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 womensfacultyclub@gmail.com



JUNE MARKET MENU

WEEK OF JUNE 4 - 8

Purée of summer squash and red pepper soup with garlic croutons \$4.50

Morrocan-style chick pea and vegetable ragout with saffron rice \$10.50

Penne with corn, garden peas, cherry tomatoes, basil and goat cheese \$10.50

Grilled local rockfish with Romesco sauce, fried potatoes and green beans \$14.95

Ham and cheese omelette \$7.50

WEEK OF JUNE 11 - 15

White bean and escarole soup with pesto \$4.50

Enchiladas con dos salsas with black beans and saffron rice \$10.50

Local Petrale sole with sauce gribiche, fingerling potatoes and romano beans \$14.95

La Garbure: Traditional Gascon ragout of Savoy cabbage, potatoes, duck confit, ham and garden carrots \$13.50

Omelette with sorrel, mushrooms and gruyère cheese \$7.50

WEEK OF JUNE 18-22

Potage Crecy with dill crème fraîche \$4.50

Fusilli with corn, cherry tomatoes, red pepper, arugula and ricotta salata \$10.50

Grilled Idaho trout with double caper beurre blanc, fingerling potatoes and escarole \$13.95

Grilled skirt steak with chimichuri, spicy green rice and grilled squash \$13.50

Ham and cheese omelette \$7.50

WEEK OF JUNE 25-29

Purée of Brentwood corn soup with crème fraîche \$4.50

Cornmeal crêpes with herbed ricotta cheese, salsa fresca, watercress and chayote squash \$10.50

Pan roasted local halibut with fennel-Meyer lemon relish and potato gratin \$14.95

Enchiladas with chorizo, potatoes and green chiles with salsa verde and black beans \$13.50

Scrambled eggs with tomatillos, cheddar cheese and avocado \$7.50

- Market Menu subject to change due to market availability -



Mr. Espresso Organic, Free Trade Neapolitan Espresso

Available Now at the Club!