

**Beer of the Month:
September**



**Weyerbacher
Merry Monks**

Belgian-style abby tripel,
bottle conditioned,
brewed in Easton, PA

**Beer of the Month:
October**



Hofbrau Dunkel

dark brown, thick, creamy head,
strong hops, full-bodied,
sweet notes

**Wines of the Month:
September**

**Matua Valley
Chardonnay 2004
New Zealand**
vivid pineapple,
peach & apricot
flavors



**EOS
Petite Syrah 2004
Paso Robles**
black pepper, cherry,
blackberry & spice
notes

**Wines of the Month:
October**

**Tortoise Creek
Sauvignon Blanc 2006
France**
grassy bouquet,
crisp apple &
pear flavors



**Quail Creek
Cabernet Sauvignon
2002, Napa**
rich, supple tannins,
soft fruit flavors

**ERIE CLUB AUTUMN
FONDUE DINNER**

**Friday, October 30th • Join Us
for this 1st-Time Erie Club Event!**

Warm, Fondue-Dipping Goodness by the Fire
in the Grill Room & Hearth Room

Dinner Begins at 7:00 p.m. Sharp • Space Limited – call 455-1328 Early!

\$39 per person – Cocktails a la Carte



MENU:

First Course

English-Style Cheese Pot
trio of croquettes:
corned beef & sauerkraut
chicken & black bean
potato-bacon-chive
assorted crispy breads

Second Course

Caesar Salad Pot
romaine lettuce, white anchovy, grape tomato,
grated pecorino cheese, toasted focaccia sticks,
warm Caesar dressing

Third Course

Asian BBQ Pot
marinated shrimp, beef & scallions,
crispy lemon duck,
stir-fried Asian vegetables &
steamed bamboo rice

Fourth Course

Melted Milk Chocolate Pot
assorted dipping goodies



Erie Club News

524 Peach Street
Erie, PA 16501-1104

Tel: (814) 455-1328
Fax: (814) 454-3948

Return Service Requested



Erie Club Mission:
The Mission of the Erie Club is
to provide its members and their
guests with excellence in fine
dining and facilities of the highest
quality in the renovated Charles
Manning Reed Mansion. All
renovations will be historically and
architecturally correct as well as
fiscally justified.

**CLUB SERVICE
HOURS**

Mon - Fri: 11:30am to 2pm

LUNCH

Mon - Thurs: 6 to 9pm
Fri - Sat: 6 to 10pm

DINNER

Mon - Thurs: 11:30am
to 11pm
Friday: 11:30am to 12am
Saturday: 6pm to 12am

BAR SERVICE

Mon - Thurs: 11:30am
to 11pm
Friday: 11:30am to 12am
Saturday: 6pm to 12am

HAPPY HOUR
Friday: 5 - 7pm

E-mail: info@erieclub.com
Website: www.erieclub.com

Upcoming Club Events:

*First Friday Happy Hour
Friday, November 6th*

*Thanksgiving Dinner
Thursday, Nov. 26th*

*First Friday Happy Hour
Friday, December 4th*

*Children's Christmas Party
Saturday, Dec. 5th*

*Members' Complimentary Luncheon
Friday, Dec. 11th*

*New Year's Eve
Thursday, Dec. 31st*

Parking Reminder:

Members are asked not to park in the
Club's parking lot unless using the
Club. Please do not park in the lot while
attending downtown places/events such
as the Courthouse, basketball games, etc.
Thank you for your cooperation!

Dress Code Reminder:

Please Remember... Jeans and other
denim clothing are not permitted in the
Club! *Thank you for your cooperation!*

*Erie Club
News*



*September ♦ October
2009
Incorporated 1882*



Board of Directors

D. Jeff Kidder
President

George J. Dusckas, Jr.
Vice President

Frank B. Victor
Secretary

Michael J. Lubowicki
Treasurer

David Thornton
Entertainment Chair

David P. Snell
John B. Enders

Amy Cuzzola-Kern
Michelle M. Robertson

David A. Chrzanowski
Lisa S. Presta

Bruce G. Dunton

Erie Club Staff

Jeff Lawson, CCM
General Manager

Bogie Romanek
Controller

John Panarello
Executive Chef

Michael Cerrie
Sous Chef

David Dubowski
Sous Chef

Dawn Brown
Banquet/Catering Manager

Shane LaGrandeur
Service Manager

Jackie Palotas
Service Manager

Katrina Morris
Beverage Manager

Welcome New Members

Patrick Kelley
Marcia & Roger Dall
Jack & Pat Sims
James & Erica Jackson
Michelle Toth
Brian & Jennifer Ramm
Art Laneve

President's Column

Thank you to every member who took the time to complete and return our recent Dress Code Survey. We had tremendous participation with almost half our members offering their opinions. The response indicates robust results, highly reflective of the Erie Club membership.

We learned the majority (55%) of our members favor our current dress policy. Moreover, an overwhelming majority (72%) would use the club less often or about the same if denim were allowed. With these results in mind, the Erie Club Board of Directors has decided to maintain its current dress standards. Many of you stated in the comment section that our dress code is inherent to our identity as a fine dining establishment where food and atmosphere combine for a "special" and superior dining experience.

The House Committee and Board of the Erie Club are thankful for your participation and committed to reviewing member opinion on a variety of topics regularly. While we may, from time to time, consider making exceptions to the dress code for some of our more casual special events, please be reminded the following items are not permitted at the club:

Beachwear • Flip-flops (*no open-toed shoes for men*) • Cargo Pants and Cargo Shorts • Sneakers
T-shirts • Jeans or other Denim Clothing (*denim jackets, denim skirts, etc.*) • Camouflage Attire

D. Jeff Kidder
Club President

Vegetarian Cuisine Gourmet Night

Saturday, September 19th

Dinner Begins at 7:00 p.m. Sharp!

\$79 per person includes all food & wines

*Please Note: in order to accommodate the most members possible,
group seating will be used for this event*

Reservations Required – Please Call 455-1328

MENU:

First Course

Roasted Fennel & Lemon Grass Bisque
dried russian corn, roasted red chiles,
black truffle flan, celery, palm hearts

Wine: *Murphy-Goode Sauvignon Blanc 2008, Sonoma*

Second Course

Heirloom Tomato Carpaccio
port wine-poached white asparagus
& chantarelle mushroom salad,
upland cress and garlic flowers, shaved red radish vinaigrette

Wine: *Joseph Phelps Pastiche 2005, Napa*

Third Course

Rutabaga Semolina Gnocchi &
Roasted Parisian Root Vegetables
wilted pea tendrils, fava beans, red onion confit,
coriander oil, porcini mushroom syrup

Wine: *French Maid Pinot Noir 2007, France*

Fourth Course

Six Onions-Braised Red Cabbage Wrapped in Swiss Chard
black barley and lentils risotto-style, cardamom-roasted
buttercup squash, aromatic roasted vegetable broth

Wine: *Archetype Cabernet/Shiraz 2005, Australia*

Fifth Course

Chocolate & Dried Cherry Bread Pudding
vanilla bean crème brulee ice cream,
stewed persimmons, pomegranate reduction

Wine: *Dutschke Muscat 2005, Australia*

HE SAID BEER, SHE SAID WINE Gourmet Night



Saturday, October 17th

Dinner Begins at 7:00 p.m. Sharp!

\$79 per person includes all food & wines

*Please Note: in order to accommodate the most members possible,
group seating will be used for this event*

Reservations Required – Please Call 455-1328

Menu:

First Course

*Roasted Sweet Potato & Ginger Puree
shaved smoked sea scallops,
pickled red beets, hearts of palm, lotus root*
Wine: *Monmousseau Vouvray 2007, France*
Beer: *Unibroue Maudite Ale*

Second Course

*Nori Roasted Chilean Sea Bass
lemon grass & rambutan risotto, salty sea beans
and water chestnuts, smoked bonito fish broth*
Wine: *Poema Cava Brut, Spain*
Beer: *Blue Point Toasted Lager*

Third Course

*Swordfish Chop with Spicy Moromi Miso
coconut creamed himalayan red rice &
fermented black beans, sake-braised trio of mushrooms,
grilled baby eggplant & bok choy, yuzu soy butter sauce*
Wine: *Nieto Senetiner Cabernet Sauvignon Reserve 2005, Argentina*
Beer: *Magic Hat Roxy Rolles Amber Ale*

Fourth Course

Green Tea Tapioca Parfait
Wine: *Victoria Tawny Port, Australia*
Beer: *Saranac Imperial Stout*

CHEF'S COLUMN & RECIPE

I can't believe the Summer has gone by already! As I write this, we are finishing up Summer Club Functions, Weddings and other nice weather activities and planning for the busy season. As you can see in the Newsletter, we have planned some Member-Favorite events with two Gourmet Nights, our first-ever Fondue Dinner and another first-ever Kids Halloween Party. The response to our Lunch and Dinner Menus continues to be very positive. As always, please provide any suggestions or feedback that you may have to john@erieclub.com. In the meantime, here is an Autumn Favorite:



Spiced Pecans

8 tbs – melted butter
1 ½ cup – brown sugar
1 tsp. – dry mustard
½ tsp. – cayenne pepper
1 ½ tsp. – ground cumin
1 egg white
½ lb. – whole pecans

Melt butter in skillet, add spices and stir until dissolved. Let cool and stir in egg white. Pour over pecans and transfer to perforated pan. Place in 300° oven and stir gently 2-4 times until light golden brown. Let cool and enjoy!

- Chef John

First Friday Happy Hour

Friday, October 2nd
5:00 – 7:00 p.m.

Special Complimentary
Hors D'Oeuvres by Chef John
½ Price Draft Beer, House Wine,
Well & Call Drinks
Guests Welcome – No RSVP Necessary

END OF SUMMER COURTYARD PARTY

Friday, September 4th
5:30-7:30 p.m.

Drink Specials & Complimentary Hors D'Oeuvres
by Chef John
Guests Welcome – No RSVP Necessary
Entertainment by
Lindsay Vendetti & Matt Kramer

The Erie Club

Lunch Speaker Series



Join Us on the Last Thursday of Each Month
at 12:00 Noon for Lunch & Guest Speakers
covering a variety of current Topics of Interest
for Erie Club Members

\$10.95 per person includes
buffet lunch, beverage, gratuity & tax

RSVPs Appreciated (call 455-1328) – Walk-Ins Welcome

Scheduled Speakers:

Thursday, September 24th:

Dr. John Gamble, President-Mercyhurst College
"Psychological Development in Understanding Memory"

Thursday, October 29th:

Mr. Gerry Vandemerwe, CEO-YMCA of Greater Erie
"YMCA of Erie – A Proud History, A Promising Future"

ERIE CLUB FIRST ANNUAL KID'S HALLOWEEN PARTY

SATURDAY, OCTOBER 31ST
12:00 – 3:00 P.M.

(FOR KIDS UP TO 12 YEARS OF AGE)

ADULTS \$14.95 KIDS 6-12 \$8.95 KIDS UNDER 6 FREE

RESERVATIONS REQUIRED – SPACE LIMITED – RESERVE EARLY!

* KIDS ARE ASKED TO BRING A NON-PERISHABLE FOOD ITEM
FOR THE SECOND HARVEST FOOD BANK

Special Spooky Halloween Buffet including:
Swamp Juice, Frankenstein Fingers, Fried Worms
Eyeball Jello, Dirt Pudding with Worms and more!

Your Favorite Monster Music with D.J. Rick

Special Appearances by Captain Jack Sparrow,
Harry Potter & Cinderella!!

Tons of Activities for the Kids including Pumpkin Decorating,
Scavenger Hunt, Halloween Pinatas, Dance Contest,
"Slime Station" & Much More