

The Women's Faculty Club

~ May 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.

Caesar salad \$7.00

Farm lettuces vinaigrette \$6.00

Grilled ahi tuna salade Niçoise \$12.00

Vegan / vegetarian option available

Grilled chicken breast salad \$10.50

with faro, romaine, cherry tomatoes, green olives and herb vinaigrette

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

Tuna melt \$9.50

Dilled tuna salad on sourdough with cherry tomatoes and cheddar cheese

Grilled Tillamook cheddar cheese sandwich \$8.00

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

Half-sandwich with a cup of soup or farm lettuces \$8.00

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

MONTHLY MARKET MENU

WEEK OF MAY 1 – 5, 2017

Tortilla soup with ancho chile and cilantro	\$4.50
Black bean, jack cheese and guacamole tostada with cabbage and garden radishes	\$10.50
Local halibut Veracruzana with olives, capers, Anaheim peppers and saffron rice	\$13.25
Pozole Rojo de casa	\$11.50
Huevos Rancheros	\$7.45

WEEK OF MAY 8 – 12, 2017

Double coriander and carrot soup with dill and crème fraîche	\$4.50
Falafel sandwich with fava beans, tahini and harissa	\$10.50
Grilled local rock fish with horseradish salsa verde, fried potatoes and green beans	\$13.25
Spaghetti with fresh ricotta, asparagus, peas and mint	\$10.50
Shiitake mushroom, green onion and cheddar cheese omelette	\$7.45

WEEK OF MAY 15 – 19, 2017

Purée of asparagus soup	\$4.50
Spicy black bean chile with guacamole and saffron rice	\$10.50
Seared Tombo tuna with flageolet beans, garden carrots and aioli	\$13.25
Grilled chicken breast with Meyer lemon-fennel relish bok choy and new potatoes	\$11.50
Scrambled eggs with gravlax, cream cheese and chives	\$7.45

WEEK OF MAY 22 – 26, 2017

Yellow lentil, squash and leek soup	\$4.50
Cornmeal crepes filled with roasted peppers and goat cheese with frisée-radish salad	\$10.50
Pan roasted Monterey Bay calamari with potatoes, snap peas and green garlic aioli	\$13.25
Slow cooked chicken leg with sherry vinegar, chick peas, artichokes and smoked paprika	\$11.50
Spanish omelette with potatoes, Manchego cheese and marjoram	\$7.45

WEEK OF MAY 29 – JUNE 2, 2017

Spicy red bean soup	\$4.50
Grilled levain toast with spring vegetables and Romesco sauce	\$10.50
Grilled trout with Meyer lemon butter, black eyed peas and gingery cabbage slaw	\$13.25
Chicken, andouille sausage and clam Jambalaya	\$13.25
Goat cheese, mushroom and green onion omelette	\$7.45

WINES AND BEVERAGES

COFFEE – McLaughlin Organic Fair Trade House Blend Regular and Decaffeinated	\$3.50
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 BEVERAGE – Lemon, Orange or Blood Orange	\$2.95
SAN PELLEGRINO SPARKLING MINEARL WATER – with wedge of lemon or lime	\$2.95
Bottle	\$6.50
ORANGE, CRANBERRY, OR TOMATO JUICE	\$3.25
SPARKING CIDER	\$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, PATIANNA/GREEN TRUCK (ORGANIC)	\$25.00
SAUVIGNON BLANC, HAGAFEN (KOSHER)	\$25.50
SAUVIGNON BLANC, SILVER PEAK	\$24.00
CHARDONNAY, PATIANNA (ORGANIC)	\$26.00
CHARDONNAY, VENTANA (ORGANIC)	\$25.00
CHARDONNAY, LAETITA	\$24.00

RED WINE

VIN ROUGE, NAKED EARTH (ORGANIC)	\$20.75
DRY ROSÉ OF PINOT NOIR, TOAD HOLLOW	\$23.50
SYRAH, VENTANA (ORGANIC)	\$24.50
SANGIOVESE, PRIMOSOLE (ORGANIC)	\$23.50
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

PROSECCO

BIVIO	\$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