



The
Greenbrier
MAGAZINE



DESSERTS OF THE GREENBRIER

SPRING 2023 | ISSUE 09





Join the fortunate few who are making The Greenbrier Legacy Club their home

A rare opportunity to own a piece of The Greenbrier

The historic Cottages and Estate Homes within the Resort's beautiful grounds are for sale, fully deeded, for the first time in their illustrious history.

As a Legacy Club owner, The Greenbrier becomes your own private sanctuary. Ownership grants membership to the highly exclusive Legacy Club with its own private clubhouse, swimming pool and portfolio of stunning privileges available only to members, their designees and guests. And with The Greenbrier overseeing your home when not in-residence, ownership is stress-free.

Join the select few who are already making The Greenbrier Cottages their home, enjoying the benefits of the optional hotel rental program and creating a Greenbrier legacy that they can pass on to their families.

One- to four-bedroom Cottages available on Spring, Paradise, Baltimore, Tansas and South Carolina Rows

Spring Row priced from \$890,000, or from \$1,086,000 fully upgraded with kitchens.

While staying at The Greenbrier, visit the Spring Row Model Cottage or The Legacy Club Gallery across from Dorothy Draper Home Boutique.

304.956.0054
Email: GreenbrierLegacyClub.com
www.GreenbrierLegacyClub.com



UPCOMING EVENTS

Any day is a good day to visit The Greenbrier, as there's always something exciting happening at America's Resort. But if you are looking for a special event to fit an interest of your own, or perhaps someone you love, the calendar is filled with unique happenings throughout the year. Take a look at just some of the one-of-a-kind opportunities coming up in 2023 at The Greenbrier.

EASTER

APRIL 7-9

An Easter basket of activities and entertainment are planned for children and adults to make memories that will last a lifetime this Easter Weekend at America's Resort. From egg hunts to chocolate Easter bunnies, as well as wine tastings, an extravagant Easter brunch and an inspiring sunrise worship service, The Greenbrier's resident bunny, Greenious H. Brier, has a plan in place to ensure every guest has a weekend to remember.



THE GREENBRIER CONCOURS D'ELEGANCE

MAY 5-7

The sixth annual celebration of the automobile at The Greenbrier includes a weekend filled with events such as drives, dinners, Cars & Cocktails and the signature Sunday Concoors, which brings close to 100 of the finest collector cars in the world to the iconic front circle of The Greenbrier to be admired and judged. To learn more, visit GreenbrierConcoors.com.



THE GREENBRIER HALF-MARATHON

MAY 13

The Greenbrier Half-Marathon is a luxury destination race like no other. Participants will run exclusively on the 11,000-acre grounds of America's Resort. Half-marathon, 10K and 5K participants will enjoy an incredible run with amazing views of the Allegheny Mountains and the entire property. The course is designed to limit elevation gain, making the race enjoyable through the rolling mountains. To learn more, visit CapstoneRaces.com/Greenbrier.



MOTHER'S DAY BRUNCH

MAY 14

Celebrate Mother's Day at a place nearly as beautiful as the women we honor on this special holiday, created right here in West Virginia. Enjoy the beauty of spring at America's Resort, and treat your family to a brunch as elegant as the resort itself. Let your mother, grandmother, wife, or anybody else who fills this unique place in your heart, know just how proud you are to call her Mom by letting The Greenbrier treat her like a queen.

MEMORIAL DAY WEEKEND

MAY 26-29

The Greenbrier welcomes summer and celebrates those who have made the ultimate sacrifice for our country with a weekend filled with food, family and fun. From cocktail tastings to special culinary events, outdoor games and entertainment inside and out, a long weekend spent at America's Resort offers a refreshing start to a new season.

INDEPENDENCE DAY WEEKEND

JUNE 30- JULY 4

Independence Day has long been a special celebration at The Greenbrier as America's Resort honors America's birthday with a grand weekend filled with activities. From family amusement such as bingo, fun runs and lawn games to parades, food and fireworks, The Greenbrier celebrates our great nation with five days of festivities you don't want to miss.

LABOR DAY WEEKEND

SEPTEMBER 1-4

Send summer out with a bang by spending Labor Day weekend at The Greenbrier. Enjoy mixology classes, art alive workshops and family games, or take in a show designed for the entire family. Stay active with our Labor Day Fun Run or relax by the outdoor pool and soak up the sun as you enjoy breathtaking views of the Greenbrier Valley.



WILD & WONDERFUL HUNTING, FISHING & CONSERVATION EXPO

SEPTEMBER 22-25

For the first time, The Greenbrier is bringing outdoorsmen from every location and discipline together with vendors to experience this incredible property and learn more about the hunting, fishing and conservation opportunities available to enthusiasts of all types. While some of the exhibits will be contained indoors, the goal is to utilize the entire property and the great outdoors, which we all treasure.

FALL FLAVORS OF APPALACHIA

OCTOBER 21

The Greenbrier's fifth annual Fall Flavors of Appalachia brings together some of the region's most loved wineries, distilleries and breweries with the award-winning cuisine from America's Resort. Enjoy an afternoon filled with food, wine, spirits and music and take in the splendid autumn colors of the West Virginia mountains.

THANKSGIVING WEEKEND

NOVEMBER 22-26

The Greenbrier has been bringing families together for more than a century, and there's no better time to gather the entire group at America's Resort than Thanksgiving Weekend. Enjoy amazing buffets and family activities, then kick off the Christmas season with the first tree lighting of the year.



WEEKENDS WITH SANTA

DECEMBER 1-2, 8-9, 15-16,
22-23

Enjoy the twinkle in your child's eyes as the jolly old elf himself takes a break from his Christmas preparations to spend some quality time with your loved ones at America's Resort. From story time to breakfast in the Main Dining Room, and, of course, those cherished photos that will live on for years to come, your Weekend with Santa will be filled with the memories and smiles that make this season so special.

CHRISTMAS

DECEMBER 24-28

Celebrate Christmas the old-fashioned way with hot chocolate, carols, incredible cuisine and family. From sleigh rides in the snow and ice skating in the shadow of the picturesque resort to family dinners and a Christmas Eve Candlelight Service, there's no place as magical as Christmas at The Greenbrier.

NEW YEAR'S CELEBRATION

DECEMBER 29 - JANUARY 1

Say goodbye to 2023 and hello to 2024 in style with a celebration to remember at The Greenbrier. Guests have been toasting the New Year at America's Resort for more than 200 years! This New Year's celebration promises to be a special one, as The Greenbrier presents a unique collection of events for various ages to help make memories that will fill the year ahead.

QUALITY TIME MEANS LASTING MEMORIES FOR YOUNG GREENBRIER GUESTS



Romantic getaways, buddy trips, meetings and conventions are all part of The Greenbrier experience, and America's Resort challenges itself daily to exceed expectations for each of those segments. At its core, however, The Greenbrier is – and has long been – a family resort.

That's more than just a sales pitch for the Ladies and Gentlemen of The Greenbrier, and it begins at check-in when guests 12 and under are presented with a special gift. Inside the souvenir drawstring bag is an activity booklet, an arcade card, a card for a complimentary ice cream from Draper's and much more. Immediately, youthful guests know that they're not only welcome, but that a plan has been put in place for a trip they'll treasure.



Children's Activity Book

The
Greenbrier
AMERICA'S RESORT



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OK , so The Greenbrier has no problem with young guests roaming the halls, but what is there for them to do? The easy answer is more than they'll be able to fit into one visit.

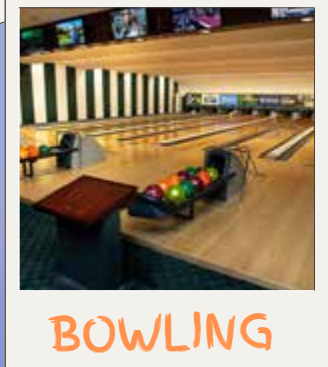
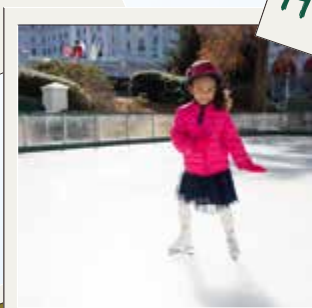
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No matter their age or interests, there's something for every young guest to enjoy. Outdoors, they'll find bike rentals, a swimming pool, scavenger hunts, ice skating during the winter, paintball, archery and much more. Indoors, there's an arcade, complete with prizes for the big winners, escape rooms, bowling, an indoor pool and even a movie theatre.



Children looking to try a new adventure, or learn a fresh skill, can partake in **tennis**, **golf** or **pickleball lessons** or give **falconry**, **fishing** or **horseback riding** a try. They can learn about the art of **glass blowing** – and even create some art of their own – or explore the property with a **carriage ride**.

Family events that take place on certain dates throughout the year include **bingo**, **pickleball tournaments**, **magic shows**, **face painting** and other fun adventures.





One of the highlights of any trip to The Greenbrier is the incredible cuisine found in the 20 restaurants and lounges, and the youngsters aren't forgotten when the award-winning chefs plan the menus. Each outlet provides a specialized children's menu, where guests 12 and under can enjoy traditional favorites like grilled cheese, hot dogs, chicken fingers, pizza and pasta. The menus also feature word searches and games to keep youth entertained while waiting on their meals. Ice cream at Draper's or chocolates from the Candy Maker are also sure to bring smiles to the faces of the young – or the young at heart.



No vacation for a youthful Greenbrier visitor is complete without a new toy. That's where Fizzy's Land of Oz turns fantasy into reality with a wide selection of high-quality brands. Whether looking for entertainment during their stay or a keepsake of The Greenbrier to bring back home, Fizzy's has the perfect option. Teddy Bear Mountain gives children the opportunity to create their own collectible stuffed animal, complete with an outfit and accessories.

To feel good, children also need to look good, and My Sister's Circus offers clothes and accessories from playwear to formal from newborn to children's size 16.



While the opportunities to create lasting family memories never cease, there are times when adults need a few hours to themselves, or children crave some interaction with other youth. The Greenbrier's Adventure Zone accomplishes both those goals. With full-day and half-day programs for youth ages 3-12, the qualified staff provides exciting and engaging activities, which change daily, keeping the enjoyment of every participant the top priority. It's the perfect way for children to explore their creativity, while learning more about The Greenbrier and the adventures it provides.

For children too young for Adventure Zone – or those looking for a different option – babysitting services are available with experienced and qualified caregivers standing at the ready.

Throughout The Greenbrier's long history, families have cherished the simple moments they discover around the 11,000-acre property and look forward to returning again and again to relive those memories and experience new ones. From sunrise to sunset, there's something for families to do together, or separately. Children aren't just welcome at The Greenbrier, they're celebrated, as a new generation experiences the wonder that can only be found at America's Resort.

Dr. Steven P. Schulman

at The Greenbrier Clinic

by Cam Huffman

After an incredibly successful career in cardiology, Dr. Steven P. Schulman could be putting up his feet and enjoying time with his three young grandchildren. But that's not what drives the Westfield, New Jersey native. He's spending time with that next generation, but he's also turning his attention and expertise to The Greenbrier Clinic, where he hopes to improve the cardiovascular health of those in a region where it's needed most.

Schulman's incredible medical journey began in Northern New Jersey. The son of Alfred (a dentist) and Marcia (a teacher), he was attracted to medicine at an early age. He was always interested, and successful, in science, and he enjoyed learning about how the human body works. So, when it was time to choose a career path, Schulman and his identical twin brother, Doug, headed to the University of Pennsylvania and then to the Johns Hopkins University School of Medicine together.

In 1981, after graduating from John's Hopkins, it was time for the twins to go separate ways. Two Drs. Schulman, who looked almost exactly alike, practicing their residency at the same facility just seemed too confusing. So, Steven stayed at Hopkins, while Doug headed to Yale for his residency and fellowship. Eventually Doug landed at University of Pittsburgh Medical Center, where he built his own successful career.

Steven didn't even have to go anywhere. He stayed

at Johns Hopkins and began his residency in internal medicine. "The internal medicine confirmed my experiences and the opportunities to most interact with patients and take care of them at the bedside level," he explained. "After my internal medicine training, the area that I enjoyed the most – thinking about, reading about and patient care-wise – was cardiology."

In 1984, Schulman began his fellowship in cardiology at Johns Hopkins, and he joined the faculty there in 1988.

"It was great fun," he said. "It was a great variety from teaching medical students, staff fellows and being able to do clinical research on a very high level."

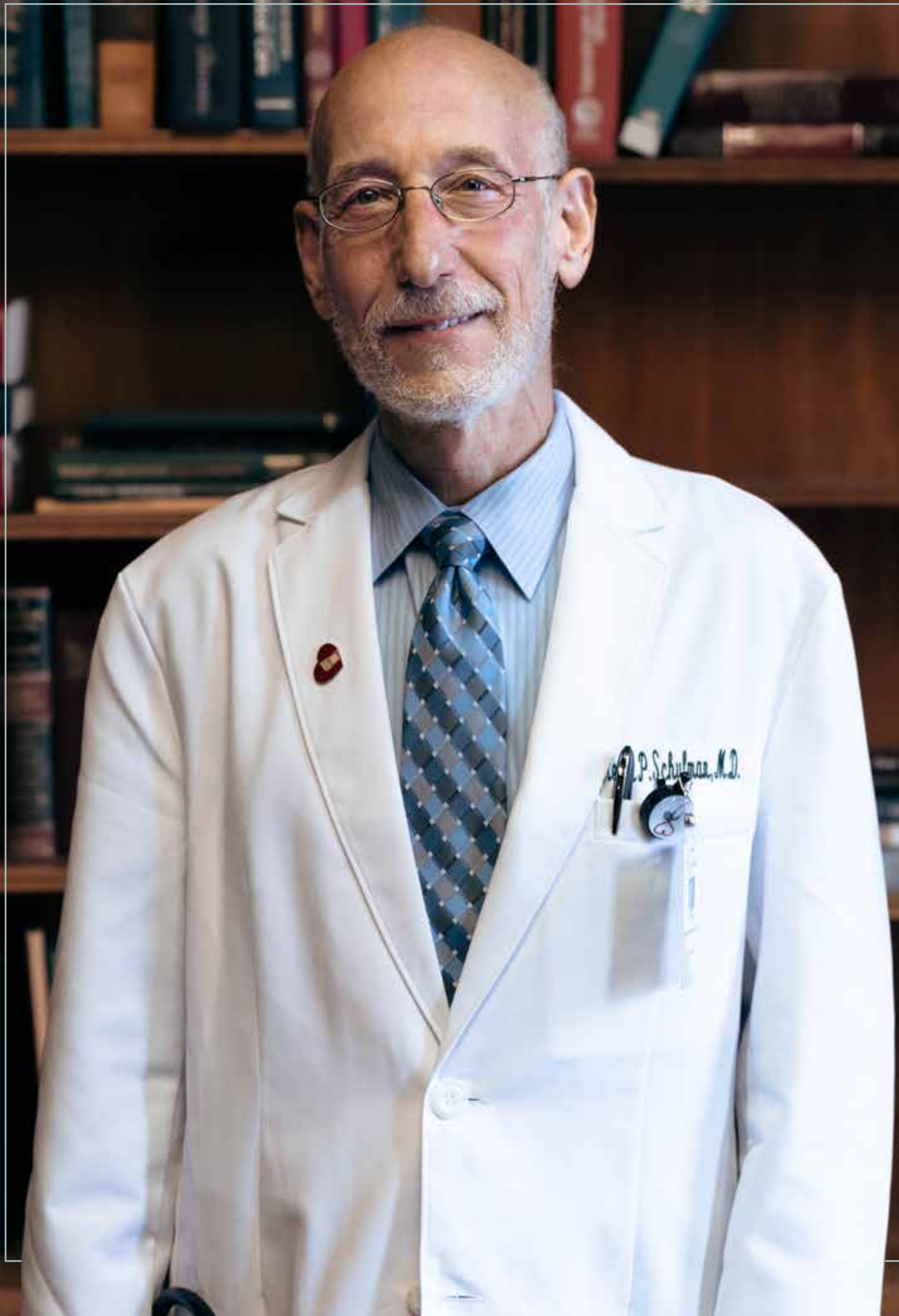
In 1992, Schulman was tabbed as Director of the Coronary Care Unit, where he led several clinical trials looking to improve care in patients with acute myocardial infarction. In the CCU, Schulman admitted critically ill patients and treated them with advanced cardiovascular care.

"Taking care of the sickest of the sick was challenging, educational and enjoyable," he said.

In 2012, Schulman took on yet another role, when he became the Cardiology Fellowship Program Director at Johns Hopkins. His career has included numerous teaching awards from Hopkins residents and fellows over the years, and he's guided the next generation of residents and fellows about acute cardiac care.

"I take most pride in two things," said Schulman. "One is the training and education of several generations

**"A successful journey
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of trainees that I have followed and watched become leaders in the field of cardiology. I also take great pride in watching and following patients over the years and watching them do their best and my best to optimize their cardiovascular health. It's very, very rewarding."

The feeling that comes with seeing patients get control of their heart health is what eventually led him to The Greenbrier Clinic.

"Over the years, my interactions with leaders of the community here informed me that there was a need, similar to Baltimore, for cardiology help in this community," he explained. "An opportunity arose for me to come on board, and it has continued to fulfill my dreams of improving cardiovascular health. Learning that there is a need in this community matched my goals perfectly.

"What an honor for me, given the long tradition of outstanding care, both to folks coming into The Clinic from far away, as well as the local community. To continue that outstanding care and bring my experiences clinically, educationally and through research to The Clinic here is something I'm looking forward to. Hopefully, I can contribute to the great tradition that's been happening for 70 years."

Schulman is on board now at The Greenbrier Clinic, seeing patients one week out of each month and spending the rest of his time with his wife, Roberta (Bobbie), and his grandkids. His son Sam and wife Kate have a 19-month named Archie in Richmond, Virginia, while his daughter Abby and husband James have a 2-year-old,

Leora, and a 1-month-old, Eliana, in Washington, D.C. He also spends time with his other son, Michael.

While at The Clinic, though, Schulman is fully focused on improving the heart health of the patients he has already grown to love. He sees patients strictly in an outpatient setting, much different than what he experienced in the CCU at Hopkins.

"This aspect is so enjoyable," said Schulman. "To help prevent the illness that I used to take care of from happening or catching (patients) on the tail end when they're out of the hospital and helping them get back to their baseline, is really a lot of fun. It's a whole new aspect for me, focusing on outpatient care, and it's been very enjoyable."

Schulman – who said he loves to exercise and read, especially historical biographies, in his down time – has clear goals of what he hopes to accomplish during this next phase of his career.

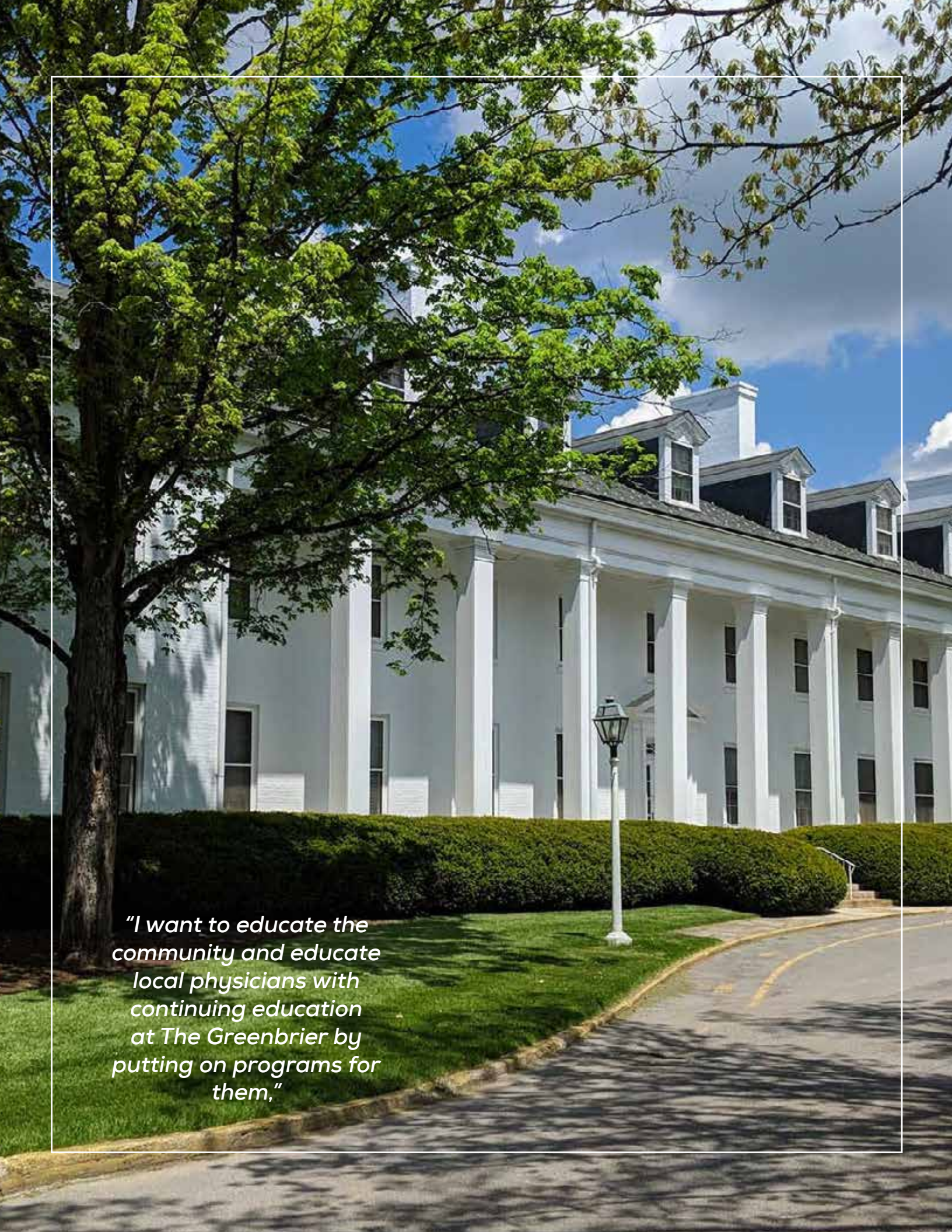
"A successful journey would include being able to deliver outstanding cardiovascular health to the community and to improve the standard of

health," he said. "I want to pass on the recognition of the important things everyone can do to improve their cardiovascular health and stay healthy.

"I want to educate the community and educate local physicians with continuing education at The Greenbrier by putting on programs for them," he continued. "That would check all my boxes."

To learn more or to schedule an appointment with Dr. Schulman, visit GreenbrierClinic.com.





"I want to educate the community and educate local physicians with continuing education at The Greenbrier by putting on programs for them,"



Desserts of The Greenbrier

Guests at The Greenbrier expect an amazing meal, and the perfect meal is never complete without the right finishing touch. That's the job of The Greenbrier's talented pastry team, which creates mouthwatering desserts for all the restaurants on property.

While menus change by season and the pastry team is constantly searching for new ideas that guests will love, there are a few constants on each of the restaurant menus in terms of sweets. So, if you're hungry, let's go on a tour of some of the favorites at America's Resort.



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The Main Dining Room

A dinner in The Greenbrier's Main Dining Room is the epitome of elegance with a tradition that dates back more than a century. To complete a perfect meal, it must be finished with a delectable dessert. These three favorites are mainstays on the Main Dining Room dinner menu.

"These are the historic desserts," said Executive Pastry Chef Jean-Francois Suteau. "I'm not sure how long they have been here, but they are like the untouchables. I could never even ask to remove one of them."

Greenbrier Peaches

Picked exclusively for The Greenbrier by Wawona Frozen Foods in Clovis, California, the peaches have been a symbol of America's Resort for six decades.

"The peaches are very unique," said Suteau. "Even though they are canned, the way they are done, there is no other canned peach like it."

"Peaches and cream is the classic," agreed Wesly Jones, a Senior Apprentice at The Greenbrier, who works as a pastry chef in the Main Dining Room. "When I think of The Greenbrier, I think of our peaches and cream. We order in our peach halves, and the legend I've heard is that there is one lady who goes through and picks all our peaches for us. We serve them with our house made whipped cream and our coconut macaroons that come with it."

"It's a flavor combination that people enjoy. You have the nice texture of the crunchy peaches paired with the whipped cream, and it melts in your mouth."

Greenbrier Bread Pudding

Another longstanding tradition at The Greenbrier, the bread pudding isn't just for dinner. You'll even find it on the Main Dining Room's grand breakfast buffet.

"I grew up with bread pudding," said Suteau. "My mom used to do it. It's such a nice, warm dessert, and you get the wonderful sauce with it."

That sauce is the warm vanilla sauce that is poured over the pudding upon service, and it completes a perfect dessert.

"I probably make more of it every day than any others," added Jones. "It's very simple. It's just bread with golden raisins in the middle. We have our bread pudding soak, and we soak it in there and then bake for about 90 minutes. It comes out with this beautiful golden crust on top, and we finish it off with some raspberries, raisins that we soak in rum and simple syrup and a vanilla sauce that we make."

"It's a classic. Everyone knows what bread pudding is. It looks beautiful. It tastes delicious. It's nice and warm, and people can't get enough of it."

Chocolate Souffle

Souffles aren't necessarily unique to The Greenbrier, but like most things you find at America's Resort, the one in the Main Dining Room is unequalled.

"You can't beat a chocolate souffle," said Suteau. "It's like eating a warm chocolate mousse."

The dessert is wonderful on its own, but the finishing touches of Vanilla Chantilly and Crème Anglaise take this classic to perfection.

"It's probably my favorite dessert in the entire hotel," said Jones. "It's made with dark chocolate Godiva liqueur with pastry cream, and you whip egg whites for a meringue and fold it all together. You throw it in the oven, and it rises itself. You have about 15 minutes until it completely deflates then it's not really a souffle anymore."

Crack it open and pour the sauce inside, and you'll have a fitting conclusion to an incredible meal at the Main Dining Room.





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Prime 44 West

Prime 44 West is the ultimate classic steakhouse, honoring the accomplishments of NBA and West Virginia legend Jerry West. It's known for its incredible steaks and seafood, side dishes like the lobster mashed potatoes and, of course, fabulous desserts.

"In a steakhouse, you're looking for more American-style desserts," said Suteau. "It's large portions that are super sweet."

Sticky Toffee Pudding

A classic British dessert, the sticky toffee pudding is the most popular of all the sweets served at Prime 44 West.

"It has all this molasses and sweet flavor," said Suteau. "People love it. It balances well with the ice cream served with it."

"It's a nice, heavy dessert, but it's filled with raisins and molasses flavors," added Desarae Bittle, The Greenbrier's Assistant Executive Pastry Chef. "We have nuts drizzled on top for a nice crunch."

"It's served warm," she continued. "So, when you get that warmth and then the cold of the vanilla ice cream, it's a nice compliment."

Karen West's Italian Cream Cake

Another top seller at Prime 44 West is a favorite of the legend the restaurant honors. The recipe came directly from Jerry West's wife, Karen, and is one of several favorites of "Mr. Clutch" sprinkled throughout the menu.

"It's a typical Italian cream cake with a coconut and nut flavor," said Suteau. "It's a little dense, with a cream cheese icing."

"It reminds me of a nice American dessert," Bittle agreed. "It's very heavy, but also super rich and delicious because of the cream cheese icing. It has a lot of nuts in it, which is very good for texture."

Bananas Foster

Originating in New Orleans, bananas foster is known as much for the show as it is for the taste.

"It's classic banana with ice cream and caramel sauce," said Suteau. "You can't beat that, and then they flambe it in front of you. It gives guests a little show."

The show is the tableside flambe that sends flames shooting high into the air.

"They take butter and sugar and cook it in a pan with the bananas," Bittle explained. "They finish it off with some alcohol, and it gives a show with the fire."

"It's coconut pound cake on the bottom, with vanilla ice cream scooped on top. It's finished with the flambe, and people really love it."





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The Forum

The ambience and décor of The Forum bring the best of Italy to life, with traditional music and the savory aromas of Italian cuisine. The desserts fit the description perfectly, though their origins can be traced to different regions of Europe, not just Italy.

"Profiterole is more of a French dessert and the peach melba comes from Austria, but they all fit well and are out of that same region," said Suteau.

Tiramisu for Two

Tiramisu has become a signature Italian dessert since it was first invented in the 1960s.

"People expect to have a tiramisu when they go to an Italian restaurant," said Suteau. "This one is pretty large. We make it for two people.

"We tweak it to make it a cake. Usually, it's not a cake but is served in a dish with lady fingers soaked in brandy and espresso with mascarpone cream on top."

It not only serves as a sweet treat to end a meal, but also a pick-me-up for the rest of the day.

"Everyone loves coffee," added Jones. "At the end of the day, you may be a little tired, so the tiramisu provides that espresso combined with the sweetness."

Profiterole

Although recipes have changed over the years, profiteroles date back to the 17th century in France and have been appearing on restaurant menus in the United States since the 1850s.

"It's a mixture of that doughy cream puff with ice cream and chocolate sauce," said Suteau. "It all goes together perfectly."

It starts, Jones explained, with choux pastry, which is hollow in the middle.

"We cut it in half and place a scoop of ice cream between the halves," said Jones. "It gets served with some of our house Chantilly cream and fresh raspberry."

It's all topped off with a warm chocolate sauce.

"If you have ice cream and chocolate sauce, that's the way to do it," said Jones.

Peach Melba

Invented in the late 1800s by a French chef to honor Australian soprano Nellie Melba, the original Peach Melba can now be found in several different variations, including The Greenbrier's unique take.

"The Peach Melba is a classic European dessert, and we have given it our own twist," said Suteau.

"It contains our classic Greenbrier peaches," Jones explained. "I think almost all our restaurants have them somewhere. It is served with a raspberry sorbet, our vanilla ice cream and it has an oatmeal crumb on top. There's a vanilla tuile straw that sticks out of the top of it.

"When you eat the peaches and the ice cream along with the dry crunch from the tuile and the streusel, it all comes together and plays really nicely."





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In-Fusion

In-Fusion is a destination unto itself, located in the heart of the Casino Club at The Greenbrier. The menu offers a variety of small plates with Asian accents, flavors and techniques, that, mixed with local ingredients, result in a delightful culinary experience. The desserts match the regions and flavors represented on the rest of the menu.

"They are typical flavors that can be found in all different regions of Asia," said Suteau. "The desserts are all very popular there."

Tapioca Pudding

Tapioca is a starch extracted from the storage roots of the cassava plant. Tapioca pearls are produced by passing the moist starch through a sieve under pressure. Those small pearls are used to create tapioca pudding, which is found in many different cultures around the world.

"It's a typical Asian dessert," said Suteau. "They do a lot with drinks and desserts with tapioca."

In-Fusion's tapioca pudding is the perfect mix of flavors.

"The tapioca pudding is made by cooking tapioca pearls with rice and sugar," Jones explained. "You finish it with egg whites and butter, and it gets a thick, gooey texture that's really unlike anything else that you'll find. I haven't really found anything to compare it to. We top it with some fresh, diced mango, mango sauce and mango ice cream."

Chocolate Yuzu Cake

A yuzu is a citrus fruit and plant of East Asian origin. It is believed to have originated in Central China. It resembles a small grapefruit with uneven skin and is very aromatic.

"It's a citrus in the same family of the lime, but it has a stronger flavor," said Suteau. "They use it a lot both in savory and pastry."

The citrus flavor pairs perfectly with the rich chocolate in this unique dessert.

"That's probably one of my favorite desserts that we have in the hotel," said Jones. "It is a flourless cake with a yuzu-inspired chocolate, which means the chocolate is made with yuzu powder, so it really has a kick inside of it. That is served with a coconut ice cream, and it also has fresh lemon on top."

Japanese Cheesecake

Everybody loves a good cheesecake, but this one can take a guest by surprise if they are expecting the New York variety.

"It's completely different than the American one," said Suteau. "It's something very light and fluffy. They have a very similar cake in France and Germany."

Perhaps out of simple curiosity, this is the most popular dessert selection at In-Fusion.

"People are always interested in it," said Jones. "It's something they know, but it's a little different. It's a lot airier and fluffier than you would find (in a traditional cheesecake). Personally, I prefer it a lot more at the end of a heavy dinner than I would a regular cheesecake. It is served with strawberry slices, strawberry gelee and then our famous whip cream."





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Draper's Cafe

Conceived as a bright and colorful tribute to interior designer Dorothy Draper, Draper's offers casual dining with a menu that includes traditional favorites. Lunch and dinner are served in a cheerfully unique setting, and with a dessert and ice cream bar right at the entrance, it's in a world of its own when it comes to the sweet treats.

"It's the typical American dessert bar," said Suteau. "A lot of people come just for dessert."

"It's all the classic desserts that everyone knows and loves," added Makayla Clendenen, a Pastry Sous Chef who loves decorating the beautiful cakes, as well as other aspects of her job.

Lemon Chess Pie and Strawberry Pie

Two of four different individual pies offered at Draper's — along with Apple Pie and a Pie of the Month — these two are guest favorites.

"The lemon chess is topped with a wonderful meringue, and the strawberry pie is made with sweet dough, diplomat cream and fresh strawberries," said Clendenen.

Red Velvet Cup Cake

One of four different individual cakes offered at Draper's — along with Caramel, Chocolate Peanut Butter and Chocolate Coconut — the Red Velvet Cake is beautiful in both taste and appearance.

"It's a red velvet cupcake with our Momofuku ice cream and a cherry on top," said Clendenen. "The caramel cupcake is a vanilla cupcake with a caramel ganache. The chocolate peanut butter is a chocolate cupcake with a peanut butter icing, and the coconut cupcake is topped with coconut Chantilly and some toasted coconut."

Black Forest Cake

The Black Forest Cake is served by the slice, as are the Carrot Cake and Greenbrier Peach Cake.

"The Black Forest Cake is made with our chocolate chiffon, syrup, some chocolate ganache, black cherries and our Chantilly cream," explained Clendenen.

Cookies

Draper's offers house made oatmeal raisin and peanut butter cookies, as well as the Jim Justice Chocolate Chip cookie, named for the West Virginia Governor, whose family owns The Greenbrier.

"It's one of The Greenbrier staples, and it's Jim Justice's favorite," said Clendenen.

Ice Cream

Certainly a favorite at Draper's, the ice cream bar includes 12 different types of house made ice cream, which vary by the season.

"We do a lot of ice cream here, whether its milkshakes or just ice cream in a cup," said Suteau. "We make everything from scratch in our shop. One year I calculated, we did around 50,000 gallons a year."

As Suteau mentioned, ice cream can be served in a variety of ways, including cups, sundaes, milkshakes, adult shakes with alcohol and even the Draper's Signature Banana Split.

"It's the classic banana split," said Suteau of the dessert big enough to feed the entire family. "You can't go wrong with fresh bananas, fresh strawberries, chocolate ice cream, strawberry ice cream and vanilla ice cream."

"It's a very large dessert," agreed Clendenen. "It has fresh bananas, fresh strawberries our house made chocolate, strawberry and vanilla ice cream, as well as some pineapple, walnuts, whipped cream, chocolate sauce and cherries on top."





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BEHIND THE SCENES!

Sam Snead's & Slammin' Sammy's

Named for the PGA TOUR's all-time wins leader, Sam Snead, the two restaurants at The Golf Club at The Greenbrier give diners that classic country club feel. The spacious dining area at Sam Snead's offers a great dinner option with an open show kitchen where guests watch our expert chefs prepare tantalizing entrees in a wood-burning oven. The Greenbrier's rendition of a "sports bar," Slammin' Sammy's features big screen TVs, billiard tables, shuffleboard, foosball and other games. Located on the upper floor of The Golf Club, every table is a "front-row seat" with incredible views of the golf courses Snead tamed.

The desserts are exactly what you would expect to find in this atmosphere.

"They're American country club desserts," said Suteau. "There is a lot of chocolate, caramel and strawberries, and the portions are large."

"They're classic Greenbrier desserts," agreed Jones. "When I think of The Greenbrier desserts, I think of all the things we have here."

Fresh Strawberry Cake

The most popular dessert at Snead's restaurants is the enormous slice of the Fresh Strawberry Cake.

"It's very simple but delicious," said Suteau. "They love the strawberry cake. It's a big thing here. We're not allowed to touch it."

It starts with slices of chiffon cake with layers of The Greenbrier's house made Chantilly and strawberry slices. It's topped with more fresh strawberries and a strawberry glaze.

"It's just delicious," said Jones. "It looks big, but it's a lot easier to eat than you think. The cake is so light, and so is the Chantilly."

Classic Brownie Sundae

If the Strawberry Cake is the most popular, the sundae is surely a close second.

"It's something you can't go wrong with," said Suteau.

The sundae includes layers of chocolate brownies, vanilla ice cream, caramel sauce and chocolate sauce.

"It's everything you would want in a dessert at a country club," said Jones.

Peach Upside Down Cake

It wouldn't be The Greenbrier if there weren't a peach dessert on the menu, and the Peach Upside Down Cake fills that role and makes use of the famous Greenbrier peaches.

"It's a little bit of a twist on a traditional pineapple upside down cake," said Jones. "It's topped with raspberry ice cream and a raspberry tuile, and it is fresh with every bite. The Greenbrier peaches are what we love."

Salted Caramel Chocolate Cake

Salted caramel has grown in popularity the past few years, and Snead's chocolate cake takes advantage of those flavors.

"It's a cube of chocolate cake served warm with chocolate sauce, caramel sauce and caramel-covered walnuts," said Jones.

"It's topped with a big scoop of vanilla ice cream and then a chocolate tuile. It's crunchy, warm and makes you feel at home."



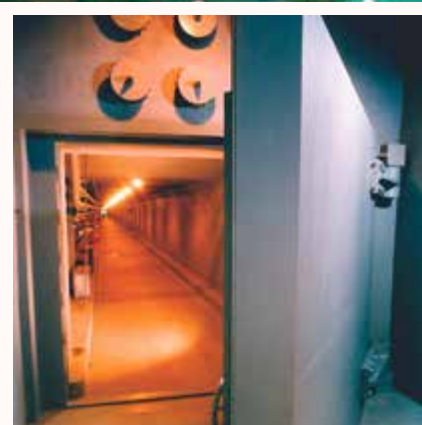
The background of the page is a large photograph of a formal hall. In the foreground, rows of green upholstered seats are visible. In the background, a stage is set with a large American flag in the center, flanked by two framed pictures. A wooden podium stands in front of the stage. The room is lit with warm, recessed ceiling lights.

Only at The Greenbrier The Bunker

The Greenbrier may be known for golf, but the bunkers surrounding the 18th green of Old White or the stacked sod bunkers protecting the greens on the Meadows aren't the only ones guests can visit on a trip to America's Resort.

Housed underneath the West Virginia Wing of The Greenbrier is a fallout shelter built for the United States Congress during the height of the Cold War. For 30 years from 1962 until it was uncovered in 1992, every member of Congress would have come to this 112,544-square-foot bunker during the event of an attack on the United States as part of the "Continuity of Government" plan.

Today, the bunker is open daily for tours, giving guests an opportunity to learn more about this incredible piece of United States history and the happenings around the world that made it necessary during that time.





GREENBRIER INTERIORS

Located inside the iconic Greenbrier resort — known for its unmatched history and timeless decor — Greenbrier Interiors was founded in 2021 with the idea of giving home and business owners from around the country an opportunity to help bring their vision to life, with a design team dedicated to the satisfaction of each client. The process of design can be an overwhelming one, but the experienced team at Greenbrier Interiors is committed to breaking down the process into simple steps that assure that the project vision and the final product are aligned as much as possible. We're not focused only on the end result, but instead on making sure the entire journey is an enjoyable one.

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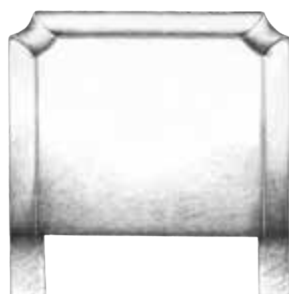


Greenbrier Interiors



@GreenbrierInteriors

The Traditionalist



PRIME 44 WEST LOBSTER CHOWDER

INGREDIENTS: YIELD 1 ½ GALLONS

4 lbs	Yukon Gold Potatoes (Small Dice)
2 Cup	Apple Wood Smoked Bacon (Small Dice)
2 Cup	Yellow Onion (Small Dice)
2 ea.	Leeks (Small Dice)
2 Cup	Celery (Small Dice)
1 Oz	Garlic (Minced)
1 ea.	Sachet (Bay leaves, Peppercorns, Fresh Thyme and Parsley)
3 qt	Lobster Stock
1 Cup	White Wine
3 Oz	Cooked lobster meat (large Dice)
TT	Kosher Salt

Shaved Truffle Peelings and oil for Garnish

PROCEDURE:

1. Render bacon in a pan
2. Add celery, onion, garlic and leeks, cook until tender
3. Season with salt, and add the sachet
4. Deglaze with white wine
5. Add potatoes and lobster stock
6. Simmer until potatoes are tender
7. Remove Sachet
8. In a blender puree 1/3 of the soup, add back in and this will thicken it.

PRIME
44
WEST





IT'S ONE THING TO BE TREATED LIKE A PATIENT,
AND ANOTHER TO BE TREATED LIKE A GUEST



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Obtain the Property Report required by Federal law and read it before signing anything. No Federal Agency has judged the merits or value of this property for residents of Hawaii, Idaho, Illinois, and Oregon or in any other jurisdiction where prohibited by law. This project is registered with the New Jersey Division of Consumer Affairs pursuant to the procedure for Homeowners Associations with a De Minimis Cooperative Interest and contained in a CPS-7 application available from the state. The use of this property for recreational facilities and amenities requires separate club membership. © 2022 The Greenbrier Sporting Club / 247 Kate's Mountain Road

THE



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THROUGH THE YEARS

Guests Dressed
to Impress





THROUGH THE YEARS

Guests Dressed to Impress







TELEVISION CHANNELS

03	GBR2	41	Golf
04	GBR3	42	NFL
05	ABC WOAY	43	SEC
06	FOX WVNS	44	Big Ten
07	NBC WVVA	45	Outdoor
08	CBS WVNS	46	ID
09	PBS	47	Oxygen
10	CW WVVA	48	Hallmark Movies
11	WE	49	OWN
12	QVC	50	Sprout
13	HSN	51	Blaze
14	Lifetime	52	FX
15	USA	53	UPI
16	TNT	54	Pivot
17	TBS	55	GAC
18	C-SPAN	56	ABC Family
19	HLN	57	BRAVO
20	CNN	58	AMC
21	CNBC	59	Hallmark
22	Fox News	60	TMC
23	MSNBC	61	Lifetime
24	Weather	62	A&E
25	Discovery	63	E!
26	TLC	64	GSN
27	History	65	FX
28	Travel	66	Esquire
29	Food Network	67	Animal Planet
30	HGTV	68	Disney
31	ESPN HD	69	Disney XD
32	ESPN 2	70	Cartoon
33	ESPN NEWS	71	SyFy
34	ESPN Goal Line	72	Tru TV
35	ESPN U	73	NATGEO
36	Fox Sports 1	74	HBO
37	Fox Sports 2	75	Family
38	CBS Sports	76	Showtime
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