



Lamborghini Club America

2015 San Diego Meet October 23, 24, and 25

This year's Meet is dedicated to the memory of Jim Heady who left us on July 22nd. RIP Jim

As always, the Bay Club Hotel, located on beautiful Shelter Island will serve as meet headquarters and the focal point for our events. The hotel has set aside a block of 30 rooms for our club. The block will be released back to the hotel on 23 September, so make your room arrangements EARLY by calling: 1-800-672-0800. Tell them you are with the Lamborghini Club. If you are too late for the Bay Club, try nearby Humphrey's @ 619-224-3411 or Shelter Point Inn @ 619-221-8000. If that fails, try 1-800-728-3227 for the San Diego Hotel clearing house.

The schedule of events is as follows:

Friday October 23rd – Daytime Event **CLINIC, DRIVE, AND LUNCH WITH O'GARA COACH LA JOLLA**

Rich Lindell, Parts and Service Director of *O'gara Coach/San Diego* restoration facility, has arranged for an early bird's open house and for those who want, a free professional car inspection service. Lunch will be provided on site for everybody who attends the event. This facility is very impressive and has restored cars that won trophies at Villa d'Este and Pebble Beach. Don't miss this event and check out this outstanding restoration and parts/sales facility.

Friday, October 23rd - Evening **DINNER AMONG THE CLASSICS AT THE AUTOMOTIVE MUSEUM**



We have arranged a meet kickoff at beautiful Balboa Park in the San Diego Automotive Museum. A catered dinner will be served on the main floor among the magnificent cars in their ever-changing collection. Parking will be provided adjacent to the facility. This is a great opportunity to view some incredible automobiles in the truly spectacular setting of the world-famous Balboa park. Four separate food stations will serve a virtual cornucopia of culinary goodies. A no-host bar will be available for those who prefer some adult beverages. Bring your Lamborghini and your appetite. As part of this dinner, we will have a testimonial honoring the late Jim Heady, for 30 years, the President of Lamborghini Club America. In attendance will be Jim's wife Joan who was instrumental in keeping the club running smoothly all those years. Be there!!

Saturday, October 24th - Daytime: **TRIPPIN' TO TEMECULA FOR WINE AND LUNCH**

On Saturday morning, we will assemble across the street from the Bay Club to prepare for a drive up the I-15 to the scenic wine country of Temecula where we will visit the Thornton Winery. Arriving at about 11:30, we will have a buffet lunch with will include a no-host cash bar (I highly recommend their prize winning rose bubbly), followed by a tour of the winery conducted by one of the winemakers. This is a fun drive up a very nice highway.



Saturday, October 24th - Evening **THE BULLS VISIT LITTLE ITALY – DINNER ITALIAN STYLE!**



Thanks to the sponsorship of *O'gara Coach of San Diego*, our Lamborghini group has been invited once again to San Diego's famous Little Italy for an evening celebration of the "Bulls of St. Agata." Our Lamborghinis will be parked for display on Cedar Street in the heart of Little Italy where the locals as well as the San Diego public can view a great sampling of the charging bulls. A delicious Italian dinner will be served on the newly remodded back patio of the Trattoria Fantastica. A no-host bar will be available for those who prefer some adult refreshments. This dinner and patio setting is spectacular! Ask somebody who attended last year's dinner.

Sunday Morning, October 25th **BRUNCH AT THE SPECTACULAR BALI HAI!**

Something new and very special this year. The Bali Hai is a short distance away from our hotel and offers a repeat prize winning brunch. The menu is shown on the reverse of this flyer (or page two of the on-line version). The per-person cost is \$50.00 all inclusive, and that is a certified steal for this brunch! We will be seated on the second floor with a 180 degree view of the harbor and downtown. It is stunning! A parking area on the street in front of the entry will be set aside for our cars and a separate seating will be set for our attendees. Don't miss this!!

Sunday night, there will be a no-host stragglers dinner and wine fest at Fiddler's Green in Point Loma for the smart people who stay over the extra day! (P.S. – Traffic is *much* lighter on Monday than it is on Sunday). Whatever you do, plan to BRING YOUR CARS for this weekend!!! For additional information, call Jack Riddell @ (619) 206-9810 (cell) or (619) 669-3838 (home) or send me e-mail at lambojack@cox.net. My FAX number is 619-669-9992.

See Menus on Reverse

[Dinner at the Automotive Museum](#)

BREADS & SALADS STATION

Fresh Fruit Salad - Seasonal fresh fruit, toasted coconut, ginger syrup, Toasted Orzo Salad - feta, sundried tomatoes, lemon zest, parsley, Wild Thyme Favorite Salad - mixed greens, sliced apples, shaved asiago, candied almonds, apple-lemon vinaigrette

FRESH PASTA STATION

*Brown Butter Gnocchi - butternut squash, golden raisins, arugula and parmesan cheese
Penne with Marinara - Italian sausage, fresh basil and parmesan cheese
Cheese Ravioli with light cream sauce, sautéed mushrooms, shrimp, sun dried tomatoes, bacon, parsley and thyme*

PAPRIKA RUBBED BEEF TRI-TIP CARVING STATION

Carved to order with citrus mustard butter and served with rustic rolls and butter

DESSERT STATION

Monte Bianco Cake-Layers of chocolate and vanilla genoise with whipped cream and white chocolate shavings on chocolate painted plates

[Lunch Menu at the Thornton Winery](#)

*Café Champagne Salad, Grilled Top Sirloin, Champagne Poached Salmon, Garlic Herb Roasted Red Potatoes, Sautéed Seasonal Vegetables, Thornton's Freshly Baked Baguettes, Specialty Coffee Tarts, Cream Puffs, Mousse Cups and Assorted Cookie Bars
(There will be a no-host bar on site - Try the Rose bubbly!)*

[Saturday Night Dinner at Trattoria Fantastica - Family Style](#)

*Aperitivos: Caprese and Calamari Fritti, Insalata di Spinaci,
Primi Piatti: Rigatoni Palermitana, Tortellini Pancetta,
Veal Parmigiano, Dessert (of course): Assorted Dolci*

[A World-Class Sunday Brunch At the Bali Hai Restaurant](#)

Voted the Best Brunch in San Diego, the Bali Hai offerings are amazing! Here is the Brunch Menu

[Free Flowing Champagne and Starters:](#)

Orange, Pineapple Or Cranberry Juice, Coffee, Hot Tea & Iced Tea, Local Greens Salad, Thai Caesar Salad, Asian Chicken Salad, Island Style Macaroni Salad

[Breakfast Items:](#)

Bacon & Sausage, Breakfast Potatoes, Szechuan Sausage, Eggs Benedict, Vegetable Frittata, Buttermilk Pancakes with Lemon Zest, Belgian Waffles with Fruit Compote, Brioche French Toast, Buttermilk Biscuits with Sausage Gravy, Breakfast Pastries, Assorted Fresh Seasonal Fruit

[Lunch Items:](#)

Spicy Miso Salmon, Huli Huli Chicken, Pasta Of The Day, Vegetable Stir Fry, Korean Short Ribs, Beef and Broccoli, Vegetable Fried Rice, Kalua Pork, Firecracker Pork Ribs

[Cold Seafood Bar](#)

Smoked Salmon with Bagels And Cream Cheese, Peel & Eat Shrimp, Pan Asian Ceviche, Snow Crab Legs

[Action Stations](#)

Hand Carved Prime Rib, Made To Order Stir Fry, Hawaiian Style Omelets, Make Your Own Pho

[Dessert](#)

Build Your Own Sundae Bar, Fresh Cookies, Brownies, Seasonal Fruit Tarts