## Dining Hours & Events

-closing time to vary based on business volume, please call with reservation-

FEBRUARY 2017										
Sunday	Monday	Tuesday	WEDNESDAY	Thursday	Friday	Saturday				
			1 CLOSED	2 Book Club Commodore 5:30	3 Bridge Commodore 5:30	4 Dockside 5:30				
5 <b>CLOSED</b>	6 CLOSED	7 CLOSED	8 CLOSED	9 Commodore 5:30	10 Raised Grains Brewing Tasting Commodore 5:30	11 Father Daughter Snowflake Dance Valentines Dinner				
12 Winter Family Fun Day	CLUB SHUTDOWN	14 CLOSED	15 CLOSED	16 CLOSED	17 CLOSED	18 CLOSED				
19	20	21	22	23	24	25				
CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED				
26 CLOSED	CLOSED	28 CLOSED								

MARCH 2017									
Sunday	Monday	Tuesday	WEDNESDAY	Thursday	Friday	SATURDAY			
			1 CLOSED	2 CLOSED	3 CLOSED	4 CLOSED			
5 <b>CLOSED</b>	6 CLOSED	7 CLOSED	8 CLOSED	9 CLOSED	10 CLOSED	11 CLOSED			
12 CLOSED	13 CLOSED	14 CLOSED	15 CLOSED	16 CLOSED	17 St. Patrick's Day Commodore 5:30	18 Commodore 5:30			
19 CLOSED	20 CLOSED	CLOSED	CLOSED	23 Commodore 5:30	24 Commodore 5:30	25 Kids Cooking Class Commodore 5:30			
26 CLOSED	27 CLOSED	28 CLOSED	CLOSED	30 Commodore 5:30	31 Prisoner Wine Tasting Commodore 5:30				



THE OCONOMOWOC LAKE CLUB'S

# Docket

FEBRUARY/MARCH 2017
262.567.4934 | OCONOMOWOCLAKECLUB.ORG

#### WHAT'S NEW!

ON THE MENU EVERY
WEEK THIS MONTH FROM

CHEF NANCY
AND HER TEAM

FRIDAY NIGHT SIPS

VALENTINE'S DAY
MENU

#### WHAT'S INSIDE

**BOAT SLIP REQUESTS** 

FATHER DAUGHTER
SNOWFLAKE DANCE

WINTER FAMILY FUN
DAY

St. PATRICK'S DAY



#### VALENTINE'S DAY DINNER

SATURDAY, FEBRUARY 11TH | 5:30 - 8:30 PM | COMMODORE ROOM

Invite that special someone out to the club for a special Valentines Day dinner at the OLC! We are taking reservations now. See inside for an extended menu!!



### FRIDAY NIGHT SIPS WINTER CRAFT BEER TASTINGS

Friday, February 10th, | 5:30 pm | Sam's Bistro

Join us for our second installment of Friday
Night Sips featuring two seasonal offerings
from Waukesha's own Raised Grain Brewery
as well as their GABF Gold Medal Award
Winning Paradocs Red IIPA! Complimentray
hors d'oeuvres will be served. Stay for dinner in
the Commodore Room!
Make your reservations today!

## Club Update

Hello Membersl

In early January, we had over 40 people in Sam's Bistro enjoying the bourbon tasting and sharing camaraderie with other fellow members, families, and friends. Business in the restaurant and bar is improving. Chef Nancy and I have met with the Food Committee we are committed to continue to improving the variety of food on menus and service at the club. We discussed many different topics, many of which focused on Dockside. If you have any input, please feel free to call me or email me at the club. I would love to hear your thoughts.

Because of the huge success of the bourbon event, Jared and I have developed a year of different tastings. We're calling them 'Friday Night Sips'. They will feature beer to wine to liquor. February 10th, Jared will be offering a Winter Craft Beer tasting. Local craft brewer, Raised Grains Brewing Company from Waukesha will be here sampling their Award Winning Double IPA Paradocs Red plus a few more. Show off your club to your friends, enjoy a sampling of local craft beer, and join us for dinner in the Commodore's Room.

On Saturday the 11th of February, Chef Nancy will be offering our Valentines dinner. Bring your 'sweetie' over to the club for a delightful menu. Jared will have specials on bottles of wine.

Winter Family Fun Day has been moved to Sunday, February 12 because of the lack of ice. S'mores, sledding, ice fishing and skating, and many more Family Fun activities. I look forward to seeing all the fun on the lake. During this time, it is my personal goal that we will have the 2017 event calendar planned by the time we reopen on the 17th. Sue and I have many great ideas for fun events for families and friends. Look for the calendar at a glance to come over late March, early April.

We are approaching the club annual shutdown beginning Monday, February 13. The club will be cleaned from top to bottom, reorganized, and refreshed to ready us for the busy 2017 season. Sue and I have many great ideas for fun events for families and friends. Look for the calendar at a glance in this edition of The Docket.

Reopening on St Patrick's Day on March 17th will feature your Irish fare in Sam's Bistro and the Commodores Room. Corned Beef is sure to be on the menu. Saturday, March 25th, Chef Arnie will be teaching the chefs of next generation. Drop the kids off at Dockside and relax and enjoy a cocktail and dinner in the Commodore's Room. Hope to see you soon at the club.

At Your Service, Kathy Burch-Fox General Manager



#### Our Banquets get Rave Reviews!

...and we have the Thank You Notes to prove it!

When we are finished with your event, you will want to show us your gratitude too! Book your next shower, party, meeting or wedding with us!

Please call Sue White at 262-567-4934 for date availability in 2017 and start planning today!



Please give a warm welcome to our newest members

Michael and Tricia Schelble and their children
Samuel and Peter







Thank you to everyone who donated to our Oconomowoc Food Pantry Drive during the month of December. We raised over \$650 dollars and more than two barrels of food. Because of every ones generosity, we were able to help a lot of families in our community!

Thank You!

#### Your Board of Directors & Committee Chairs

Jef Fitch

Warren Pierson
Vice Commodore & Membership

Bill Sturm

Rear Commodore

Steve Macaione
Building and Grounds

Mary & Craig Schiefelbein
Youth

Mary Fox

Food & Service

Sigi Miller
Community Outreach

Faye Wetzel
House

Bill Sturm
Nominating

Jeff Fellows

Finance & Sailing

Ann Pierson
Tennis

Nicole Waltersdorf & Michele Pawlak

Member Engagement Committee

Karyn Wozny & Erica Zdroik
Social

Truman Schultz

Historian

Your Oconomowoc Management Team

Kathy Burch-Fox

General Manager

Mary Wean
Controller

Nancy Nelson Head Chef

Arnie Gonzales
Sous Chef

Sue White

Banquet and Event Coordinator

Rick Dzielinski

Building and Grounds

Denise Nelson Bookkeeper

Jared Wheaton
Beverage Manager

Maddy Sipek
Office & Marketing



#### We are now on Instagram!

Follow us @oconomowoclakeclub!

Make sure you tag us when you post photos from member events, private events or when you are dining with us at the club! Lets show the community the fun we have at the Oconomowoc Lake Club!

Remember to like us on Facebook too!



#### BOAT SLIP RENTAL FOR 2017

The Lake Club has five boat slips available to rent for the upcoming summer. Anyone interested, in renting a boat slip for the

2017 summer season, including those who had one last year and want to renew, please contact Mary Wean at mary@clubolc.com.

Requests must be received by February 15th. If there are more than five requests a lottery will take place.

### FRIDAY NIGHT SIPS

Since our Bourbon Tasting was such a hit, we decided to add a few more liquor specific tasting's to the 2017 calendar. For a small fee you will get to participate in the tasting as well as get complementary hors d'oeuvres inspired by the theme of the night. The dinner menu will also feature a few entree's that go along with the liquor being sampled that night. Please join us for what is to be a fun filled evening.

February 10th **Winter Craft Beer Tasting** 

March 31st **Prisoner Wine Tasting** 

Scotch Tasting Tequila Tasting

**Tasting** 

September 29th Oktoberfest

October 20th **TBD** 



#### **IOIN US FOR AN UPCOMING EVENT!**

**Friday Night Sips: Winter Craft Beer Tasting** 

Friday, February 10th | Sam's Bistro | 5:30 pm

Father Daughter Dance Saturday, February 11th | 6:00 pm - 10:00 pm

Valentines Day Dinner Saturday, February 11th | 5:30 pm - 8:30 pm

Winter Family Fun Day Sunday, February 12th | 11:30 am - 3:00 pm

> Club Winter Shutdown Monday, February 13th

St. Patrick's Day Night Friday, March 17th

**Kids Cooking Class** Saturday, March 25th | 6:00 pm - 7:30 pm

**Prisoner Wine Company Tasting** Friday, March 31st | 5:30 pm

**Latin Cocktail Dinner Pairing** Saturday, April 8<sup>th</sup>

Easter Sunday Brunch & Petting Zoo Sunday, April 16<sup>th</sup>

#### Easter Sunday Brunch & Petting Zoo Sunday, April 16th | Commodore and Ballroom

Make your reservations for a very popular Sunday Brunch at the OLC on Easter Sunday. Then enjoy the petting zoo before or after you dine with us.



#### THE PRISONER WINE COMPANY

**Prisoner Wine Company Tasting** Friday, March 31st | Sam's Bistro | 5:30

Come sample a select pick of wines from the popular Prisoner Wine Company, Complimentary hors devours will be served with the tasting.



#### **Latin Cocktail Dinner Pairing** Saturday, April 8th

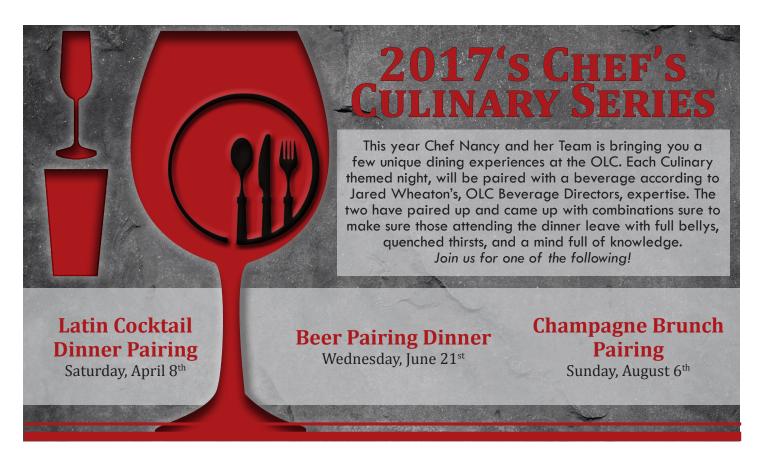
Join us for the second installment of Chef Nancy's Culinary Series. This will be a night of Latin flavors in both food and drink. There is limited space for this dinner event, so make your reservations early!

#### Kids Cooking Class Saturday, March 25th | 6:00 - 7:30 pm **Dockside**

Hey kids? Have dreams of being a chef at the OLC? Come learn new cooking skill from the best! Spots are limited so sign up early. Parents are encouraged to have dinner in the

Commodore Room!







Sledding! Ice Skating! **Broom Ball!** Ice Fishing! **Hot Chocolate Bar!** 

Sunday, February 12th, 2017 | 11:30 am - 3:00 pm

Invite your family out to the club for a day of winter fun at the OLC! Enjoy some family friendly winter activities outside, and a warm meal inside. A local winter craft beer will be available for adults. Buffet will be served from 12:00 - 2:00 pm

#### **Buffet to include:**

Lasagna Creamy Mac and Cheese Chicken Tenders Glazed Carrots Garden Salad S'mores Pricing:

> Adults: \$16.00 ++ Kids: \$9.00 ++

## FATHER DAUGHTER Snowtlake Dance

SATURDAY tebruary 11th 6:00 pm - 10:00 pm

PRICE PER COUPLE: \$79.00 ++

EACH ADDITIONAL GUEST:

\$25.00 ++

Join us to celebrate the special bond between daughters and their fathers. Member's, invite your friends and their daughters to join you at this memorable event.

ARRIVAL

(PICTURES & PASSED HORS D'OEUVRES):

6:00 PM

DINNER:

7:00 pm

DANCING (AND DESSERT BAR):

7:30 pm

#### DINNER OPTIONS:

All served with salad, garlic mashed potatoes and french green beans

FATHERS: Flat Iron Steak or Stuffed Chicken Breast

DAUGHTERS: Stuffed Chicken Breast or Chicken Tenders with fruit cup

We will be making a donation to Blessings in a Backpack, an organization which improves the quality of life for underprivileged children, with a portion of the proceeds from this event. We ask that each couple attending consider making an additional donation when making your reservation. Please visit blessingsinabackpack.org for more information.

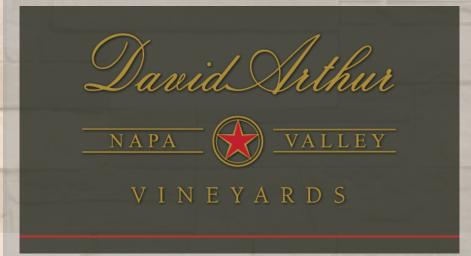


Call the OLC Office at 262.567.4934

Appropriate ages for daughters 3 to 13

## Sip for Thought...

First, and foremost, I'd like to extend an immense THANK YOU to all those who were able to participate in last month's bourbon event, held in Sam's Bistro! I completely enjoyed everyone's interest and conversation, with regard to the whiskey's we were able to sample and speak about. You all make my job here, at The Lake Club, more than truly enjoyable! Being that said, I'll divulge into this month's feature wine selection, the 2012 vintage of David Arthur Chardonnay.



#### The Estate & Vineyards

The origins of David Arthur Vineyards and the Long Family Ranch date back to when the Long family started visiting the Napa Valley in the 1950's. Don Long, a butcher by trade owned a small grocery store in Portola Valley, near Stanford University and had long been interested in the California wine country.

With a keen eye for business opportunities, Don began steadily investing in Napa Valley real estate leading to the acquisition of nearly 1,000 acres atop Pritchard Hill. The winery and estate vineyards are located on the initial Long Family Ranch parcel Don purchased in the 1960's. Pritchard hill is at an elevation of roughly 1200 ft. with soils classified as Sobrante, a loamy, upland soil composition and Hambright, very shallow and well drained.

These volcanic soils are reddish-brown with an immense amount of rocks. For the 2012 Chardonnay, the respective grapes are sourced from independent growers from both the Oak Knoll and Stagecoach districts within Napa Valley. This example of Chardonnay offers a wonderful balance of new world fruit expression and restrained winemaking technique.

**HARVEST DATE:** September 25th and October 3rd 2012

**BARREL PROGRAM:** 42% new French Oak, Balance 2nd and 3rd use French Oak

**BLEND:** 69% Clone-Dijon 76, 19%

Clone 17, 12% Clone -809

**WINE CHEMISTRY:** Alc. v/v: 14.7%, pH: 3.55, TA: 5.6 g/100ml

**BOTTLED:** September 5, 2013

**CASES PRODUCED:** 539 cases

Tasting Notes: A light pale straw color with green hues offers bright aromas of Gravenstein apple, pineapple and guava, followed by stone fruit, lightly toasted oak and filberts. The palate is broad and expansive throughout with a subtle briny minerality. The finish is persistent with flavors of Asian pear, white figs and baked apple. Best from 2014 to 2020.

Jared A. Wheaton
Beverage Director OLC

## Clubs within a Club

to join any of these clubs at any time. Do you have a new idea for a club? Call us at 262.567.4934 to get something started!

#### **LADIES BRIDGE**

The Lake Club Ladies Bridge meets the first Friday of every month at 11:30 am, in the Commodore Room. Lunch is served at 11:45 with Bridge play to follow. Cost is \$14.

Please contact Margie Krauski for more information at margiekrauski@gmail.com.

Join us April 7<sup>th</sup>!





#### **MAH JONGG**

Mah Jongg will be back for the Spring/Summer season. In the mean time, learn this fun and exciting new game, and come show us your skills.



All are Welcome!
Please call Jo Beightol with any questions
414.614-6100

#### **SHEEPSHEAD**

Join us every other Thursday this summer June - August for a game of Sheepshead in Dockside.

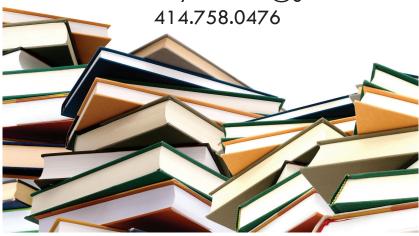
The fun begins June 8<sup>th.</sup>

Please contact Margie Krauski for more information at margiekrauski@gmail.com.

#### **TOPSIDER BOOK CLUB**

Join us every first Thursday of the month from 5:45-7:00pm in the Topside Bar & Lounge. Stay tuned for a new schedule and book list for 2017!

If you have any questions please contat Mary Altschaefl at maryaltschaefl@gmail.com or







## Saturday, February 11<sup>th</sup> | 5:30 Commodore Room

Make your reservations today!

COCONUT SHRIMP \$10 with jerk aioli

BUTTERMILK FRIED QUAIL \$12 with slaw

RABBIT AND CHANTERELLE \$9 handmade pasta and white wine sauce

SHRIMP BISQUE



ROMAINE HEART

caesar dressing, crispy prosciutto and tomato



Tenderloin with Bay Scallop \$36 Bernaise, smashed red potatoes and vegetable

Orange Miso Salmon \$27 buckwheat soba noodles and grilled bok choy

STRASSBERG CHICKEN \$22 rosemary demi glaze, mashed potatoes and vegetable

PORK SALTIMBOCCA \$25 a sage sauce, roasted potatoes and vegetable

SAFFRON RISOTTO \$26 langostino, spinach and leek compound butter

STRAWBERRIES AND CREAM \$8

