

THE WOMEN'S FACULTY CLUB

DINING ROOM HOURS

Lunch 11:30 PM – 1:30 PM

Monday - Friday



Reservations advised

Please call 642-4175 or 845-5084

or email hotel@womensfacultyclub.com



NOVEMBER 2017 MARKET MENU

WEEK OF OCTOBER 30 – NOVEMBER 3

Pumpkin soup with fried sage \$4.50

Grilled local salmon with Tokyo turnips, garden carrots and chervil-mayonnaise \$14.00

Chicken and shrimp Jambalaya with spicy Creole sauce \$13.50

Roast pork loin sandwich on whole wheat with caramelized onions and pesto \$9.00

Smoked salmon and goat cheese omelette \$7.50

WEEK OF NOVEMBER 6 – 10

Puree of butternut squash and New Mexico chile soup \$4.50

Garden pepper galette with arugula salad and almonds \$10.50

Acorn squash and ricotta cheese cannelloni with tomatoes and Parmesan cheese \$11.00

Idaho trout with lemon-caper butter, radicchio salad and fried potatoes \$13.50

Prosciutto and Fontina cheese omelette \$8.00

WEEK OF NOVEMBER 13 – 17

Potato and celery root soup with sorrel \$4.50

White bean, chanterelle mushroom and leek ragout with goat cheese and bread crumbs
\$10.50

Sole en papillote \$13.50

Paillard de poulet with frisée salad, bacon and mushrooms \$10.50

Omelette au fines herbs \$7.50

WEEK OF NOVEMBER 20 – 22

Clam chowder \$4.50

Shrimp Louie salad \$12.50

Roast Diestel Ranch turkey con mole \$10.50

Grilled local salmon with chervil mayonnaise, tiny turnips and garden carrots \$13.50

WEEK OF NOVEMBER 27 – DECEMBER 1

Tomato, lentil and basmati rice soup with spicy yogurt \$4.50

Wild mushroom and white bean ragout with leeks, turnips and bread crumbs \$10.50

Pan roasted filet of local halibut with horseradish-salsa verde and glazed carrots \$13.50

Braised brisket of beef with buttermilk-mashed potatoes and greens \$12.50

Poached eggs on grilled levain with garlic-spinach and Meyer lemon beurre blanc \$7.50