

**Your Café Team**

**General Manager:** Jon Torres  
**Your Executive Chef:** Harry Yee  
**For Catering, Please Call:** 415-257-0140

**Café Hours**

**Breakfast:** 7:30 - 9:30  
**Lunch:** 11:30 - 1:30  
**Afternoon Break:** 5:00 - 7:30  
**Dinner:** 5:00 - 6:30

**Monday April 9, 2018**

|           |                          |   |                   |
|-----------|--------------------------|---|-------------------|
| Breakfast | <b>Hot Cereal</b>        | Steel Cut Oatmeal (VG)  | Cereal of the Day |
|           | <b>Breakfast Grill</b>   | Cage Free Eggs Made to Order your way or Omelet Station (V)   |                   |
|           | <b>Breakfast Booster</b> | Cage Free Eggs Chilaquiles with Country Potatoes  |                   |
|           | <b>Breakfast Bistro</b>  | Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes                  |                   |
| Lunch     | <b>Garden Patch</b>      | Roasted Cajun Tofu with Roasted Red Pepper Sofrito, Cajun Jo Jo's Potatoes and Sauteed Cajun Capay Farm Vegetable Me  |                   |
|           | <b>Kitchen Table</b>     | Roasted Cajun Free Range Chicken with Roasted Red Pepper Sofrito, Cajun Jo Jo's Potatoes and Sauteed Cajun Capay Farr |                   |
|           | <b>Market Grill</b>      | Grass Fed Beef Sloppy Joes with Steak Fries   |                   |
|           | <b>Stone Hearth Oven</b> | Wild Mushroom with Sausage Pizza or Epicurean Four Cheese Pizza   |                   |
|           | <b>Platillos Latinos</b> |   |                   |
|           | <b>Deli Creations</b>    | Salami with Pepperoncini and Mild Cheddar Cheese Panini   |                   |
| Dinner    | <b>Tossed</b>            | Classic Caesar Salad  |                   |
|           | <b>Garden Patch</b>      | Teriyaki WO Chong Tofu over Jasmine Rice and Roasted Marin Vegetable Medley   |                   |
|           | <b>Kitchen Table</b>     | Teriyaki Grass Fed Beef over Jasmine Rice and Roasted Marin Vegetable Medley  |                   |
|           | <b>Market Grill</b>      | Our Selection of Daily Grilled Entrees  |                   |
|           | <b>Stone Hearth Oven</b> | Wild Mushroom with Sausage Pizza or Epicurean Four Cheese Pizza   |                   |
|           | <b>Tossed</b>            | Classic Caesar Salad  |                   |

**Today's Soups**  
Spanish Tilapia Stew

Mild Cheddar and Potato Bisque

**Monday's Special Features**

**Tuesday April 10, 2018**

|           |                          |   |                   |
|-----------|--------------------------|---|-------------------|
| Breakfast | <b>Hot Cereal</b>        | Steel Cut Oatmeal (VG)  | Cereal of the Day |
|           | <b>Breakfast Grill</b>   | Cage Free Eggs Made to Order your way or Omelet Station (V)   |                   |
|           | <b>Breakfast Booster</b> | Turkey Bacon, Scrambled Cage Free Eggs, and Mild Cheddar Cheese Breakfast Sandwich with Tater Tots                    |                   |
|           | <b>Breakfast Bistro</b>  | Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes                  |                   |
| Lunch     | <b>Garden Patch</b>      | Baked Gardein Chicken (Soy Protein) with Sweet Tomato Sauce, Roasted Red Bliss Potatoes and Poached Capay Farm Broc   |                   |
|           | <b>Kitchen Table</b>     | Roasted Pork Loin with Sweet Tomato Sauce, Roasted Red Bliss Potatoes and Poached Capay Farm Broccoli and Cauliflower |                   |
|           | <b>Market Grill</b>      | Grass Fed Beef Mini Applewood Smoked Bacon Cheeseburgers with French Fries  |                   |
|           | <b>Stone Hearth Oven</b> | Irish Pizza or Epicurean Four Cheese Pizza  |                   |
|           | <b>Platillos Latinos</b> |   |                   |
|           | <b>Deli Creations</b>    | Albacore Tuna Melt Panini on Whole Wheat Bread  |                   |
| Dinner    | <b>Tossed</b>            | Greek Pasta Salad   |                   |
|           | <b>Garden Patch</b>      | Grilled Tuscan Style Eggplant over Spaghetti Pasta and Roasted Capay Farm Vegetable Medley                            |                   |
|           | <b>Kitchen Table</b>     | Grilled Tuscan Style Free Range Chicken over Spaghetti Pasta and Roasted Capay Farm Vegetable Medley                  |                   |
|           | <b>Market Grill</b>      | Our Selection of Daily Grilled Entrees  |                   |
|           | <b>Stone Hearth Oven</b> | Canadian Bacon and Caramelized Onions Pizza or Epicurean Four Cheese Pizza  |                   |
|           | <b>Tossed</b>            | Greek Pasta Salad   |                   |

**Today's Soups**  
Free Range Chicken Curry Soup

Capay Farm Tomato Bisque

**Tuesday's Special Features**

**Breakfast Bar:** Toast, Yogurts, Fresh Fruit and Cereal Daily  
**Lunch Daily:** Farmers' Street Salad Bar with House Made Dressings

**Wednesday April 11, 2018**

|           |                          |  |                   |
|-----------|--------------------------|--|-------------------|
| Breakfast | <b>Hot Cereal</b>        | Steel Cut Oatmeal (VG)   | Cereal of the Day |
|           | <b>Breakfast Grill</b>   | Cage Free Eggs Made to Order your way or Omelet Station (V)  |                   |
|           | <b>Breakfast Booster</b> | Vanilla Cinnamon Short Stack with Macerated Strawberries   |                   |
|           | <b>Breakfast Bistro</b>  | Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes                   |                   |
| Lunch     | <b>Garden Patch</b>      | Pasta Bar - Choice of Slow Simmer Marinara or Grass Fed Bolognese over Penne Paste, Roasted Marin Vegetable Medley     |                   |
|           | <b>Global Adventure</b>  | Pasta Bar - Choice of Slow Simmer Marinara or Grass Fed Bolognese over Penne Paste, Roasted Marin Vegetable Medley     |                   |
|           | <b>Market Grill</b>      | Fried Cajun Tilapia with House Made Tar Tar Sauce and Fench Fries  |                   |
|           | <b>Stone Hearth Oven</b> | Buffalo Free Range Chicken Pizza with Blue Cheese or Epicurean Four Cheese Pizza                                       |                   |
|           | <b>Platillos Latinos</b> |  |                   |
|           | <b>Deli Creations</b>    | House Roast Grass Fed Beef with Horse Radish Aioli and Provolone Cheese Panini   |                   |
| Dinner    | <b>Tossed</b>            | Applewood Smoked Bacon, Capay Farm Tomato, and Ratto Ranch Butter Lettuce Salad with House Made Ranch Dressing         |                   |
|           | <b>Garden Patch</b>      | Roasted Five Spice Tofu Steak with Vietnamese Rice Vinaigrette over Jasmine Rice and Poached Brentwood Broccoli and Cc |                   |
|           | <b>Kitchen Table</b>     | Roasted Five Spice Pork with Vietnamese Rice Vinaigrette over Jasmine Rice and Poached Brentwood Broccoli and Caulifl  |                   |
|           | <b>Market Grill</b>      | Our Selection of Daily Grilled Entrees   |                   |
|           | <b>Stone Hearth Oven</b> | Buffalo Free Range Chicken Pizza with Blue Cheese or Epicurean Four Cheese Pizza                                       |                   |
|           | <b>Tossed</b>            | Applewood Smoked Bacon, Capay Farm Tomato, and Ratto Ranch Butter Lettuce Salad with House Made Ranch Dressing         |                   |

**Today's Soups**  
Grass Fed Beef Noodle Soup

Cream of Wild Mushroom

**Wednesday's Special Features**

**Breakfast Bar:** Toast, Yogurts, Fresh Fruit and Cereal Daily  
**Lunch Daily:** Farmers' Street Salad Bar with House Made Dressings

**Thursday April 12, 2018**

|           |                          |  |                   |
|-----------|--------------------------|--|-------------------|
| Breakfast | <b>Hot Cereal</b>        | Steel Cut Oatmeal (VG)   | Cereal of the Day |
|           | <b>Breakfast Grill</b>   | Cage Free Eggs Made to Order your way or Omelet Station (V)  |                   |
|           | <b>Breakfast Booster</b> | Make your own Waffle Bar with Fresh Fruit and Syrups (V)   |                   |
|           | <b>Breakfast Bistro</b>  | Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes                     |                   |
| Lunch     | <b>Garden Patch</b>      | Grilled Portobello Mushroom Wild Mushroom Gravy, Mashed Gilroy Garlic Potatoes, and Sauteed Capay Farm Squash Medle      |                   |
|           | <b>Global Adventure</b>  | #REF!  |                   |
|           | <b>Market Grill</b>      | Fried Butter Milk Free Range Chicken with Wild Mushroom Gravy, Mashed Gilroy Garlic Potatoes, and Sauteed Capay Farm S   |                   |
|           | <b>Stone Hearth Oven</b> | Meat Lovers Pizza with Blue Cheese or Epicurean Four Cheese Pizza  |                   |
|           | <b>Platillos Latinos</b> |  |                   |
|           | <b>Deli Creations</b>    | Capay Farm Caprese Panini with House Made Pesto  |                   |
| Dinner    | <b>Tossed</b>            | Blooms Dale Spinach, Granny Smith Apples, Dried Cranberries, and Roasted Almonds with Lemon Herb Vinaigrette             |                   |
|           | <b>Garden Patch</b>      | Marin Vegetable Soft Tacos with Spanish Rice, Pinto Beans, Fresh Pico De Gallo, House Made Firey Salsa and Sour Cream    |                   |
|           | <b>Kitchen Table</b>     | Free Range Chicken Soft Tacos with Spanish Rice, Pinto Beans, Fresh Pico De Gallo, House Made Firey Salsa and Sour Cream |                   |
|           | <b>Market Grill</b>      | Garden Black Bean Burgers with Tater Tots  |                   |
|           | <b>Stone Hearth Oven</b> | Meat Lovers Pizza with Blue Cheese or Epicurean Four Cheese Pizza  |                   |
|           | <b>Tossed</b>            | Blooms Dale Spinach, Granny Smith Apples, Dried Cranberries, and Roasted Almonds with Lemon Herb Vinaigrette             |                   |

**Today's Soups**  
Winter Vegetarian Minestrone

**Thursday's Special Features**

**Breakfast Bar:** Toast, Yogurts, Fresh Fruit and Cereal Daily  
**Lunch Daily:** Farmers' Street Salad Bar with House Made Dressings

**Friday April 13, 2018**

|           |                          |  |                   |
|-----------|--------------------------|--|-------------------|
| Breakfast | <b>Hot Cereal</b>        | Steel Cut Oatmeal (VG)   | Cereal of the Day |
|           | <b>Breakfast Grill</b>   | Cage Free Eggs Made to Order your way or Omelet Station (V)  |                   |
|           | <b>Breakfast Booster</b> | Make your own Waffle Bar with Fresh Fruit and Syrups (V)   |                   |
|           | <b>Breakfast Bistro</b>  | Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes |                   |
| Lunch     | <b>Garden Patch</b>      | Grilled Tofu Steak with Caper Lemon Sauce, Rice Pilaf and Roasted Rainbow Carrots                    |                   |
|           | <b>Global Adventure</b>  | Pan Seared Atlantic Salmon with Caper Lemon Sauce, Rice Pilaf and Roasted Rainbow Carrots            |                   |
|           | <b>Market Grill</b>      | Fried Turkey Corn Dogs with Deli Mustard and Seasoned Curly Fries                                    |                   |
|           | <b>Stone Hearth Oven</b> | Marin Vegetable Pizza or Epicurean Four Cheese Pizza   |                   |
|           | <b>Platillos Latinos</b> |  |                   |
|           | <b>Deli Creations</b>    | Philly Cheese Steaks with French Fries   |                   |
| Dinner    | <b>Tossed</b>            | House Made Pesto Pasta Salad with Cherry Tomato and Asiago Cheese                                    |                   |
|           | <b>Garden Patch</b>      | #REF!  |                   |
|           | <b>Kitchen Table</b>     | #REF!  |                   |
|           | <b>Market Grill</b>      | Grilled Assorted Panini Sandwiches - Steak and Mushroom, Cajun Chicken or Mozzarella and Pesto       |                   |
|           | <b>Stone Hearth Oven</b> | Marin Vegetable Pizza or Epicurean Four Cheese Pizza   |                   |
|           | <b>Tossed</b>            | House Made Pesto Pasta Salad with Cherry Tomato and Asiago Cheese                                    |                   |

**Today's Soups**  
New Dewley Potato and Leek Soup

**Friday's Special Features**

**Breakfast Bar:** Toast, Yogurts, Fresh Fruit and Cereal Daily  
**Lunch Daily:** Farmers' Street Salad Bar with House Made Dressings