



## *Women's Faculty Club Dining Room Menu*

### **Salad Buffet**

\$15.50

**March 10 - 14, 2025**

Curried cauliflower soup

or

Farm lettuces vinaigrette

\$8.00

Appetizer of smoked trout, Chioggia beets, endive and horseradish crème fraîche

\$8.50

### **Entrees**

Tostada de casa with black beans, salsa roja, queso fresco, avocado and cabbage

\$18.50

Rigatoni al forno with various mushrooms, goat cheese, Tuscan kale and garlic bread crumbs

\$19.00

Grilled line-caught swordfish 'piccata' with garden carrots and new potatoes

\$21.00

Pan-roasted chicken with fennel-Meyer lemon salsa and green garlic potato purée

\$19.50

Omelette au fromage with fried potatoes and fruit

\$11.25

### **Desserts**

Meyer lemon posset with raspberry purée and coconut shortbread

Chocolate chip and hazelnut ice cream with Madeleine

Apple galette with vanilla ice cream

\$9.50

A plate of cookies

\$7.50

Vegan pasta available upon request

## *Wine and Beverages*

<b>Iced Tea</b>	<b>\$3.25</b>
<b>Arnold Palmer (Iced Tea and Lemonade)</b>	<b>\$3.50</b>
<b>Lemonade</b>	<b>\$3.25</b>
<b>Coca-Cola or Diet Coke</b>	<b>\$3.25</b>
<b>San Pellegrino Sparkling Mineral Water</b>	<b>glass \$3.50 / bottle \$7.25</b>
<b>Sparkling Cider</b>	<b>glass \$3.75/ bottle \$7.50</b>

### **March Wine and Beer Specials-**

<b>Chardonnay, McBride Sisters</b>	<b>\$25.00</b>
<b>Sauvignon Blanc, Hagafen (kosher)</b>	<b>\$25.00</b>
<b>Merlot, Hagafen (kosher)</b>	<b>\$25.00</b>
<b>Glass of House White or Red Wine</b>	<b>\$8.50</b>
<b>Guinness Beer</b>	<b>\$6.25</b>

### *Mr. Espresso Organic, Fair Trade Neapolitan Espresso or Mr. Espresso Organic Decaffeinated Espresso*

<b>Espresso</b>	<b>\$4.35</b>
<b>Americano</b>	<b>\$4.35</b>
<b>Latte</b>	<b>\$4.95</b>
<b>Cappuccino</b>	<b>\$4.85</b>
<b>Mocha</b>	<b>\$5.15</b>
<b>Coffee - Mr. Espresso Organic Seven Bridges Blend or Mr. Espresso Organic Decaffeinated House Blend</b>	<b>\$4.10</b>

(Substitute oat milk with any of the above coffee drinks - \$.50 additional)

**Or enjoy a pot of Mighty Leaf Tea! **\$4.10****

**Organic Earl Grey** - *Organically grown black tea leaves and a twist of organic bergamot*

**Organic Breakfast** – *Fair Trade Certified, organic English Breakfast is a robust, wide awake blend of premium black tea from Southern India*

**Organic Spring Jasmine** - *Smooth Chinese green tea leaves are naturally scented with layers of jasmine buds, yielding an intoxicating aroma and a piquant-yet-rounded cup*

**African Nectar** – *Organic African Nectar Rooibos tea blended with tropical fruit and blossoms. Caffeine free*

**Chamomile Citrus**- *Soothing chamomile flowers and subtle slices of citrus fruits with herbs*

**Ginger Twist** – *Mix of lemongrass, tropical fruits and mint fueled with a touch of ginger and ginseng. Promotes calm, focus and good health*

**Masala Chai** - *This aromatic chai tea blend combines whole leaf organic black tea with ginger, cardamom pods, star anise and whole cloves*

**Organic Mint Melange** - *Renew and refresh with the finest mint leaves from the Middle Atlas mountain range in Morocco*