Events*



### *Thanksgiving Brunch*

*Thursday November 22nd*

*10:30 a.m.— 2:00 p.m.*

*\$24.95 for adults*

*\$12.95 for Children*

*3 & Under are free*

### **Santa Brunch**

**December 9th**

*11:00 a.m.— 2:00 p.m.*

*\$22.95 for adults*

*\$11.95 for Children*

*3 & Under are free*



### **New Years Eve Party**

**December 9th**

*8:30 p.m.— 1:30 a.m.*

*\$80.00 per person*



# Food and Beverage

Chef Danilo Criollo

Assistant Manager Kevin Horton



## New Palmer Room Menu

### Appetizers

**CRISPY CHIMICHURRI CALAMARI 8.95**

Tossed with Garlic, Parsley, Red Pepper, Roasted Tomato Marinara

**BASIL PESTO FOCCACIA 7.95**

Kalamata Relish, Warm Garlic Garbanzo

**SEAFOOD SALPICON 8.95**

Scallops, Mussels, Shrimp in Tomato Saffron Stew & Toasted French Bread

**GIANT PRAWN COCKTAIL 12.95**

Poached Prawn Shrimp, Classic Cocktail Sauce & Lemon

**EGGPLANT PARMESAN TERRINE 7.95**

Baked with Fresh Mozzarella, Marinara Sauce and Fresh Basil

**BEEF TENDERLOIN SUMMER ROLL 7.95**

Soy Marinade, Carrot, Bean Sprouts, Cilantro, Basil, Crushed Roasted Peanuts, Vermicelli & Peanut Sauce

### Salads

**CHEESE AND FRUIT 9.95**

Chef Cheese Selection, Poached Pear, Dried Dates, Figs, Fresh Field Greens, Drizzle with Lemon Juice & Olive oil

**PARMESAN CAESAR 6.95**

Crisp Romaine Lettuce, Homemade Caesar Dressing Lemon, Parmesan, Garlic Herb Croutons

**BAKED PARMESAN SCALLOPS CAESAR 13.95**

**BOURBON CHICKEN 8.95**

Grilled Asian Bourbon-Marinaded Chicken, Mixed Greens Carrots, Water Chestnuts, Mandarin Oranges

**BABY COBB SALAD 4.95**

Fresh Greens, Tomato, Black Olives, Avocados, Gorgonzola, Hard-Boiled Egg, Crisp Bacon

**Add Palmer Salad with Entrée 1.50**

### Entrees

**FRENCH CUT PORK CHOP 22.95**

Marinated in Sweet Ginger-Soy, Grilled Bok Choy, Baby Peppers & Sushi Rice  
Wine Suggestion: Renwood Zinfandel \$7

**SALMON TORNADO 23.95**

Stuffed with Crab & Shrimp, Steamed Broccoli, Baby Peppers, Steamed Baby Potatoes, Dill Hollandaise  
Wine Suggestion: Kendall Jackson Chardonnay \$7.50

**FILET MIGNON 6oz. 24.95 8oz. 28.95**

Hand-Carved Choice Tenderloin, Burgundy Demi Glace  
Mashed Idaho Potatoes, Asparagus  
Wine Suggestion: Sterling Vineyards Cabernet \$8

**MEDITERRANEAN SEA BASS 27.95**

Sauté Sea Bass, Green-Lipped Mussels, Spinach, Tomatoes, Kalamata olives, Red onion, Saffron, Mashed Potatoes & Asparagus  
Wine Suggestion: Durbanville Hills Sauvignon Blanc \$6.50

**SOUTHEND RED SNAPPER 22.95**

Spicy Shrimp Creole, Okra Ratatouille & Steamed Rice  
Wine Suggestion: Blackstone Merlot \$6

**CHICKEN MEDALLIONS 19.95**

*Pan Roasted Chicken Wrapped With Prosciutto, Reggiano Linguini, Steamed Broccoli, Meuniere Sauce*  
**Wine Suggestion:** Castle Rock Pinot Noir \$8

**FLAME GRILLED PORTERHOUSE 28.95**

18 oz. Choice Porterhouse, Mashed Potatoes, Marsala Mushrooms  
Pink Peppercorn Cabernet Reduction  
**Wine Suggestion:** Beaulieu Vineyards, Napa Valley Cabernet \$9

# Lake Forest Country Club November 2007

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Pasta Night	2 Seafood Night	3 Palmer Room Closed
4 Sunday Brunch 11-2	5 Club Closed	6 Palmer Room Open	7 Texas Hold 'Em 7:00 pm	8 Pasta Night	9 Seafood Night	10 Wine Dinner 6:30
11 Sunday Brunch 11-2	12 Club Closed	13 Palmer Room Open	14 Palmer Room Open	15 Pasta Night	16 Seafood Night	17 Palmer Room Open
18 Sunday Brunch 11-2	19 Club Closed	20 Palmer Room Open	21 Palmer Room Open	22 Thanks Giving Brunch	23 No Seafood Night	24 Palmer Room Open
25 Sunday Brunch 11-2	26 Club Closed	27 Trivia & Kids Movie Night 6:30	28 Texas Hold 'Em 7:00 pm	29 Pasta Night	30 Seafood Night	Dec 1 Palmer Room Closed

# Lake Forest Country Club December 2007

Sun	Mon	Tue	Wed	Thu	Fri	Sat
2 Sunday Brunch 11-2	3 Club Closed	4 Palmer Room Open	5 Palmer Room Open	6 Pasta Night in 19th Hole	7 No Seafood Night	8 Palmer Room Closed
9 Santa Brunch 11-2	10 Annual Membership Meeting 7:00 pm	11 Palmer Room Open	12 Palmer Room open	13 Pasta Night	14 No Seafood Night	15 Palmer Room Closed
16 Sunday Brunch 11-2	17 Club Closed	18 Palmer Room Open	19 Texas Hold 'Em 7:00 pm	20 Pasta Night	21 Seafood Night	22 Palmer Room Closed
23 Sunday Brunch 11-2	24 Club Closed	25 Club Closed Merry Christmas	26 Palmer Room Open	27 Pasta Night	28 Seafood Night	29 Palmer Room Closed
30 Sunday Brunch 11-2	31 New years Eve Party 8:30-1:30	Club will be closed from Jan 1st—Jan 14th Happy Holidays				

## **Hours of Operation**

### **19th Hole Hours:**

Tuesday-Sunday 8:00 am until dark  
(until Oct 15)

Tuesday-Sunday 9:00 am until dark  
(after Oct 15)

### **Palmer Room Hours:**

Tuesday-Saturday 5:30 pm to 9:00 pm.

Sunday Brunch 11:00 am to 2:00 pm

Phone: 502-253-9352

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Email: [information@lakeforestgolf.com](mailto:information@lakeforestgolf.com)

### **Club Staff:**

#### **Club Manager:**

Jeff Campione C.C.M.

#### **Assistant Manager:**

Kevin Horton

#### **Catering Manager:**

Susannah Bradbury

#### **Executive Chef:**

Danillo Criolo

#### **Accountant:**

Jim Gast

#### **Head Tennis Pro:**

Clay Shulhafer

### **Golf Staff**

#### **Director of Golf::**

Matt Taylor

#### **1st Assistant Golf Professional:**

Hunter Cassady

#### **2nd Assistant Golf Professional:**

Ron Frisch

#### **Golf Course Superintendent:**

Pete Willard

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