

### December 2023

#### **Hoof Beats**

550 White Oak Drive
Santa Rosa Ca, 95409
(707) 539-8629
(707) 539-8634 [Reservation voice mail]
http://www.wildoaksaddleclub.com

#### President's Message By John Meislahn

I hope everyone had a great Thanksgiving week with family and friends. The club had a banner number of meals served at our Thanksgiving Feast, and in addition, our kitchen staff prepared and packaged up a lot of food "to go." Many thanks to Chef Joe and the entire WOSC team who worked on Thanksgiving Day to make it special for all our members!

November was quiet as far as live entertainment at the club, since the weather was not very conducive to musicians performing outside. However, coming up on December 22<sup>nd</sup>, you won't want to miss cellist Rebecca Roudman, guitarist Jason Eckl and their band, Dirty Cello, a high energy group with a spin on blues, rock and Americana. They are a real crowd pleaser. Be sure to sign up early for this Prime Rib night extravaganza.

Also on the horizon is our Holiday Open House party on Sunday, December 17<sup>th</sup> from 3pm-6pm. Lori and Chef Joe have planned savory appetizers, a full bar and of course some lively music to entertain us. I understand from Lori that our New Year's Eve Dinner on December 31<sup>st</sup> is full. That night will feature the Bobby Vickers Band (Bud E. Luv), who will be back for a repeat appearance from last year. Once again, they will regale us with show tunes and exciting dancing music ... our members really like to dance!

As the year comes to a close, I want to remind you of our Annual General Meeting on January 16, 2024. Everyone is invited to the club to hear the yearly recap, the election and announcement of new board members and the induction of our incoming board President, Keith Hilen. It's always a great time of camaraderie and reflection; please come join us.

I want to thank everyone for your tremendous support of our wonderful club this year. We saw the completion of the deck expansion project among other improvements. We welcomed many new members, and we enjoyed countless lunches, dinners, brunches, many evenings of live entertainment, and numerous special events—what fantastic memories 2023 gave us!

I hope each of our members received a letter in the mail from me, and subsequently contributed to our annual staff appreciation holiday fund to thank Lori, Chef Joe and the whole team for their stellar job in making this a great year for members! Let's continue to write our club's success story together in the coming year.

Happy Holidays, one and all!

#### Social Activities for December & January

December 1	Friday Night Dinner
December 3	Sunday Brunch
December 5	Tightwad Tuesday Fried Chicken Dinner; special appearance by Transcendence
December 8	Friday Night Farm to Fork Dinner
December 10	Sunday Brunch
December 12	Tightwad Tuesday
December 15	Friday Night Dinner
December 17	NO Sunday Brunch   WOSC Holiday Open House 3:00pm start
December 19	Tightwad Tuesday
December 22	Friday Night Prime Rib Dinner with Rebecca Roudman's Dirty Cello Band
December 24	NO Sunday Brunch, Club closed for Holiday
December 26	CLOSED for Lunch, Open for Tightwad Tuesday Dinner only
December 29	Club Closed for Holiday
December 31	NO Sunday Brunch   WOSC New Year's Eve Dinner 5:00pm start
January 2	CLOSED for Lunch, Open for Tightwad Tuesday Fried Chicken Dinner only
January 5	Friday Night Dinner
January 7	Sunday Brunch
January 9	Tightwad Tuesday
January 12	Friday Night Farm-to-Fork Dinner
January 14	Sunday Brunch
January 16	Annual Club Meeting 5:00PM   No Tightwad Tuesday Dinner
January 19	Friday Night Dinner
January 21	Sunday Brunch
January 23	Tightwad Tuesday
January 26	Friday Night Prime Rib Dinner
January 28	Sunday Brunch
January 30	Tightwad Tuesday

#### News from GM Lori ... Special Events!

#### **December**

•	Holiday Party - NO Sunday Brunch	December 17
•	Prime Rib Night w/live entertainment	December 22
•	NO Sunday Brunch, Club closed	December 24
•	Closed for Lunch, open for Dinner only	December 26
•	Club closed for Holiday	December 29
•	NO Sun Brunch   New Year's Eve Dinner	December 31

#### January

•	Closed for Lunch, open for Dinner only	January 2
•	Annual Club Meeting	January 16
•	Friday Night Prime Rib Night	January 26

#### **Birthday Greetings**

Happy Birthday wishes to these wonderful members!

Our December birthdays are:

Alan McLintock, Andrea Learned, Clay Clement, Cristina Wadsworth,
David Harris, Don Ammons, Gary Simmons, Gertrude Reynaud, Jann Doherty,
Jeannie Ireland, Jeff Eid, Joe Pundyk, Karen Schraga, Kevin Konicek,
Larry Simons, Leila O'Callaghan, Lloyd von der Mehden, Marcia Anton,
Mike Zischke, Nadin Sponamore, Nona Lucas, Norman Owen,
Norman Panting, Rich Herrero, Sara Penn

## From Bob Briner, Chair Arts & Entertainment

As our season winds down, we have more exciting entertainment for you.

December 22<sup>nd</sup>: We will see the return of "Dirty Cello," a perennial favorite. This is what happens when professional musicians get time off from the Santa Rosa Symphony orchestra. The results are hilarious and immensely entertaining!

December 31<sup>st</sup>: The Bobby Vickers Band (aka Bud E. Luv) will be back for our New Year's Eve gala. As I recall, last year the dance floor was packed all evening and there were smiles galore. The evening in this case ends at 12:00 New York time!



## Let the Good Times Roll! The Sports & Activities Report from Kari Briner

The beat goes on ...

Our members are making great use of our Club ... inside and out! There is something happening almost every day. On many days, we host multiple activities. Pickleball continues to grow in popularity, and we now have a list of instructors. Email Kari if interested.

We have a new concept to introduce ... We are considering tapping into the talents, passions and wisdom of our Club members and offering short, "one and done" workshops/classes. These would be similar to Lunch and Learn but much smaller and not as formal. It might be a cooking class, a training on i-Phone photos, an art class, intro to mah-jongg, etc.

We have a vastly talented membership, so let's enjoy each other's wisdom. The workshops would probably be a 2-hour format and scheduled at a convenient time for staff.

So, ponder the idea and email Kari with your suggestions, either as a presenter or a participant.

Might be fun!

Questions, comments, concerns? Please email me at <a href="kvigeland04@gmail.com">kvigeland04@gmail.com</a>





#### LUNCH

#### Daily Soup - Cup \$6

#### Fiesta Salad \$18

Seasoned local ground beef and pico de gallo, cucumbers, tomatoes, red radishes, romaine lettuce, avocado, cilantro lime vinaigrette, cheddar-jack cheese, sour cream, and tortilla crisps

#### Lori's Salad \$18

Baby greens and romaine lettuce tossed in white balsamic vinaigrette with house-made applewood smoked bacon, oven roasted turkey breast, grilled shrimp, avocado, grape tomatoes, and hard-boiled egg

#### **Grilled Salmon Salad \$21**

Grilled salmon, garden greens, capers, olives, cucumber, and pickled red onions with a creamy lemon-dill vinaigrette

#### Seared Chicken Breast Sandwich \$18

Seared chicken breast, roasted bell pepper mayonnaise, iceberg lettuce, and red onions on a grilled dutch crunch roll

#### **Blackened Shrimp Tacos \$18**

Blackened shrimp, cabbage, mango salsa, and chipotle cream on local artisan tortillas

#### California Turkey Melt \$18

Oven roasted turkey breast on grilled sourdough with cheddar cheese, house-made applewood smoked bacon, grilled onions, avocado, and tomato

#### **Reuben Sliders \$18**

Corned beef brisket, thousand island dressing, house-made cabbage slaw, and Swiss cheese on grilled rye slider buns

#### **Bacon Cheddar Burger \$18**

Local ground beef patty with house-made applewood smoked bacon, cheddar cheese, lettuce, tomato, onion, and house-made dill pickles on a grilled bun **Impossible Burger** (plant based) available +\$3

Sandwiches and Tacos served with fries, garlic fries, truffle fries, fruit cup, or small garden salad

An 18% gratuity will be added to all bills

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

#### Tightwad Tuesday

Clubhouse opens at 5:30pm

\$22.00 + tax per person

December 5<sup>th</sup>, 2023

December 19th, 2023

#### Fried Chicken

Garden Salad Baby Greens, Radishes, Strawberries, Shaved Carrot, Lemon Vinaigrette

Roasted Vegetables

Mashed Potatoes and Gravy

**Buttermilk Biscuits** 

Dessert: Oreo Cake Sausage and Spinach Stuffed Cannelloni with Pesto Cream

Caesar Salad

Roasted Vegetables

Garlic Bread

Dessert:

Holiday Cheesecake

December 12th, 2023

Breaded Pork Chop

Garden Salad Baby Greens, Butter Lettuce, Radishes, Black Berries, Lemon Vinaigrette

Roasted Vegetables

Whipped Sweet Potatoes

Dessert:
Chocolate Pudding Cake with
Whipped Cream

December 26<sup>th</sup>, 2023

Beer Battered Fish and Chips

Garden Salad Baby Greens, Butter Lettuce, Shaved Radishes, and Strawberries, with Champagne Vinaigrette

Fruit Salad

Cole Slaw

Dessert:

Apple Cranberry Bread Pudding with Whipped Cream

#### Friday Night Dinner

Clubhouse opens 5:30pm Dinner 6:45pm

\$50.00 + tax per person with alcohol

\$40.00 + tax per person without alcohol

December 1<sup>st</sup>, 2023 Italian Family Style Dinner Shrimp Scampi Fresh Fetuccini Pasta

Braised Beef Ossobucco Gremolata

Creamy Polenta

Hearts of Romaine Caesar Salad

Sautéed Vegetables

<u>Dessert:</u> Tiramisu

December 8<sup>th</sup>, 2023 Farm to Fork Family Style Dinner

Sourcing the Best local ingredients; menu will be announced Tuesday, December 5<sup>th</sup>



December 15<sup>th</sup>, 2023 Mixed Grill Night Hand Carved Grilled Steaks, BBQ Chicken, Ribs, Grilled Fish, and Sausages

Salad Bar

Roasted Vegetables

Mac and Cheese

Dessert:

Kozlowski Farm's Pie with Vanilla Bean Ice Cream

December 22<sup>nd</sup>, 2023 Prime Rib Dinner Family Style Dinner

Roasted Prime Rib of Beef, *au jus*Pacific Snapper Provencal

Roasted Beet Salad Arugula, Frisee, Mache, Cara Cara Oranges, Goat Cheese, Pistachios with a Honey-Dijon Vinaigrette

Roasted Florentino Cauliflower, Roasted Squash and Sautéed Broccoli Spigarello Pesto Mashed Potatoes

Dessert:

Gingerbread Cake

\$70.00 + tax per person with alcohol \$60.00 + tax per person without alcohol



Members Only WOSC Holiday Party Sunday, December 17<sup>th</sup> Open House 3:00pm - 6:00pm

Hors d'oeuvres I Food Stations I Live Music Full Bar I Chef Joe's Delicious Creations Reservations Required \$45.00 per person (+ tax)

Reservations@wildoaksaddleclub.com - (707) 539-8634 or sign up in the Reservation book in the club living room





## New Year's Eve Dinner 5:00 – 9:00pm Sunday, Dec. 31, 2023

Come celebrate the New Year with an elaborate dinner, fine wines, cocktails, and wonderful friends at WOSC!

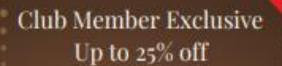
Club opens at 5:00pm ♦ Dinner Served at 7:00pm ♦ Hors d'oeuvres ♦ Live Music ♦ Full Bar

#### **Evening Concludes at 9:00pm**

\$95 per person + tax with alcohol \$85 per person + tax, w/out alcohol

This evening is Sold Out.

Contact Lori if you want to be on the wait list.



# BENNETT VALLEY JEWELERS

Since 1987

## Holiday Hours

Starting 11/24/2023

Monday - Saturday 10am - 4pm Sunday 11am - 3pm



2700 Yulupa Ave, Suite 18 Santa Rosa, CA 95405 707-523-1333