

APPETIZERS

FACULTY CLUB CRAB CAKES

Dungeness crab cakes on a bed of organic mixed greens topped with chipotle aioli

8.00

SPINACH & PANEER SAMOSAS

Served with pappadam and tamarind sauce

6.50

ANTIPASTO PLATTER

Served with coppa, mortadella and salami, fresh mozzarella and toast points

7.00

TRUFFLE & CHICKEN LIVER TUREEN

With toast points, whole grain mustard and housemade pickled green beans

8.50

SALADS

SALAD OF THE SEASON

Artisan Farms baby lettuce, with dried cherries, toasted walnuts, Dijon pears with a Rutherford blue cheese

6.50

CAESAR SALAD

Crispy Romaine lettuce, herbed croutons, Mediterranean anchovies, shaved parmesan and classic Caesar dressing

6.00

ROASTED BEET SALAD

With spinach, candied walnuts and Humbolt Fog goat cheese in a pomegranate vinaigrette

6.50

SIDES

Trio of Roasted Cauliflower

4.00

Brussels Sprouts with Pancetta and Pecorino Cheese

6.00

Braised Baby Winter Greens

4.00

Jalapeno Corn Bread with Honey Butter

2.00

Sweet Potato Gnocchi with Sage Butter

4.00

ENTREES

GRILLED VENISON CHOP

With butterbeans and California wild mushrooms, broccolini and zinfandel syrup

23.50

HOUSE SMOKED PETALUMA FARMS CHICKEN BREAST

With braised kale, onions, and pancetta, creamy polenta with fresh mozzarella and basil

19.50

WHOLE ROASTED BRONZINI

Served with Moroccan spiced chickpeas, baby carrots and lemon butter sauce

21.00

APPLE SMOKED BACON WRAPPED FILLET

Served with brown butter potato puree, cipolini onions and burgundy reduction

22.00

LINE CAUGHT PACIFIC CORVINA

With butternut squash mash, wilted spinach and walnut sage emulsion

20.00

GRILLED VEGETABLE RAVIOLI

With a pecan and pumpkin seed pesto topped with shaved Asiago cheese

17.00

Add chorizo sausage

2.00

BLACK PEPPER LINGUINI

Served with tender duck, dandelion greens, shaved fennel and cherry tomatoes

19.00

Substitutions on the Side \$2.00

Executive Chef: Carl Cheney

*The Faculty Club uses organic and local ingredients whenever possible.

19-Jan-11

BEER SPECIALS

Please inquire with wait staff person for more beer selection

Brothers David Double Abbey Style Ale 750ml	\$15.00
N'ice Chouffe Winter Belgium Ale 750ml	\$15.00
Briery Saison Rue Belgium Ale 750ml	\$15.00
Ommegang Funkhouse Ale 750ml	\$15.00
Chimay 11.5oz	\$7.00

WINES

Please inquire with wait staff person for master wine list.

The Faculty Club Chardonnay	\$6.00 / \$16.00
Sonoma Cutrer Chardonnay	\$8.00 / \$30.00
Geysler Peak Sauvignon Blanc	\$7.00 / \$24.00
Chateau St. Jean "Etoile" Fume Blanc	\$7.00 / \$24.00
Artese Pinot Noir	\$8.00 / \$30.00
Rutherford Merlot	\$8.50 / \$30.00
Klinker Brick "Old Vine" Zinfandel	\$7.50 / \$24.00
Dashe "Dry Creek" Zinfandel	\$9.50 / \$32.00
The Faculty Club Cabernet	\$6.00 / \$19.00
William Hill Estate Cabernet	\$8.00 / \$24.00
Geysler Peak "Walking Tree" Cabernet	\$8.50 / \$25.00

SPARKLING

Domaine Chandon Split	\$10.00
J Winery Brut Rose (Sparkling Wine)	\$8.00 / \$25.00
Nicolas Feuillatte Champagne	\$8.00 / \$25.00

DESSERTS

\$5.00

BELGIAN CHOCOLATE MOUSSE CAKE

Served with crème anglaise

WHITE PASSION

Passion fruit and white chocolate mousse in a sponge cake

STRAWBERRY GELATO

Served in a chocolate cup with port raspberry sauce and berries

FELIX'S FAMOUS FLAN

Egg custard with caramel topping

CORDIALS

Remy Martin VSOP	\$10.00
Grand Marnier	\$8.50
Prunier Cognac 20yrs	\$10.00
Cline Late Harvest Mourvedre	\$9.00
Sandeman Founder's Reserve Port	\$7.00
Ficlin 10yr Old Port	\$8.00