



Flossmoor Country Club

Founded 1899

Press Release

Flossmoor Country Club Welcomes New Chef and Dining Room Supervisor

March 18, 2013 - Flossmoor Country Club is very pleased to announce the hiring of our new Executive Chef, Scott Seanor. Chef Seanor comes to us from the Atlantic Athletic Club where he served as the Chef de Cuisine for four years. Previously, he was at St. Ives Country Club in Duluth, Georgia and Turning Stone Casino and Resort in Verona, New York as Executive Sous Chef.

His awards list is very long and includes the Executive Chef Certification from the American Chef Association, 2010 recipient of the Silver Medal at the Inland Seafood Challenge, and recipient of the Silver Medal at the Winterfest Hot Food Competition. One of his greatest accomplishments comes while being the Chef in Charge of Hospitality catering during the PGA Championship at the Atlanta Athletic Club serving chalets, the VIP lounge, member and PGA officials' dining.

With his creativity and passion for food, his goal is to use his extensive experience and progressive approach to take FCC member dining to a whole new level. Chef Seanor will debut at our Easter Brunch, so make sure you have your reservations.



Chef Scott next to his smoker at the Atlanta Athletic Club along with some of his beautiful creations.

FCC will also have a new Dining Room Supervisor named Allen Kienbaum. Allen was the Dining Room Supervisor and Assistant Event Manager at the Koshkonong Mounds Country Club in Fort Atkinson, Wisconsin for the past eight years. With a strong club dining and service oriented background, he is very enthusiastic to join the team and to get to know the great traditions and members at Flossmoor.

The goal is to make this season one of the best ever for all FCC members. Chef Scott and Allen bring the experience and expertise to be key players in attaining that goal.