

February 2012

Legends at Chateau Élan

The Legends News

Reigning Champions

Men's Champion
Ben Bramlett

Ladies Champion
Jan Roof

Senior's Champion
Alan Couch

**Men's Match Play
Champion**
Brad Harlow

**Ladies Match Play
Champion**
Elaine Still

Legends Ladies Golf Association Opening Luncheon and Meeting

Wednesday, March 7, 2012 11:00 am

The LLGA's 2012 opening luncheon and meeting is at 11 am in the Gene Sarazen Trophy Room on March 7th. Any female Legends member with an Established handicap is welcome to join and participate during the Season. Playdays are on Wednesdays and the season begins on March 14th at 9 am. For more information please contact the pro shop or Valerie Cowan at 770-965-0665.

To make reservations for the Legends Ladies Golf Association Opening Luncheon and Meeting please contact The Legends Clubhouse at 770-932-8653 to be put on the list or email Brenda McMillian at bmcmillian@chateauelan.net.



Legends Hours of business for November 6 — March 11

Golf Shop: 8:00AM-6:00PM

Club Grille:

8:00AM-3:00PM

Tee Times: Begin at 9:00AM

Locker Room Bar:

12:00PM—End of Play

Range: Monday, Wednesday—Sunday 8:30AM-Dusk

Wednesday Night Dinner

5:30PM-8:00PM

Friday Night A'la Carte Dinner

6:00PM-9:00PM

Valentine's Dinner, Saturday, February 11th

On Saturday February 11th from 6:00 pm to 9:00 pm the Legends Grill will be hosting a Special Valentines Dinner. Chef Brock has created an enticing menu with delicious culinary combinations. It will be a Four Course Prix Fixe Menu for \$50.00 per person plus tax & Gratuity. The Menu is inserted in this Newsletter for our members to preview their future selections...

****Reservations are required, we recommend that you invite another couple to join you for dinner to make the evening even more memorable. We will be spacing out the reservations and seating's by half hour intervals, between 6:00 pm & 9:00 pm...For Reservations 770-932-8653

We look forward to our members joining us on this romantic evening!

Legends Grill Valentine's Dinner

Appetizer (choose one)

Shellfish Bisque with dreamy drop biscuits

Herb Vegetable Cheese Strudels with basil cream & balsamic drizzle

Salads (choose one)

Wedge of Romain lettuce with shaved parmesan, housemade croutons and Caesar dressing

Strawberries & Feta Cheese tossed with mixed greens, candied nuts & white balsamic dressing

Entrée Selection (choose one)

Osso Bucco served with brunoise vegetables and a rich Red Wine Demi Glace

Chilean Sea Bass with steamed asparagus, carrots and yellow squash

Cracked Black Pepper Petite Filet & butter poached Lobster Tail with

a roasted garlic potato tower & asparagus served with Béarnaise sauce

Desserts (duet)

Duet of Flourless Chocolate Tort and Cheesecake



Saturday February 11th

Valentine's Dinner \$50

Reservations 770-932-8653

Chef Brock's Recipe Corner

Butter-Poached Lobster

6 1–1.5 lb ea Lobsters
2 Tablespoons Parsley, finely chopped
To taste Salt
To taste Ground black pepper

1. Cook the live lobsters in boiling salted water for 4 minutes. Lay out on a sheet pan to cool. Take meat out of shell, cutting tails into bite sized pieces.
2. Have recipe for Burre Monter prepared. Gently heat Buerre Monter. Do not exceed 175° F. Add lobster. Poach until done (approximately 5-6 minutes).
3. Season with salt and pepper. Add parsley.

Buerre Monter

means to mount with butter

2 pounds Butter, cut as for mirepoix
2 Tablespoons Water
To taste Grounds black pepper
To taste Salt

1. Cut butter into chunks.
2. Bring water to a boil. Remove from heat. Whisk into chunks of butter until all is incorporated.
3. Season with salt and pepper.



Prix Fixe Dinner Menu

The food and beverage team received positive feedback from our members and will continue with the Prix Fixe format at the Legends Grill on three different Wednesdays (1st, 8th & 22nd) in February from 5:30 pm - 8:00 pm. The New Prix Fixe menu will change monthly with the format staying the same. The menu items can be ordered on an ala carte basis, for the members that do not feel they can handle all three courses. On these Wednesday Prix Fixe nights we will also offer a few items off our all day menu. Of Course, the Kids menu is always available!

Our members can call and order these items **"To Go"** and we will be glad to package the dinners for you to pick up and enjoy at home.

Periodically we will send out e-mail blasts to remind our members about the specific dinner's and special menus that we are offering that evening

Please do call and make your reservations @ the Legends Grill... 770-932-8653

February 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Prix Fixe Dinner Menu 5: 30P-8:00P	2	3 A'la Carte Dinner 6:00P-8:30P	4
5 Sunday Brunch 10:00A- 2:00P	6	7 Club & Course Closed	8 Prix Fixe Dinner Menu 5: 30P-8:00P	9	10 A'la Carte Dinner 6:00P-8:30P	11 Valentine's Dinner (Details on page 2)
12 Sunday Brunch 10:00A- 2:00P	13	14 Club & Course Closed	15 Italian Buffet Dinner Buffet 5: 30P-8:00P \$18.95 Adults	16	17 A'la Carte Dinner 6:00P-8:30P	18 MGA 10:30A Shotgun
19 Sunday Brunch 10:00A- 2:00P	20	21 Club & Course Closed	22 Prix Fixe Dinner Menu 5: 30P-8:00P	23	24 A'la Carte Dinner 6:00P-8:30P	25
26 Sunday Brunch 10:00A- 2:00P	27	28 Club & Course Closed	29 Surf N'Turf Dinner Buffet 5: 30P-8:00P \$26.95 Adults			

Buffet Menu

Italian Buffet

Chicken Parmesan
3 Cheese Meat Lasagna
Ratatouille
Garlic Bread
Chef's Choice Salad's &
Dessert
Chef attended Pasta
Station

Surf N'Turf

Fresh Seafood
Selection
Peel n Eat Shrimp
Roasted Strip Loin
Shrimp Fettuccini
Pasta Station
Soup du Jour

The Legends Grille is going to continue with the Wednesday
Night Prix Fixe Dinner Menu which offers three courses with
a choice of a starter, entree & dessert including soft drink
or iced tea.

*All Dinner Buffets include the Chef's
selection of assorted vegetables,
salads and desserts

For Reservations: 770-932-8653

The Legends at Chateau ÉI an

Appetizers & Salads

Shell Fish Bisque
with homemade drop biscuits

Sesame Crusted Tuna
served with siracha wasabi
mayo & soy

Feta Cheese & Strawberry Salad
mixed greens with candied nuts
and Balsamic drizzle

Classic Caesar Salad
fresh cut romaine lettuce with
croutons and parmesan cheese tossed
in our creamy Caesar dressing

Entrees

Airline Chicken Breast
with white bean and vegetable mushroom cassoulet

Blackened Catfish
with white rice & cilantro corn salsa

Chilean Sea Bass
with lemon infused butter served with asparagus & garlic sautéed tomatoes

Filet Mignon
served with a loaded baked potato

Dessert
Chef's Special

ITEMS MAY BE COOKED TO ORDER , CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Hosting a Special Event? The Legends & Sports Club are the Perfect Place

Legends Club Dining Room and patio



Wedding Receptions
Rehearsal Dinners
Engagement Parties
Birthdays and Anniversaries
Holiday Parties

CEO

Tony Mastandrea
770-307-4031

The Management Staff

Mike Bishop

VP of Legends and Private Memberships
770-932-8653

Ed Van Buren

VP of Finance
770-307-4031

Sean Cain

Head Golf Professional
770-932-8653

Jeff Steinberg

Food & Beverage Director
678-482-5931

Brock Anderson

Executive Chef
770-932-8653

Hal Gray

Course Superintendent
770-932-2216

Sarazen Trophy Room (formerly the Boardroom)

Baptisms, Christenings and 1st Communion
Bridal and Baby Showers
Bridesmaids Luncheons
Business Lunches, Dinners and Meetings
Corporate Golf Gatherings
Private Dining for member groups during regular dining hours (I.e. Birthday party on Wednesday or Friday night during dinner)



Cottages and Gene Sarazen House



Corporate Retreats
Hospitality Suites
Family Reunions
Graduation and Sweet 16 Parties

Furman Bisher Pavilion

Sports Banquets
Special Interest Meetings
Neighborhood Picnics
Focus Groups



Sports Club



Employee Appreciation Parties
Children's Activities
Member Gatherings
Trade Show Exhibitions

**Please contact
Jeff Steinberg to reserve
these spaces at
jsteinberg@chateauelan.net
or (678) 482-5931.**