



# THE RIVER

MEMBERS' NEWSLETTER

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# THIS MONTH AT A GLANCE



**Thursday, October 5**

Ladies 9 & Dine

**Saturday, October 7 - Sunday, October 8**

Ryder Cup \*RESCHEDULE\*

**Wednesday, October 11**

SHU Golf Team Pro-Am Fundraiser

**Thursday, October 12**

Wine Club Dinner

*"Old World" vs. "New World"*

**Saturday, October 21**

October Pro-Am



# ANNOUNCEMENTS

## **A REMINDER TO ALL *EXECUTIVE MEMBERS* AND MEMBERS WITH *PRO SHOP CREDIT*:**

**Executive balances and Pro Shop Credit expire at the end of the year.**

**Get ahead of the game and start your holiday shopping now! Don't wait until the last minute to place your orders!**



# FOOD & BEVERAGE



**Dear Members,**

As mentioned in our last newsletter, autumn is truly a beautiful time of the year – especially in the culinary world! The colors are warm and vibrant, and fruits & vegetables become riper and tastier during this season. Look for sweet root vegetables, sturdy winter squashes, hearty green vegetables (ie. broccoli, spinach, kale, celery and artichokes), to crisp apples, juicy pears and whole grains. With this change of seasons, Chef Matt and his team have been working on new seasonal dishes to serve you. Expect to see new Lunch & Dinner menus in Monty's, with the Fall/Winter version replacing our Late Summer Menu within the next couple of weeks.

Beginning Friday, October 6th through and including Sunday, October 15th, we will be collaborating with the Milford Chamber of Commerce in Milford's Restaurant Week. Please check out our featured menus that will be showcased during the promotional week.

We are pleased to announce that our popular Burgers & Brews nights will resume on Thursday, October 19th! Also, on Thursday, October 12th at 6:30pm we will be hosting our third Wine Club of the Season. Our theme for the evening will be "Old World vs. New World". Please be sure to make your reservations by Sunday, October 8th.

As always, we look forward to serving you, your families, and friends!  
Happy Autumn!!

**Sincerely,**

**Dan Piccoello** *Food & Beverage Director*

**Matthew Adkins** *Executive Chef*





*Milford Restaurant Week 2023*  
*Prix-Fixe Lunch Menu*  
*\$20 per person*

## **APPETIZERS**

### **Soup of the Day**

### **House or Caesar Salad**

### **Candied Pork Belly**

Mixed Grains Risotto, Roasted Chestnut, Candied Ginger, Golden Raisin, Cranberry

### **Crispy Brussel Sprouts**

Everything Spice, Smoked Maple Drizzle

### **Crispy Cauliflower**

Hot Honey, Mediterranean Spice, Tahini Ketchup

## **ENTRÉES**

### **Autumn Salad**

Chipotle-Cinnamon Grilled Chicken, Butternut Squash Ribbons, Shaved Rainbow Carrot, Kale, Sweet Cranberry, Candied Ginger, Cider Vinaigrette

### **Spaghetti Squash**

Cauliflower, Sweet Potato, Red Onion, Cracked Falafel, Olive Oil, Zaatar Spice, Tahini Drizzle

### **Chicken Xiao Long Bao Dumplings**

Authentic Chicken Lemongrass Dumplings, Stir Fry Cabbage, Crispy Garlic Chili Sauce

### **Curry Bay Scallops**

Couscous, Lentils, Pickled Onions, Mint Chutney

### **Corn Nut Crusted Pork Loin**

Maple-Bourbon-Bacon Smashed Potato, Mustard Greens, Country Gravy, Hot Honey Drizzle

*Price includes one soft drink, coffee or tea*



*Milford Restaurant Week 2023*

*Prix-Fixe Dinner Menu*

*\$45 per person*

## **APPETIZERS**

**Soup of the Day**

**House or Caesar Salad**

**Candied Pork Belly**

Mixed Grains Risotto, Roasted Chestnut, Candied Ginger, Golden Raisin, Cranberry

**Chicken Xiao Long Bao Dumplings**

Authentic Chicken Lemongrass Dumplings, Stir Fry Cabbage, Crispy Garlic Chili Sauce

**Crispy Brussel Sprouts**

Everything Spice, Smoked Maple Drizzle

## **ENTRÉES**

**Butternut Squash Ravioli**

Apple Butter Cream Sauce, Shaved Parsnip, Sweet Cranberry, Crumbled Pecans

**Braised Short Rib Ravioli**

Maple Demi Cream Sauce, Cipollini Onions, Porcini Mushroom, Mustard Greens

**Lobster Ravioli**

Creamy Bouillabaisse Sauce, Smoked Mussels

**Chicken Milanese**

Garlic Parmesan Encrusted, Baby Arugula, Basil-Tomatoes, Lemon Butter Sauce,  
Aged Balsamic

**Corn Nut Crusted Pork Loin**

Maple-Bourbon-Bacon Smashed Potato, Mustard Greens, Country Gravy, Hot Honey Drizzle

**Ribeye Filet**

Sweet Corn Puree, Crispy Everything Brussel Sprouts, Onion Straws,  
Maple-Bourbon-Bacon Butter

**Arctic Char Salmon**

Pumpkin Pesto Crusted, Butternut Squash Risotto, Apple Cider Gastrique

## **DESSERTS**

**Smoked Maple Bourbon Bread Pudding, Caramel Sea Salted Ice Cream  
Seasonal Crème Brulee  
Butterscotch Pecan Pie**



**Executive Chef Matthew Adkins Presents:**

## ***“Old World” vs. “New World”***

***Thursday, October 12, 2023***



### **FIRST COURSE**

**Roasted Ricotta Beet Gnocchi, Mustard Greens, Lemon Cream**

***Paired with:***

***Allegrini Valpolicella, Italy (Old)***

***Francis Ford Coppola Pinot Noir, California (New)***

### **SECOND COURSE**

**Braised Monk Fish, Stewed Lentils, Green Romesco**

***Paired With:***

***Martin Codax Albariño, Spain (Old)***

***Black Stallion Chardonnay, California (New)***

### **THIRD COURSE**

**Veal Osso Bucco, Truffle Spaghetti Squash, Crispy Butternut Squash,  
Parsnip Puree, Porcini Mushroom Pan Jus**

***Paired With:***

***Argiano Non Confunditur, Italy (Old)***

***Torbreck Shiraz, Australia (New)***

### **DESSERT**

**Classic Opera, Blackberry Merlot Sorbetto, Chocolate Truffles**

# TOURNAMENT CLUB

## Great River Invitational Results



### 2023 Overall Champions Nick Laico & Thomas Jamieson

#### 1st Flight

Winners - Charlie & Victor Tortorici  
Runners-up - TJ & Bobby Trimboli

#### 2nd Flight

Winners - Eric & Alan Miller  
Runner-up - Doug Maclean & Kyle Tyll

#### 3rd Flight

Winners - Tony Coppola & Dominic Ebert  
Runner-up - Martin Goetche & Ken Campbell

#### 4th Flight

Winners - Ed & Matt Berndt  
Runners-up - Matt Maleri & Chris Moore

#### 5th Flight

Winners - Jeff Magid & Matt McKinnon  
Runners-up - Alan Helfer & Bill Dobber/Chris Saja & Matt Varney

#### 6th Flight

Winners - Johnny Vitti & Philip Reynolds  
Runners-up - Ryan Macdonald & Jeff Maurutis

#### 7th Flight

Winners - Nick Laico & Thomas Jamieson  
Runners-up - Jim Chacho & Gregory Smith

#### 8th Flight

Winners - Kyle Birdsall & Ben Farina  
Runners-ups - Mack Fuller & Jamie Vavrek

#### 9th Flight

Winners - Scott & Nick Warkentin  
Runners-up - Tom Yavorka & Ryan Connor

#### 10th Flight

Winners - Tyler Rehm & Joseph Brunelle  
Runners-up - Tom & Eric Jasinski

#### 11th Flight

Winners - Carl Walker & Jed Becker  
Runners-up - Alec Melotto & Joe Klauder/Mike Trofa & Thomas Bloss

#### 12th Flight

Winners - Jim McCusker & Matthew Wagner  
Runners-up - Anthony Marchitto & Matthew Rully

#### 13th Flight

Winners - Aurelio Gracia & Nelson Labaredas  
Runners-up - Tom Noto & David Melitto

#### 14th Flight

Winners - Bob & Jim Intravia  
Runners-ups - Dan Kennedy & Kevin Sheahan

#### 15th Flight

Winners - Chris Laime & Matthew Corrigan  
Runners-up - Bill Doolittle & Joseph Serapiglia



# Great River Invitational Results (cont.)

**Longest Drive on #3**  
Mack Fuller

**Closest to the Pin #2**  
Victor Tortorici

**Closest to the Pin #8**  
Matt Varney 3ft 3in

**Closest to the Pin #10**  
Tony Coppola 3 ft. 11in

**Closest to the Pin #15**  
Brett Cody 17 in.

**Longest Drive on #17**  
Michael O'Rourke

## Pro-Shop Raffle Winners

Ryder Cup Stealth Driver - Victor Tortorici  
Scotty Cameron Putter - Art Fuller  
TaylorMade Golf Bag - Frank Barucci  
Pair of Golf Shoes - Tony Coppola  
Pair of Golf Shoes - Danny Courville  
Pair of Golf Shoes - Martin Goethche  
KJUS Rain Jacket - Carl Walker  
KJUS Pike Jacket - Dan Kennedy  
KJUS Pike Jacket - JJ Van Aman  
Blue Tees Range Finder - Bill Doolittle  
Blue Tees Range Finder - Nick Warkentin  
Tie Die Package - Jaime Vavrek  
Tie Die Package - Ed Berndt  
Hyper ICE Venom - Lisa Fern-Boros  
Hyper Volt - Chris Saja  
Scorecard Holder - Matt Rully  
Scorecard Holder - Ben Kirschenbaum  
Bourbon Set - Michael Wilson  
Bourbon Set - Tom Noto

## Skins Game \$125 per skin

Anthony Marchitto – Net Eagle Hole #1  
Michael O'Rourke – Net Eagle Hole #5  
Matt Varney – Net Eagle Hole #8  
Dominick Ebert – Birdie Hole #9

## Great River Invitational Par 3 Contest Winners

Gross 1st – Doug Maclean and Kyle Tyll  
Gross 2nd – Ed and Matt Berndt  
Gross 3rd – Eric and Alan Miller  
Gross 4th – Jie Xing and Thomas O'Donnell

Net 1st – Jeff Magid and Matt McKinnon  
Net 2nd – Frank Barucci and Greg Miller  
Net 3rd – Jim Chacho and Greg Smith  
Net 4th – Bill Doolittle and Joe Serapiglia



# GREENS & GROUNDS

Over the last few weeks, we have had some above-average rainfall which has given us softer playing conditions than we would like to see going into the fall. Looking into October, we are hopeful that we get some drier weather for firmer playing conditions and better fall maintenance weather.



So far to date we have received 28.5" of rainfall, with that being almost our annual average I would predict we will be well above average for this season. With this rain we have seen over the past few months, I have taken note of many areas that could use some drainage enhancement. Some will be to help with playability on fairways and approaches, while others are along cart path edges where water tends to puddle up and create muddy, unsightly areas.

After discussions with a few members over the past few weeks, I wanted to clarify



my professional opinion on divot repair. As many might think, replacing your grass divot back into the fairway to speed the recovery of the divot is the best practice, and in some instances it might be. However, in my experience with the daily blowing of our fairways, we tend to see many of these divots get blown out of the replaced location, leaving a void, giving the impression that members or guests do not replace or fill divots. So, I ask going forward to help aid in the recovery of divots to use supplied divot mix bottles whenever possible.



With the wet weather we have had and finishing up our last major tournaments for the year, we will begin our tee aerification and fairway verti-cutting in October. Our process for tee aerification will be 5/8" core aerification tines followed by sand top dressing and brushing to help incorporate the sand back into the profile. We will not be closing the course for this process and will notify you where this work will take place via Clubster. We will do our best to keep holes open and minimize closures during this process.

As we get into October, I anticipate we will have our first frost of the season. Just a reminder that during any frost delays, the putting green is also closed until this delay has been lifted. We will be communicating these delays to the Pro Shop along with morning Clubster posts approximately 1 hour prior to the first tee time. Some days frost may linger, and it can be difficult to predict when the Greens and Grounds team can get on the course for morning preparation, so please be patient so we can protect our turf.

**Facts About Frost Delays**  
Frost delays are frustrating, but they prevent lasting damage to the course.

**USGA GreenSection**

**Playing on Frost Causes Damage**  
Walking or driving on frost-covered grass can rupture plant cells and cause damage that could take months to heal.

**Frost Also Delays Maintenance**  
The maintenance staff needs time to catch up after a frost delay, so play may not start immediately after frost clears.

**Please Be Patient During a Delay**  
Frost may linger in shaded or low-lying areas long after it has cleared from other areas of the course or your front yard.

The infographic features three columns of text with corresponding images: a close-up of grass, a maintenance vehicle on a green, and a golf course with frost on the ground.

I hope you have all had a great summer. I look forward to seeing many of you on the course over the coming weeks as the season begins to wind down.

**Best Regards,**  
**Curtis Harder** *Golf Course Superintendent*





*Let us host your*  
**Holiday  
Party**

**AT GREAT RIVER GOLF CLUB**

We invite you to celebrate the most beautiful time of the year with us! Reward your employees and clients to a warm and festive evening with delectable bites and first-class service. It's time to get out of the office and make this holiday season one to remember!

**CUSTOMIZE  
YOUR MENU**

**AMPLE  
ON-SITE  
PARKING**

**PRIME DATES  
STILL AVAILABLE**

130 CORAM LANE | MILFORD, CT  
[WWW.GREATRIVERGOLFCLUB.COM](http://WWW.GREATRIVERGOLFCLUB.COM)

**CONTACT US TODAY!**

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# EVENT PLANNER CORNER

The temperatures outside may finally be cooling down, but the Events Team at Great River is still heating up! Fall is arguably the most beautiful season in New England and it's definitely been the most popular for weddings in recent years.

Last month was jam-packed with many celebrations, including 8 weddings, 2 bridal showers, and 2 corporate happy hours. We are anticipating that October will be even busier!

A VERY special shoutout goes to our member **Morgan Faller** on his recent wedding to his wife, Michelle. We were so happy to be a part of this special celebration! On behalf of the entire Great River family, we wish you both eternal happiness as you begin this new chapter together.



Congratulations also to these other newlyweds who celebrated their nuptials at Great River in September: Kylie & Thomas, Sonia & Sean, Nicole & Aaron, Carley & Bobby, Lauren & Austin, Lucy & Anthony, and Maura & Andrew. We are honored to have been trusted with hosting all of your big days!

The holiday season is quickly approaching and we would love to be a part of your businesses' end-of-year celebrations! Please reach out to our events team for information on hosting your holiday party in our ballroom.

**Cheers!**

**Karin Attolino** *Sales Director*

**Chelsea Jones** *Banquet Sales Manager*

**Caitlin Wardlow** *Communications & Events Manager*





LET US MAKE YOUR DREAM  
WEDDING A REALITY!  
CALL (203) 876-8051



GREAT RIVER GOLF CLUB  
130 CORAM LANE | MILFORD, CT

Photo By: Joelle Christine Photography