University Club Connector
February 2020

Connect with us:

All you need is Love!
Entertain * Engage * Enjoy * Experience
Valentine’s Day Dinner

FRIDAY, FEBRUARY 14TH

Reception 5:30pm / Dinner 6:30pm

The Shannon Rae Trio will be performing Jazz Standards

First
Baby Kale Caesar, Crispy Pancetta, Shaved Parmesan, Garlic Caper Aioli, Herb Crostini

Second
Seared Chicken Breast Wild Mushroom and Chestnut Risotto, Celeriac and Parsnip Puree, Plum Riesling Jus, Seasonal Vegetables

Third
Acorn Squash Panna Cotta Pineapple and Blood Orange Salsa, Sponge Toffee

$40.00 Per Member   $45.00 Per Guest

Reservations Required
The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
Are you feeling the luck of the Irish? If not, don’t worry we’ve got you covered! Come join us for a very merry celebration of laughter & cheers while we eliminate all your fears (at least for one night). We will immerse ourselves in everything Irish, transforming one of the world’s oldest spirits into something new.

**COCKTAIL & PAIRING MENU**

coming soon

March 14th  |  6:00pm Sharp

$25.00 per Member   $30.00 per Guest
Phyllis Serota was granted The Helen Pitt Scholarship in 1975 and graduated from UVic with her BFA in Visual Arts in 1979. She won the “Most Dynamic Painter” from the Monday M Awards in 2004. Phyllis has been showcased in exhibits across western Canada.

Her Published works are as follows:

Books
- 1984 – “Adam & Eve in Middle Age”, collaboration with Rona Murray, Sono Nis Press

Selected Articles

We are very excited to have the opportunity to showcase Phyllis’ works at the Club.
INGREDIENTS:
• 6 slices bacon, cut into 1" pieces
• 454 g shrimp, peeled, deveined, and tails removed
• 1 tsp. paprika
• 1/4 tsp. cayenne
• 3 tbsp. butter
• 1 medium yellow onion, chopped
• 2 cloves garlic, minced
• 3 tbsp. all-purpose flour
• 4 c. low-sodium chicken broth
• 2 c. water
• 1 lb. baby potatoes, quartered
• 1 tsp. fresh thyme leaves
• 3 c. frozen corn
• 1 c. heavy cream
• 2 green onions, thinly sliced
• Kosher Salt
• Black pepper

DIRECTIONS:
• In a large pot over medium heat, cook bacon pieces until crispy. Using a slotted spoon, remove from pot and place on a paper towel lined plate.
• To same pot, add shrimp. Season with paprika, cayenne, salt, and pepper. Cook until opaque, 2 minutes. Remove from pot and keep warm.
• To same pot, melt butter. Add onion and cook until soft, 5 minutes. Add garlic and cook until fragrant, 1 minute more.
• Add flour and stir until onion is well coated. Slowly whisk in broth. Add water, potatoes, and thyme and bring to a boil. Season with salt and pepper.
• Reduce heat and let simmer until potatoes are fork tender, 15 minutes.
• Add corn, heavy cream, and green onions to pot and bring to a simmer. Add bacon and shrimp and cook until warmed through, 5 minutes.
Weekly Happenings at The University Club

DAILY LUNCH SPECIALS AT THE CLUB

Monday: Meatless Mondays
Tuesday: Chef’s Roast Lunch
Wednesday: UClub Luncheon Buffet
Thursday: Chef’s Curry
Friday: Fish Fridays

Please note that the Camas Prix Fixe Menu will now change on the first Friday of the month. The February menu will be available from Friday, February 7th – Thursday, March 5th.

February Camas Dining Room
Prix Fixe Menu

Starter:
Duo of Salmon
Rillette, Crostini, Red Onion Relish, Crisp Capers.
Beet Gravlax, Creme Fraiche, Honey Lime Vinegrett & Fresh Herbs.

Entrée:
Rack of Lamb
Chevre Mashed Potato, Mustard Jus.

Dessert:
Brown Butter Brownie
Peanut Butter Mouse, Blackberry Coulis.

$28.00 + tax
February Specials

Each month we will be featuring dinner specials available between 5:00-8:00pm in the Members’ & Fireplace Lounge

Please note that the Monthly Dinner Specials will now change on the first Friday of the month. The February Specials will be available from Friday, February 7th–Thursday, March 5th.

**Asian Beef Roll**
Scallion Pancake, Hoisin Beef & Pickled Cucumber.
$13.00 + tax

**Baked Mac n’ Cheese**
Parmesan Panko Crust & Garlic Toast.
$14.00 + tax

**Bangers and Mash**
Caramelized Onion Gravy & Mushy Peas.
$18.00 + tax

The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
The University Club respectfully requests that members give at least 48 hours advance notice of any cancellations or number decreases for our Members’ events. We can accept your cancellations up to 48 hours prior to an event. If your cancellation is less than 48 hours prior to the Members’ event, your account will be charged the full price for the event for you and your non-Member guests.

Contacts for Reservations and Cancellations:

E-mail: reservat@uvic.ca
Jayne Haman: 250-721-7938
Debra Koski: 250-472-5302

Thank you very much for your understanding.

Team UClub
University Club
Hours of Operation

Office Hours
Monday to Friday  |  9am-5pm

Lunch Service
Monday to Friday  |  11:30am-2pm

Camas Room Dining
Monday to Saturday  |  5-8pm

Bar & Lounge Hours
Monday to Friday  |  11:30am-10:00 pm
Saturday  |  5-10pm

Club Closures
The Club is always closed on Sundays
The Club will be closed February 17th for Family Day

For Reservations
Phone: 250-721-7935
Email: reservat@uvic.ca
Website: club.uvic.ca

Please note: Cancellation of reservations are required a minimum of 48 hours in advance of your member event reservations.

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