

# Tee Times

**Issue One  
January/February 2010**

## UPCOMING EVENTS

**FOOD & WINE PAIRING  
FRIDAY, FEBRUARY 5, 2010  
~ A TASTE OF FRANCE ~**

LIAM DOODY, SOMMELIER, HAS SPECIALLY CHOSEN WINES TO ACCOMPANY & ENHANCE EACH COURSE.

COCKTAILS (cash bar) &  
COMPLIMENTARY HORS D'OEUVRES: 6:00 p.m.  
DINNER: 7:00 p.m.

### **MENU**

ESCARGOT BOURGUIGNON

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DUCK L'ORANGE

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POACHED PEAR

COST \$49.95 PER PERSON, ALL INCLUSIVE  
**RESERVATIONS REQUIRED**  
613-815-2186, ext. 226

**SUPERBOWL SUNDAY  
SUNDAY, FEBRUARY 7, 2010**

JOIN US FOR SUPERBOWL SUNDAY. SIT BACK AND WATCH THE GAME ON OUR 7' SCREEN.

DRINK & FOOD SPECIALS WILL BE AVAILABLE.  
DOORS OPEN AT 5:00 P.M.

**CALL TO RESERVE A COUCH!**

**VALENTINE'S DINNER  
SUNDAY, FEBRUARY 14, 2010**

WHETHER WINING & DINING A NEW LOVE OR CELEBRATING HAPPILY EVER AFTER WITH THAT SOMEONE SPECIAL, BOOK YOUR RESERVATION AND ENJOY THE EXCELLENT CUISINE OFFERED BY EXECUTIVE CHEF, NATHALIE LORTIE AND HER STAFF. THE MENU IS VARIED WITH THE CHOICE OF THREE ENTREES, ALL PRICED ACCORDINGLY. SEE MENU SELECTIONS ON THE FOLLOWING PAGE.

**SEATINGS BEGIN AT 5:30 P.M. AND  
RESERVATIONS ARE REQUIRED  
CALL 613-825-2186, EST. 226**

**FOOD & WINE PAIRING  
FRIDAY, MARCH 5, 2010  
~ A TASTE OF ITALY ~**

**DETAILS AVAILABLE ON WEBSITE**



56 Cedarhill Drive, Nepean, Ontario K2R 1C5  
(613) 825-2186 · [www.cedarhillgolf.com](http://www.cedarhillgolf.com)

## **A MESSAGE FROM MANAGEMENT**

Cedarhill is pleased to welcome Greg Robertson as its new Golf Course Superintendent.

Greg has been working on golf courses for over thirteen years. He got his start at age 14, working with the grounds crew at Victoria Park East Golf Course. He briefly explored other occupations, though his love for the golf course brought him back to Highland Gate Golf Club in 2001. He was promoted to Assistant Superintendent in 2002. In 2007, Greg moved to the Ottawa Valley working at Eagle Creek Golf Club as an Assistant. Greg moved to Pakenham Highlands Golf Club as the Superintendent a short time later. Greg values collaboration, continuous education and personal growth.

Greg is eager to meet the members and hear their thoughts and opinions. He looks forward to working with staff and making Cedarhill Golf and Country Club one of the most exceptional and beautiful courses in the region.

Greg will be starting with Cedarhill in early February and will be attending our opening season events.

## **A MESSAGE FROM OUR CLUB PRESIDENT**

*Dave McNaughton*

Hi members! As I take over from Lee Whelly, I want to salute her on your behalf for her dedicated service as Club President. The good news is that Lee will continue to serve as Past President.

I am pleased to welcome the new members of the Executive Committee this year, Anne Queen and Martin Wells. We have new Chairs of our Playing Committee (Scott McClelland), Greens Committee (Gary Walsh) and Day Ladies Committee (Jean Chiarelli). I thank all of these individuals for their willingness to contribute to our club.

This year, our Executive Committee is going to tackle some of the larger topics facing our club, and most other clubs. A key focus will be marketing which includes recruiting new members, retaining current members and communications with both groups. If you have ideas on these topics, or other topics we should be addressing, please let us know.

The 2010 season presents an opportunity for you to bring relatives, friends and associates to Cedarhill who may be interested in joining our club. New members are the life blood of any club, including us. Gord is always ready to chat to potential members, as are all of the committee members.

In that our Executive Committee represents you the members, it is very important that we know your thoughts. The members of the Executive Committee and the Chairs of the other committees want to hear from you. We know you will tell us about your concerns but we also want to know how we can better serve you and our club. Please feel free to approach any member of our committees. We will make sure that your message gets to the appropriate person. Our preference is that you communicate in writing so that we can share your comments with others. Our contact information is in the member area of our website.

In writing this article, I am concerned for the members who do not receive Tee Times. Please make sure Kathy has your email address for sending out Tee Times (this can be done at our website). I also urge you to make sure your data in the Member Directory on our website is accurate and up-to-date. If you know of members who should be encouraged to do these things, please speak to them.

I look forward to seeing you at the club (Frank has some excellent offseason social events lined up) and to hearing from you if you wish to contact me - [djmcnaug@magma.ca](mailto:djmcnaug@magma.ca) .

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### **VALENTINE'S DINNER TABLE D'HOTE**

*Basket of French Baguette*

#### **First Course** **Choice of One**

##### **Salmon Tartar**

*A delicate blend of fresh Atlantic salmon, capers, French shallots, fresh dill and a splash of lemon juice, this dish is served raw, accompanied by a butter lettuce radicchio salad, a wasabi sabayon and French baguette crostini.*

**OR**

##### **Caesar Salad**

*Crisp hearts of romaine lettuce tossed in an anchovy and garlic dressing, house made herbed croutons, thin slices of prosciutto and Podano parmesan curls.*

**OR**

##### **Potage of Asparagus**

*Velvety smooth texture of wild flowers and tea infused ice.*

#### **Course Midi**

*A small serving of wild flower tea infused ice.*

#### **Main** **Surf and Turf**

*Alberta beef tenderloin cooked to your specifications and served with large garlic shrimp, finished with a rosemary au jus and crowned with a rosette of truffle butter, accompanied with fingerling roast potato and a selection of winter vegetables.*

**\$44.95**

**OR**

#### **Seafood Risotto**

*A wild forest mushroom risotto surrounded with shrimp, scallops, and mussels finished with a citrus cream, reduction.*

**\$38.95**

**OR**

#### **Oven Roast Supreme of Chicken**

*With a fig and prosciutto farce served with a port reduction accompanied with a bleu cheese flavored potato croquette and a selection of winter vegetables.*

**\$36.95**

#### **Dessert**

*Coffee Brandy Crème Brulee*

*Served with fresh berries*

**OR**

*Warm Date Bread Pudding*

*Drizzled with toffee sauce and French vanilla ice cream*

**OR**

*Sweetheart Chocolate Ganache*

*A rich double white and dark chocolate brownie layered with raspberry preserves and glazed with a milk chocolate ganache.*