

March 2022 Hoof Beats

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President's Message By Jolene Cortright

Time isn't supposed to fly by this quickly! People often tell me how the years fly by, and that I need to cherish the present before it's gone. So true. It seems that just last week I was composing my first Hoof Beats message as WOSC President! I think I'll use the excuse that February was a short month and ended all too quickly.

Speaking of taking action in the moment, Sean and I took our son Spencer to Disneyland for his college graduation trip. There we all ran around like excited kids, taking advantage of every minute of park hours, new features like the Star Wars Land and more. I find the Saddle Club to be our local "Disneyland" for members! You can be crazy involved and come to every lunch, dinner, brunch, and special event, and play bocce, tennis, pickleball; you can swim and ride the Pirates of the Caribbean ... oh, wait that's just our unique deck dining experience with a culvert underneath! The problem is how to choose which events NOT to attend! After all, 'Where would we rather be?'

Our club's newest Disneyland feature is the completion of the Grand Ole' Deck makeover. Special thanks to Architect Scott Bartley and his team for the terrific job! We saw a great turnout for the "Ribbon Cutting" ceremony where we all enjoyed being on the freshly-renovated deck, as well as catching up with friends we haven't seen in a while. We're looking forward to enjoying the old space in new ways, as we open up the deck for upcoming spring and summer meals and events.

Next month I hope to host another Silk Egg Dyeing seminar if there is enough interest. (I've been told that if we pour enough wine, the people will come!) Those of you who have enjoyed our Easter Brunch over the past several years might remember the brightly-colored, unique eggs that decorated the club. Silk egg decorating is a fun event, and we'll have more details to come in next month's newsletter.

Don't forget to practice and get ready for our spring bocce ball tournaments. Here's a recap of the bocce information from last month: Who's up for some bocce lessons, practice sessions and a bocce tournament or two? Weather permitting, I will try to arrange my schedule to be at the club on Tuesdays and Fridays at 5pm for bocce lessons or practice so we can get ready for a spring tournament. Come join me!

Take a look at the flier for the club's special Kentucky Derby Day celebration on Saturday, May 7th. We will host a live auction, silent auction and more. This is your opportunity to become 'angels,' as we raise funds for our treasured Saddle Club. Be sure to mark the date on your calendars. You won't want to miss the party of the year!

So, as our wondrous spring weather takes hold and expands our range of activities, I urge members to make time to enjoy all that your club has to offer. Cheers, everyone!

Where would you rather be?

Social Activities for March & April

March 1	Tightwad Tuesday Mardi Gras Dinner	
March 3	Burger Night	
March 4	Friday Night Dinner, Seafood Night	
March 6	Sunday Brunch	
March 8	Tightwad Tuesday Fried Chicken Dinner	
March 11	Friday Night Farm-to-Fork Dinner	
March 13	Sunday Brunch	
March 15	Tightwad Tuesday St. Patrick's Day Dinner	
March 18	Friday Night Dinner, Mixed Grill Night	
March 20	Sunday Brunch	
March 22	Tightwad Tuesday	
March 25	Friday Night Prime Rib Dinner	
March 27	Sunday Brunch	
March 29	Tightwad Tuesday	
April 1	Friday Night Dinner	
April 3	Sunday Brunch Vintner Pour 3:00-5:00pm	
April 5	Tightwad Tuesday	
April 7	Burger Night	
April 8	Friday Night Farm-to-Fork Dinner	
April 10	Sunday Brunch Complimentary Reception 3:00-5:00pm	
April 12	Tightwad Tuesday	
April 15	Friday Night Dinner	
April 17	Sunday Easter Brunch	
April 19	Tightwad Tuesday	
April 22	Friday Night Dinner	
April 24	Sunday Brunch	
April 26	Tightwad Tuesday	
April 29	Friday Night Prime Rib Dinner	

News from GM Lori ... Special Events

<u>March</u>			
• Tightwad Tuesda	ay Mardi Gras Dinner	March 1	
 Burger Night 		March 3	
 Friday Night Prin 	me Rib Dinner	March 25	
<u>April</u>			
• Vintner Pour		April 3	
 Burger Night 		April 7	
 Meet & Greet C 	Complimentary Event	April 10	
 Easter Brunch 		April 17	
• Friday Night Pri	me Rib Dinner	April 29	
May			
• Save the Date! K	Kentucky Derby Day Party	May 7	

Sip & Nibble! Vintner Pour at WOSC Sunday, April 3, 2022 3:00 – 5:00pm

Come join us for a special afternoon with renowned vintners and elegant wines! Delectable Hors d'oeuvres to pair with fine wines; Multiple vintners; Discount pricing on purchases; Live music; \$35+ per person

Reception Sunday, April 10th 3:00 – 5:00pm Complimentary Wine & Hors d'oeuvres

On Sunday, April 10th, Club member Gary Looney will be sponsoring a Meet and Greet event for Eddie Engram, current Sonoma County Assistant Sheriff, who is a candidate running for Sheriff in the June 7th primary elections. All members are invited to attend the reception.

March Birthdays

We send warmest wishes for a Happy Birthday to these wonderful members!

March birthdays: Angie Colombini, Christopher Dinno, Dale Westrom, Dennis Verity, Doug Pavese, Gail Dutton, Georgia Worthen, Jeff Ray, Jennifer Ammons, Karen Panting, Leanna Jackson, Marianne Morrissey, Mark Radcliffe, Paula Lewis, Sallyan Simmons, Richard Grundy, Shelly Jeffries, Steve Hydrick, and Toodie Dodson.

LUNCH

Daily Soup - Cup \$5

Chicken Kale Caesar Salad \$16

Grilled chicken, julienned dino kale, parmesan cheese, sourdough croutons, toasted almonds, and granny smith apple tossed with lemon vinaigrette

Lori's Salad \$16

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

Fiesta Salad \$16

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

Chicken Tinga Torta \$15

Braised chipotle chicken, iceberg lettuce, tomato, avocado, red onion, queso fresco, and mayonnaise on grilled bolillo roll

Turkey and Avocado Melt \$15

Oven roasted turkey breast, house-made applewood smoked bacon, cheddar-jack cheese, avocado, roasted bell pepper mayonnaise on grilled ciabatta

Blackened Shrimp Tacos \$15

Blackened shrimp, cabbage and cilantro slaw, chipotle cream, on artisan tortillas

Grilled Reuben \$15

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

Bacon Cheddar Burger \$15

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 +\$2

Sandwiches and tacos served with fries, garlic fries, side fruit or small garden salad

Desserts available; ask server

Tightwad Tuesday

Clubhouse opens at 5:30pm

\$18.00 + tax per person

March 1st, 2022

Mardi Gras Theme

Blackened Catfish with Spicy Remoulade

Mardi Gras Salad Cajun Corn Maque Choux Chicken and Shrimp Gumbo Dirty Rice

Dessert:

Beignets

March 15th, 2022

St. Patrick's Day

Corned Beef

Garden Salad

Green Cabbage, Potatoes, Carrots

Dessert:

Chocolate Cake with Mint Chip Buttercream

March 29th, 2022

Chicken Sausage and Seafood Paella

Garden Salad Roasted Vegetables

Dessert:

Oreo Cake

March 8th, 2022

Fried Chicken

Garden Salad

Baby Greens, Radishes, Apples,

Shaved Carrot, Lemon Vinaigrette

Roasted Vegetables

Mashed Potatoes and Gravy

Buttermilk Biscuits

Dessert:

Ice Cream Machine and Sundae Bar

March 22nd, 2022

Slider Night

 $Buttermilk\ Fried\ Chicken\ with\ Strawberry\ Jam$

on a Honey Biscuit

Cuban Slider on Potato Bun

Smoked Brisket Grilled Cheese Slider

on Sourdough

Garden Salad

Blackberries, Shaved Radish, Rainbow Carrots

Roasted Vegetables

French Fries

Dessert:

Strawberry Cobbler with Whipped Cream

Tightwad Tuesday April 5th, 2022

Fried Chicken

Garden Salad

Baby Greens, Radishes, Strawberries,

Shaved Carrot, Lemon Vinaigrette

Roasted Vegetables

Mashed Potatoes and Gravy

Buttermilk Biscuits

Dessert:

Ice Cream Sundae Bar

Friday Night Dinner

Clubhouse opens 5:30pm
Dinner 6:45pm
\$45.00 + tax per person with alcohol
\$35.00 + tax per person without alcohol

March 4th, 2022
Seafood Night
Family Style Dinner
Sweet and Spicy Seared Chicken

Pesto Crusted Seabass Creamy wild Mushroom Risotto

Fried Oyster Salad
Romaine, Baby Greens, Avocado, Pickled Red Onions,
Point Reyes Blue Cheese, with a Buttermilk
and Chive Dressing
Roasted Baby Carrots with Spring Onions

<u>Dessert:</u>
Lemon Olive Oil Cake

March 11th, 2022
Farm to Fork
Family Style Dinner

Sourcing the best local ingredients; menu will be announced Tuesday, March 8th

<u>March 18th, 2022</u> Clubhouse Dining on Deck Mixed Grill Night

Hand Carved Grilled Steaks, Chicken, Grilled Fish, and Sausages Salad Bar Broccoli and Cauliflower Gratin Twice Baked Potatoes

Dessert:

Ice Cream Machine and Sundae Bar

March 25th, 2022
Prime Rib Family Style Dinner

Roasted Prime Rib of Beef, *au jus*Pistachio Crusted Black Cod

Red Romaine Salad
Pickled Red Onions, Shaved Beets, Feta Cheese,
Strawberries, Sliced Almonds,
and Lemon-Poppy Seed Vinaigrette
Grilled Asparagus and Roasted Baby
Carrots
Roasted Garlic Mashed Potatoes

Dessert:

Strawberry Upside-Down Cake



Burger Night

Thursday March 3rd
Clubhouse opens at 5:00pm,
Burgers at 6:15



Come Join us for Burgers with all the Fixings!

- Wine Pour & Full Bar During Cocktail Time 5:00-6:15pm
 - Ice Cream Sandwiches
 - \$30+ per person

Reservations Required
707.539.8634 or reservations@wildoaksaddleclub.com

Sip & Nibble! Vintner Pour at WOSC Sunday, April 3

3:00 - 5:00pm



- ♦ Multiple Vintners; Discount Pricing
- ♦ Delectable Hors d'oeuvres to pair with Fine Wines
 - **♦** Live Music

Members Only Event

\$35+ per person
Reservations Required ◆ 707.539.8634
or reservations@wildoaksaddleclub.com



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Easter Brunch, Sunday, Apríl 17th 10:00am - 1:00pm

Poached Shrimp with Cocktail Sauce
Pineapple and Maple Glazed House-Made Ham
Lemon and Dill Pan Seared Salmon
House-Made Applewood Smoked Bacon
Chicken Apple Sausages
Eggs Benedict
Scrambled Eggs with Cheddar
Caesar Salad
Fresh Fruit Platter
Cinnamon French Toast
Breakfast Potatoes

Limited Seating; Reservations Required 707.539.8634 or reservations@wildoaksaddleclub.com

\$45+ tax per person with alcohol * \$40+ tax per person without alcohol \$30+ tax per person (ages 12-20) * \$20+ tax per person (kids under age 12)



SAVE THE DATE! Kentucky Derby Day Party

Saturday, May 7th
Join us for WOSC's
Annual Fundraiser



- Open Bar at 1:15pm; Betting with John & Pud
- Mint Juleps & Delicious Chef Joe Lunch
- Wine Locker & Spirits Raffle
- Special Silent & Live Auction Items!
- Live Music; Big Screen TV for the Race

Event Co-Chairs:

Jolene Cortright & Corinne Byrd
Derby Committee: Keith Hilen, Scott Bartley,
Pat Biagi, Linda Canar, Dan McMahon



To donate wine, spirits or auction items, contact Jolene Cortright: bozos@sonic.net

Thanks to Derby Day
Wine Sponsor
Trecini Winery!

Watch Hoof Beats for more info to follow \$65+ per person Reservations Required

