

# *The Women's Faculty Club*

## *~ January 2018 ~*



**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 Ahi tuna salade Niçoise \$12.00

Vegan /vegetarian option available

Grilled chicken salad with Point Reyes bleu cheese,

farro, farm lettuces, almonds and cider vinaigrette \$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

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

Tuna melt: Dilled tuna salad on sourdough

with cherry tomatoes and white cheddar cheese \$9.50

Grilled Cabot cheddar cheese sandwich \$9.00

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

Additional items on sandwiches: avocado, cheese or bacon \$2.75

## **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 JANUARY 16 – 19**

Potato and celery root soup \$4.50

Cornmeal crepes with herbed ricotta cheese, arugula  
and almond-saffron vinaigrette \$10.50

Grilled local salmon with Meyer lemon, capers, fingerling potatoes  
and broccolini \$14.50

Linguine alla Bolognese with Parmesan cheese \$10.50

Spanish omelette with potatoes, roasted peppers, olives and marjoram \$7.50

### **WEEK OF JANUARY 22 – 26**

Moroccan spiced yellow pea soup with preserved lemon \$4.50

Spaghetti with chanterelle mushrooms, crème fraiche and chervil \$10.50

Grilled Idaho trout with chermoula, garden carrots and chick peas \$14.50

Spicy chicken and shrimp jambalaya \$10.50

Scrambled eggs with white cheddar and green onions;  
served with fried potatoes and fruit \$7.50

## WINES AND BEVERAGES

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

### SPECIAL SELECTIONS

<b>WHITE OR RED</b>	glass	\$8.00
<b>ASSORTED PREMIUM BEER</b>		\$5.75

### WHITE WINE

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

### RED WINE

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

### CHAMPAGNE

<b>SCHARFFENBERGER, BRUT</b>	\$27.00
<b>SEGURA VIUDAS, BRUT</b>	\$20.75
<b>CHANDON, BRUT</b>	\$24.00

### PROSECCO

<b>BIVIO</b>	\$20.75
--------------	---------

### CAVA

<b>DESHORA</b>	\$20.75
----------------	---------

### SHERRY

<b>ALVEAR'S Amontillado, Cream, Fino</b>	glass	\$6.50
--	-------	--------

**\*\* WATER AVAILABLE UPON REQUEST DURING CALIFORNIA'S DROUGHT \*\***

High Chairs Available Upon Request