

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



DECEMBER MARKET MENU

WEEK OF DECEMBER 3rd-7th

Potato, fennel and sorrel soup	\$4.50
Lasagna al forno with spinach and chanterelle mushrooms	\$12.95
Petrale sole with lemon butter and autumn vegetable ragout	\$14.75
Grilled pork loin with celery root gratin and garlic greens	\$14.00
Gruyère cheese omelette	\$7.50

WEEK OF DECEMBER 10rd-14th

Potato Saint Germain	\$4.50
Fettucine with escarole, chanterelle mushrooms, leeks and goat cheese	\$12.95
Spicy chicken, andouille sausage and shrimp jambalaya	\$14.00
Grilled local rock fish with cauliflower puree, garden carrots and salsa verde	\$14.75
Gruyère cheese omelette	\$7.50

In the Dining Room this December:

Holiday Wine Special!

Albertoni Chardonnay & Cabernet Sauvignon

\$3.50 per glass

– Market Menu subject to change due to market availability –



The Annual Holiday Luncheon

Friday, December 7, 2018

Champagne Reception

11:30

Luncheon will include:

Warm goat cheese and farm lettuces vinaigrette

Choice of:

Grilled local halibut with shrimp remoulade

or

Duck a l'orange with Tokyo turnip gratin

or

Roast tenderloin of beef with sauce Bernaise and Pommes Anna

or

Souffléd cornmeal pancake with chanterelle mushrooms

Choice of:

La Bûche de Noël

or

Vanilla pot de crème with raspberry coulis

or

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