



The Women's Faculty Club

Special Events Wine & Desserts – Spring-Summer 2018

WHITE WINE

Vin Blanc, Naked Earth (Organic)	\$21.75
Pinot Grigio, Cottonwood Creek (Organic)	\$24.00
Pinot Gris, Blue Quail	\$26.00
Sauvignon Blanc, Green Truck (Organic)	\$26.00
Sauvignon Blanc, Hagafen (Kosher)	\$26.50
Sauvignon Blanc, Silver Peak	\$25.00
Chardonnay, Laetitia	\$25.00
Chardonnay, Rare Earth	\$25.00
Albariño, Niner	\$25.00

RED WINE

Vin Rouge, Naked Earth (Organic)	\$21.75
Dry Rosé of Pinot Noir, Toad Hollow	\$24.50
Cabernet Sauvignon, Silver Peak	\$27.75
Merlot, Hagafen (Kosher)	\$36.00
Merlot, Nightfall	\$27.75
Merlot, Skyfall	\$26.75
Pinot Noir, Rare Earth	\$28.00
Pinot Noir, Howling Moon	\$26.50

CHAMPAGNE

Chandon, Brut	\$27.00
Segura Viudas, Brut	\$21.75

PROSECCO

Bivio	\$21.75
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SHERRY

Alvear's	glass	\$6.50
Amontillado, Cream, Fino		

SPECIAL SELECTIONS

White or Red	glass	\$8.00
Assorted Premium Beer		\$5.75
Hard Cider	glass	\$5.75



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DESSERTS

Lemon or Chocolate Mousse	\$6.95
Seasonal Fruit Crisp with Housemade Vanilla Ice Cream <i>(Vegan Version Available)</i>	\$6.95
Almond Cake with Raspberry Coulis	\$6.95
Crepes Suzette	\$6.95
Gateau au Chocolate	\$6.95
Almond Pear Tart	\$6.95
Lemon Sorbet with Hazelnut Biscotti	\$6.25
Housemade Vanilla Ice Cream	\$6.25
WFC Sundae with Whipped Cream, warm Bittersweet Chocolate Sauce and Almonds	\$7.75

Effective April 2018