

Spring Greetings

We hope you enjoyed the Spring Break with time away with family and friends. While lunch at Carillon started slow, things quickly picked up towards the end of the week. A group of elementary school students surprised us all by choosing The Carillon as their favorite place to eat following a field trip to the Bullock Museum. We hosted about 40 children and their parents in the back of the restaurant; a great lunch was had by all, and we snapped some good pics too. You see, even the little ones know we are the best lunch spot in town!

Welcome New Staff to ATTECC

You may notice a couple of new faces around our center. Please join us in welcoming two fantastic additions to our team: Ms. Sue Cronk has joined us as Assistant Food and Beverage Director. Although Sue may be new to us, she has been in the UT-Austin family for many years, accompanying her husband David to many University Operations events. Sue is an experienced professional in the hospitality industry, having spent 15 years at the Omni Barton Creek Resort and Spa and overseeing the launch and inauguration of Hotel Granduca, one of the newest properties in Austin. Chef Phillippe Wilhelm started with us at the end of March as Director of Food and Beverage. Chef Wilhelm brings many years of culinary experience to our property. He has been Director of Food and Beverage and Executive Chef for celebrated properties such as La Mansion Del Rio and The Westin La Cantera Resort, both in San Antonio, as well as Disney World Paris and Walt Disney World properties.



Gabriel's Café's New Menu

A shout-out goes to Chef Azhar, Chef Edgar and the culinary team for their work in developing a new and exciting lunch/dinner and happy hour menu for Gabriel's. While keeping some of the old classic lunch dishes, some of the new items include Guinness and Cheddar Meatloaf Sandwich, Falafel Burgers, and Carnitas Taco Tray, just to name a few. Come on over, bring your buy-one-get-one free lunch coupon and try one of these new dishes on us!

On the dinner menu, you will find delicious selections such as Duck Confit Mole, Seared Red Drum, and Grilled Prime Tri Tip. Pair them with delectable sides such as Beer Mac 'n' Cheese with Brisket Burnt Ends or Mexican Corn with Chili-Lime and Cotija seasonings.

Happy Hour just got happier with our new small bites! Not only do we offer a daily drink special (see schedule below) but we have added new appetizers such as Fried Artichokes, Yucca Fries, and Quinoa Apple Fritters, all at half-off from 4-7 pm Monday thru Friday!

Gabriel's daily drink specials:

- Mandatory **Monday**: Bubbles or Rose, select varieties, \$7 by the glass
- Texas **Tuesday**: \$3 Select Draft Pints or Bottles brewed right here in Texas
- Wine **Wednesday**: \$2 off all wines by the glass
- Thirsty **Thursday**: \$5 select cocktails of the past and present classics and created! Campus Club members receive a free drink on Thursdays with the purchase of an appetizer.
- Frothy **Friday**: \$12 Select Draft Pitchers of Beer
- **Weekends**: \$5 Mimosas and Bloody Marys all day

Commencement

Now is the time to start planning for commencement celebrations before it is too late. Graduation weekend is May 20-21. Call Lauri Taylor at 512-404-3689 to arrange a luncheon, dinner or reception for the special graduate(s) in your life.

Recipe Corner: Manhattan Mussel Chowder

This month, we feature a recipe for a dish that received rave reviews from members when it was on the buffet a few weeks ago. Let us know how you do at home! If there is a particular dish you have had in The Carillon and would like the recipe for, email Lauri Taylor at lauri.taylor@attconf.utexas.edu and she will put in a request to the kitchen for you!

Ingredients

| | |
|--|---|
| <i>10 pound Mussels, in Shell, Fresh</i> | <i>2 tbsp Parsley, Fresh, Chopped</i> |
| <i>6 cup Wine, White, Dry</i> | <i>1 tbsp Seasoning, Old Bay</i> |
| <i>3 each Spice, Bay Leaf</i> | <i>2 floz Sauce, Hot Tabasco</i> |
| <i>2-1/2 ounce Shallots, Peeled, Fresh</i> | <i>2 floz Oil, Canola</i> |
| <i>1 ounce Thyme, Fresh</i> | <i>5 tsp Salt, Kosher</i> |
| <i>1 tsp Spice, Pepper, Red, Crushed</i> | <i>1-1/2 pound Onions, Yellow, Fresh, Diced, 1/4"</i> |
| <i>1-1/2 gallon Water</i> | <i>1 pound Celery, Fresh, Diced, 1/4"</i> |
| <i>1 ounce Garlic Cloves, Peeled, Fresh, Crushed</i> | <i>6 pound Potatoes, Medium, Fresh, Peeled, Diced</i> |

Directions

1. Wash mussels and remove beards, place in a kettle or stock pot.
2. Add white wine, water, shallots, crushed garlic, crushed pepper & herbs. Bring to a boil and cook until mussels have opened.
3. Strain stock through a fine china cap or cheese cloth. Add enough water to make 2 gallons of liquid.
4. Remove mussels from shell and reserve for soup garnish.
5. Sauté onions & celery in butter and oil.
6. Add potatoes, tomatoes, fresh thyme and old bay seasoning. Simmer until potatoes are tender, approximately 30 minutes.
7. Season with salt, garnish with mussels & chopped parsley.
8. Serve immediately or hold hot for hot service.

Upcoming Events

Administrative Professional's Lunch: Wednesday, April 27. Bring your admins and staff for a special lunch buffet in The Carillon, plus receive a takeaway treat.

Texas Enterprise Speaker Series: Wednesday, May 4, 11:30am-1pm. Dr. Raj Raghunathan will speak on 'If You're So Smart Why Aren't You Happy.' His new book will be available for purchase. Cost is \$20, includes lunch. Registration and more details at www.texasenterprise.utexas.edu.

UT Remembers Lunch in The Carillon: Friday, May 6, 11:30am-1:30pm. Join us for our buffet lunch as we remember all those who have passed this previous year.

Mother's Day Brunch in The Carillon: Sunday, May 8, 10:30am-2pm. Celebrate Moms or a special person in your life with a bountiful and delicious brunch buffet in The Carillon. Each special guest will be presented with a fresh rose.

Recurring Event: Campus Club Members only - enjoy a complimentary draft beer, house wine, or non-alcoholic beverage 4pm-midnight every Thursday in Gabriel's Café!

For reservations to the Carillon Restaurant, please call 512-404-3655 or email TheCarillon@attconf.utexas.edu.
For more information please visit www.utexas.edu/campusclub or contact:

Alicia Bogart
Director
(512) 471.8611
Alicia.Bogart@austin.utexas.edu

Lauri Taylor
Campus Club Member Relations Manager
(512) 404.3689
lauri.taylor@attconf.utexas.edu