

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





MARCH MARKET MENU

WEEK OF MARCH 4 - 8

Purée of fennel and butternut squash soup with crispy leeks	\$4.50
Penne with wild mushrooms, curly endive, crème fraîche and garlicky bread crumbs	\$13.50
Grilled local halibut with Meyer lemon mayonnaise, cannellini beans and garden carrots	\$14.95
Grilled skirt steak with red wine butter, fried potatoes and garlic spinach	\$14.50
Mushroom and Gruyère cheese omelette	\$7.50

WEEK OF MARCH 11-15

Potato, turnip and parsnip soup	\$4.50
Ricotta cheese cannelloni with Meyer lemon cream and grilled asparagus	\$13.50
Local Petrale sole with herbed spelt, Brussels sprouts and double caper beurre blanc	\$14.95
 Corned Beef and cabbage, garden carrots, new potatoes, mustard-crème fraiche 	\$14.50
Ham and cheese omelette	\$7.50

WEEK OF MARCH 18 – 22

Split pea soup with marjoram and croutons	\$4.50
Ricotta gnocchi with asparagus, Meyer lemon, curly endive and Parmesan cheese	\$13.50
Grilled local halibut with beurre rouge, fingerling potatoes and arugula salad	\$14.95
Chicken Dijon with crème fraîche-mashed potatoes and spring peas and carrots	\$14.50
Spinach and Mozzarella cheese omelette	\$7.50

Market Menu subject to change due to market availability –

DINING ROOM CLOSED FOR SPRING BREAK

MONDAY, MARCH 25 – FRIDAY, MARCH 29

Celebrate our Centennial Year!

Dining Room - Centennial Specials

Mighty Leaf Tea - \$2.00 per pot

House Wine - Chardonnay or Cabernet Sauvignon - \$3.50 per glass

