COMMENCEMENT CELEBRATIONS
DINNER at FACULTY CLUB MAY 23 and 24

A fixed price menu will be served; reservations are highly recommended.
To make a reservation, please call the Club at 495-5758 any time.

SALAD and SOUP
~ Burrata and orange supreme with toasted coriander and lavender oil
~ Salad of local beets, Fuji apple, candied walnuts, organic baby greens
~ Asparagus with a mélange of exotic mixed mushrooms, truffle oil vinaigrette
~ Soup du jour

ENTREE
~ Filet mignon with bordelaise sauce, pommes dauphinoise, grilled tomato and spinach
~ Seared Long Island duck, plum demi-glace, wilted greens, wild rice with vegetables
~ Wild sea bass, tarragon white wine sauce, parslied potatoes and carrots
~ Seared jumbo sea scallops, fresh corn pilaf, mustard greens with sorrel sauce
~ Cauliflower tart, roasted root vegetables, asparagus and Romesco sauce
   {Vegan upon request}

DESSERT
~ Tahitian vanilla crème brulee with berries
~ Mango and tamarind terrine, coconut jaconde and basil mousse
~ Valrhona chocolate mousse, flourless chocolate cake, mirror glacage
~ Plate of fresh seasonal fruit

Fixed Price $62
A dedicated attendant fee will be applied to parties of over 10 guests.
An 18% house charge will be added. The house charge is not a tip or gratuity.
Our staff adheres to a no tipping policy.