

The Women's Faculty Club

~ September 2017 ~



**The Women's Faculty Club was founded by women faculty in 1919.
Architect John Galen Howard – Building opened 1923.**

- *Locally sourced seasonal produce
from organic farms when possible*
 - *Safe Harbor Certified Fish*
- *Mary's Free Range Non-GMO California Chicken*
- *Artisan Breads by Metropolis Baking Company*
 - *Eggs from Cage-Free Hens*
 - *Organic Fair Trade Coffee*

*Lunch is served Monday – Friday, 11:30 a.m. – 1:30 p.m.
Continental Breakfast available Monday – Friday 7:30 a.m. – 9:30 a.m.*



SALAD BUFFET

A bountiful array of composed salads \$10.50

SALADS AND SANDWICHES

All sandwiches served on either whole wheat, rye or sourdough bread.

Dijon mustard, mayonnaise or aioli available upon request.

All sandwiches served with either seasonal fruit, potato salad, coleslaw, farm lettuces or a cup of soup. Farm lettuces vinaigrette \$6.00

Grilled shrimp salade Niçoise \$12.00

Vegan / vegetarian option available

Grilled chicken breast salad with quinoa, pluots, romaine and toasted walnuts \$11.00

WFC salad: Farm lettuces with dried cranberries and goat cheese \$8.50

Bowl of soup with farm lettuces vinaigrette \$9.00

BLT on sourdough \$10.00

Turkey Club sandwich: bacon, avocado, tomato and lettuce \$11.00

Tuna melt \$9.50

Dilled tuna salad on sourdough with cherry tomatoes and cheddar cheese

Grilled Tillamook cheddar cheese sandwich \$9.00

Reuben sandwich on rye with sauerkraut, Russian dressing and Swiss cheese \$10.00

Half-sandwich with a cup of soup or farm lettuces \$7.75

Additional items on sandwiches \$2.75

Avocado, cheese or bacon

DESSERTS

Dessert tray \$5.95

Specialties created daily to tempt your palate

House made vanilla ice cream \$5.00

A la mode \$2.75

WFC sundae \$6.95

with warm bittersweet chocolate sauce, toasted almonds and whipped cream

WEEKLY MARKET MENU

WEEK OF SEPTEMBER 5 – SEPTEMBER 8

- Soup au Pistou \$4.50
Chile rellenos with black beans and salsa roja \$10.50
Fettuccine a la Bolognese with Parmesan cheese \$12.00
Grilled local Rock fish Veracruzana with potatoes and summer squash \$13.50
Spanish omelette with potatoes, peppers, cherry tomatoes and Manchego cheese \$7.50

WEEK OF SEPTEMBER 11 – 15

- Gazpacho Andaluze \$4.50
Chile rellenos with Jack cheese, avocado and salsa roja \$10.50
Roast pork loin with ginger-plum relish, fried potatoes and eggplant gratin \$11.50
Filet of local sole with chervil-mayonnaise, French lentils and garden carrots \$13.50
Mushroom, Swiss cheese and chive omelette \$7.50

WEEK OF SEPTEMBER 18 – 22

- Brentwood corn and Poblano chile soup with lime crema \$4.50
Tunisian vegetable ragout with various beans, tomatoes and flat bread \$10.50
Grilled local salmon with summer succotash,
fingerling potatoes and sauce Gribiche \$13.50
Slow cooked chicken with salsa verde, saffron rice and pico de gallo \$10.50
Scrambled eggs with peppers, Manchego cheese and basil \$7.50

WEEK OF SEPTEMBER 25 – 29

- Roasted tomato and eggplant soup with marjoram \$4.50
Guacamole and Jack cheese quesadilla with black beans and salsa roja \$10.50
Local halibut with end of summer vegetable tian and tarragon beurre blanc \$13.50
Sopa de albondigas with chickpeas, pumpkin and saffron \$12.50
Spanish omelette with potatoes, mushrooms and basil \$7.50

WINES AND BEVERAGES

COFFEE – McLaughlin Organic Fair Trade House Blend	\$3.50
Regular and Decaffeinated	
TEAS – Assorted Black, Green, and Herbal Teas	\$3.25
ICED TEA	\$2.75
ARNOLD PALMER (ICED TEA & LEMONADE)	\$2.95
CHAI ICED TEA	\$2.95
MILK – Low-Fat or Soy	\$2.75
COCA-COLA OR DIET COCA-COLA	\$2.95
SAN PELLEGRINO SPARKLING MINERAL WATER	glass \$2.95 / bottle \$6.50
ORANGE, CRANBERRY, OR TOMATO JUICE	\$3.25
SPARKLING CIDER	glass \$3.25 / bottle \$6.95
LEMONADE	\$2.95

SPECIAL SELECTIONS

WHITE OR RED	glass	\$8.00
ASSORTED PREMIUM BEER		\$5.75

WHITE WINE

VIN BLANC, NAKED EARTH (ORGANIC)	\$20.75
PINOT GRIGIO, COTTONWOOD CREEK (ORGANIC)	\$23.00
PINOT GRIS, McFADDEN (ORGANIC)	\$25.00
SAUVIGNON BLANC, HAGAFEN (KOSHER)	\$25.50
SAUVIGNON BLANC, SILVER PEAK	\$24.00
CHARDONNAY, PATIANNA (ORGANIC)	\$26.00
CHARDONNAY, LAETITA	\$24.00

RED WINE

VIN ROUGE, NAKED EARTH (ORGANIC)	\$20.75
DRY ROSÉ OF PINOT NOIR, TOAD HOLLOW	\$23.50
SANGIOVESE, PRIMOSOLE (ORGANIC)	\$23.50
CABERNET SAUVIGNON, SILVER PEAK	\$24.00
CABERNET SAUVIGNON, SKYFALL	\$26.75
MERLOT, HAGAFEN (KOSHER)	\$35.00
MERLOT, NIGHTFALL	\$26.75
MERLOT, SKYFALL	\$26.75
PINOT NOIR, HAGAFEN (KOSHER)	\$32.00
PINOT NOIR, HOWLING MOON	\$25.50

CHAMPAGNE

SCHARFFENBERGER, BRUT	\$27.00
SEGURA VIUDAS, BRUT	\$20.75
CHANDON, BRUT	\$24.00

PROSECCO

BIVIO	\$20.75
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CAVA

DESHORA	\$20.75
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SHERRY

ALVEAR'S Amontillado, Cream, Fino	glass	\$6.50
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**** WATER AVAILABLE UPON REQUEST DURING CALIFORNIA'S DROUGHT ****
High Chairs Available Upon Request