

The Annual Holiday Luncheon

Champagne Reception 11:30

Luncheon will include:

Warm goat cheese and farm lettuces vinaigrette
Choice of:

Grilled local halibut with shrimp remoulade

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Duck a l'orange with Tokyo turnip gratin

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Roast tenderloin of beef with sauce Bernaise and pommes

Or

Anna Soufflèd commeal pancake with chanterelle mushrooms Choice of:

La Bouchde du Noël

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Vanilla pot de crème with raspberry coulis

Citrus compote with meyer lemon sorbet

Wine and Beverages

\$34.95 + tax & gratuity

Please respond by Tuesday, December 4, 2018 Specify choice of entrée and dessert (510) 642-4175 or womensfacultyclub@gmail.com