

## 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 May 6, 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	
Lunch	<b>Breakfast Bistro</b>	Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes	
	<b>Garden Patch</b>	Roasted Stuffed Capay Farm Beef Tomatoes with Ancient Grain Farro Pilaf, House Made Pesto and Sauteed Summer Squash	
	<b>Kitchen Table</b>	Grilled Grass Fed Steak with Creamy Horseradish Sauce, Roasted Red Bliss Potato and Sauteed Summer Squash Medley	
	<b>Market Grill</b>	Grass Fed Philly Cheese Steaks with Steak Fries	
	<b>Stone Hearth Oven</b>	Wild Mushroom with Pepperoni Pizza or Epicurean Four Cheese Pizza	
	<b>Platillos Latinos</b>		
Dinner	<b>Deli Creations</b>	Smoked Turkey and Pesto Panini	
	<b>Tossed</b>	Classic Greek Salad	
	<b>Garden Patch</b>	Wo Chong Tofu and Asian Vegetable Stir Fry over Jasmine Rice and Poached Brentwood Broccoli	
	<b>Kitchen Table</b>	All Natural Pork and Asian Vegetable Stir Fry over Jasmine Rice and Sauteed Bok Choy with Gilroy Garlic	
	<b>Market Grill</b>	Our Selection of Daily Grilled Entrees	
	<b>Stone Hearth Oven</b>	Wild Mushroom with Pepperoni Pizza or Epicurean Four Cheese Pizza	
<b>Tossed</b>	Classic Greek Salad		

<b>Today's Soups</b>	Cream of Brentwood Broccoli
<b>Monday's Special Features</b>	Grass Fed Beef and Marin Vegetable Soup

### Tuesday May 7, 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	
Lunch	<b>Breakfast Bistro</b>	Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes	
	<b>Garden Patch</b>	Tandoori Tofu with Basmati Rice and Curried Mcapay Farm Vegetable Medley and Toasted Garlic Pita Bread	
	<b>Kitchen Table</b>	Tandoori Free Range Chicken with Basmati Rice and Curried Mcapay Farm Vegetable Medley and Toasted Garlic Pita Bread	
	<b>Market Grill</b>	Grass Fed Beef Mini Applewood Smoked Bacon Cheeseburgers with French Fries	
	<b>Stone Hearth Oven</b>	Free Range Chicken and Pesto Pizza or Epicurean Four Cheese Pizza	
	<b>Platillos Latinos</b>		
Dinner	<b>Deli Creations</b>	Bloomsdale Spinach, Artichoke and Mozzarella Panini	
	<b>Tossed</b>	Greek Pasta Salad	
	<b>Garden Patch</b>	Fried Eggplant Steak with Wild Mushroom Ragout, Organic Rice Pilaf, and Roasted Capay Farm Brussel Sprouts	
	<b>Kitchen Table</b>	Roasted All Natural Pork Loin with Wild Mushroom Ragout, Organic Rice Pilaf, and Roasted Capay Farm Brussel Sprouts	
	<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		

<b>Today's Soups</b>	Free Range Chicken Curry Soup
<b>Tuesday's Special Features</b>	Capay Farm Tomato Bisque
<b>Breakfast Bar:</b>	Toast, Yogurts, Fresh Fruit and Cereal Daily
<b>Lunch Daily:</b>	Farmers' Street Salad Bar with House Made Dressings

### Wednesday May 8, 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	
Lunch	<b>Breakfast Bistro</b>	Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes	
	<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>	Fish and Chips with House Made Tar Tar Sauce	
	<b>Stone Hearth Oven</b>	Buffalo Free Range Chicken Pizza with Blue Cheese or Epicurean Four Cheese Pizza	
	<b>Platillos Latinos</b>		
Dinner	<b>Deli Creations</b>	Spicy Italian Panini	
	<b>Tossed</b>	Spring Vegetable and Cous Cous Salad	
	<b>Garden Patch</b>	Fried Garden Chicken (Soy Protein) Tenders with Mashed Gilroy Garlic Potatoes, Brentwood Corn on the Cobb and Tri Color	
	<b>Kitchen Table</b>	Buttermilk Fried Free Range Chicken with Mashed Gilroy Garlic Potatoes, Brentwood Corn on the Cobb and Tri Color Coleslaw	
	<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>	Spring Vegetable and Cous Cous Salad		

<b>Today's Soups</b>	Grass Fed Beef Noodle Soup
<b>Wednesday's Special Features</b>	Cream of Wild Mushroom
<b>Breakfast Bar:</b>	Toast, Yogurts, Fresh Fruit and Cereal Daily
<b>Lunch Daily:</b>	Farmers' Street Salad Bar with House Made Dressings

### Thursday May 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>	Make your own Waffle Bar with Fresh Fruit and Syrups (V)	
Lunch	<b>Breakfast Bistro</b>	Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes	
	<b>Garden Patch</b>	Grilled Marinade Portobello Mushrooms with Gravy, Roasted Rosemary and Gilroy Garlic Red Bliss Potatoes and Sauteed Capay Farm Green Beans	
	<b>Global Adventure</b>	#REF!	
	<b>Market Grill</b>	House Smoked Turkey with Gravy, Roasted Rosemary and Gilroy Garlic Red Bliss Potatoes and Sauteed Capay Farm Green Beans	
	<b>Stone Hearth Oven</b>	Applewood Smoked Bacon, Caramelized Sweet Onions and Blue Cheese Pizza or Epicurean Four Cheese Pizza	
	<b>Platillos Latinos</b>		
Dinner	<b>Deli Creations</b>	Smoked Turkey with Strawberries and Melted Brie Cheese Panini	
	<b>Tossed</b>	Chinese Free Range Chicken Salad	
	<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>	Applewood Smoked Bacon, Caramelized Sweet Onions and Blue Cheese Pizza or Epicurean Four Cheese Pizza	
<b>Tossed</b>	Chinese Free Range Chicken Salad		

<b>Today's Soups</b>	Winter Vegetarian Minestrone
<b>Thursday's Special Features</b>	
<b>Breakfast Bar:</b>	Toast, Yogurts, Fresh Fruit and Cereal Daily
<b>Lunch Daily:</b>	Farmers' Street Salad Bar with House Made Dressings

### Friday May 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>	Make your own Waffle Bar with Fresh Fruit and Syrups (V)	
Lunch	<b>Breakfast Bistro</b>	Scrambled Cage Free Eggs , Applewood Smoked Bacon, All Natural Pork Links and Country Style Potatoes	
	<b>Garden Patch</b>	Grilled Tofu Steak with Creamy Caper Lemon Sauce, Rice Pilaf and Roasted Capay Farm Vegetable Medley	
	<b>Global Adventure</b>	Pan Seared Atlantic Salmon with Creamy Caper Lemon Sauce, Rice Pilaf and Roasted Capay Farm Vegetable Medley	
	<b>Market Grill</b>	Turkey Corn Dog with Spicy Mustard and French Fries	
	<b>Stone Hearth Oven</b>	Marin Vegetable Pizza or Epicurean Four Cheese Pizza	
	<b>Platillos Latinos</b>		
Dinner	<b>Deli Creations</b>	Caramelized Onions, Applewood Smoked Bacon and Fresh Mozzarella Panini	
	<b>Tossed</b>	Spring Tri Bean and Vegetable Salad	
	<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>	Spring Tri Bean and Vegetable Salad		

<b>Today's Soups</b>	Cream of Wild Mushroom Soup
<b>Friday's Special Features</b>	Free Range Chicken and Marin Vegetable Soup
<b>Breakfast Bar:</b>	Toast, Yogurts, Fresh Fruit and Cereal Daily
<b>Lunch Daily:</b>	Farmers' Street Salad Bar with House Made Dressings