

Your Café Team

Your Café and Board Manager: Mayra Palacios Mayra@epicurean-group.com
Your Executive Chef: Jose Rodriguez jose@epicurean-group.com
For Catering, Please Call: Mayra@epicurean-group.com

Café Hours

Breakfast: 7:00 - 10:00
Lunch: 11:30 - 2:00
Afternoon Break: 2:00 - 3:00
Dinner: 8:00 - 2:00

Monday September 14, 2020

Breakfast	Breakfast Grill	Cage Free Eggs made to order and Gourmet Omelettes prepared to Order
	Breakfast Booster	Sun's Up Egg Sandwich w/ Smithfield Ham and Clover Cheddar
	Breakfast Bistro	
Lunch	Plant Inspired	Late Summer Vegetable Frittata w/ Crispy Leeks (v)Crispy Leek and Bacon Frittata
	American BBQ Series	Santa Maria, CA: Marinated Grass Fed Tri-Tip w/ Pequillo Beans, Brentwood Corn on the Cob, Sauteed Lucinato Kc
	Patio Grill	Coney Island Chili Dog w/ Crispy Onions
	Stone Hearth Oven	Sweet Italian Sausage and Pepper or Four Cheese
	Platillos Latinos	Free Range Chicken Fajitas w/ Ranchero Beans and Cilantro Rice
Dinner	Tossed	Southwest Salad w/ Roasted Brentwood Corn, Heirloom Tomato, Organic Black Beans, Little Gem Lettuce, Chipotl
	Plant Inspired	Penguin Pasta Bar: Thirty Hour Marinara, Alfredo, Pesto, Linguini, Penne Pasta, Sourdough Garlic Bread and Garder
	Kitchen Table	Linguini Bolognese w/ Garden Fresh Rattatouie and Sourdough Garlic Bread
	Patio Grill	Grass Fed Burgers, Vienna Beef Hot Dogs, Chicken Sandwiches: Grilled to Order on the Patio Al Fresco
	Stone Hearth Oven	BBQ Chicken, Spinach and Grilled Leek or Four Cheese Pizza
Tossed	Chicken Ceasar Paidinni w/ Shredded Asiago	

Today's Soups

Monday's Special Features

Tuesday September 15, 2020

Breakfast	Hot Cereal	
	Breakfast Grill	Cage Free Eggs made to order and Gourmet Omelettes prepared to Order
	Breakfast Booster	Cornflake Crusted French Toast w/ Turkey Sausage Links
Lunch	Breakfast Bistro	Sun's Up Breakfast Sandwich w/ Canadian Bacon and Clover Cheddar
	Plant Inspired	Vegetarian Wild Rice Stuffed Peppers w/ Fire Roasted Tomato Sauce
	Global Adventure	Niman Ranch Ground Beef Stuffed Peppers w/ Organic Wild Rice and Lemon Brocolinni
	Patio Grill	New York Pastrami Quesadilla w/ House Made Kraut, Clover Swiss and Russian Dressing
	Stone Hearth Oven	Bacon, Lettuce, and Tomato Pizza or Four Cheese Blend Pizza
Dinner	Platillos Latinos	Mayan Style Pork Cochinita Sandwich w/ House Pickled Red Onions
	Tossed	Sonoma Beef Salad w/ Crispy Onion, Wild Raspberry, Lucinato Kale , Niman Ranch Beef and Lemon Viniagrette
	Plant Inspired	Vegan Sheppard's Pie w/ Dewley Farms Roasted Cauliflower
	Kitchen Table	Mesquite Chicken, Wild Mushroom, and Pasilla Pepper Stroganoff w/ Pappardelle and Cilantro Cream
	Patio Grill	Grass Fed Burgers, Vienna Beef Hot Dogs, Chicken Sandwiches: Grilled to Order on the Patio Al Fresco
Stone Hearth Oven	Meatlovers Calzone or Four Cheese Calzone	
Tossed	Sonoma Beef Salad w/ Crispy Onion, Wild Raspberry, Lucinato Kale , Niman Ranch Beef and Lemon Viniagrette	

Today's Soups

Tuesday's Special Features

Wednesday September 16, 2020

Breakfast	Hot Cereal	
	Breakfast Grill	Cage Free Eggs made to order and Gourmet Omelettes prepared to Order
	Breakfast Booster	Peach Pancakes w/ Foster Sauce and Carmalized Bananas
Lunch	Breakfast Bistro	Denver Scramble w/ Applewood Bacon and Fresh Fruit Salad
	Plant Inspired	Vegan Teriyaki Bowl
	Global Adventure	Free Range Chicken Chow Mein w/ Stir Fry Vegetable Medley and Garlic Noodles
	Patio Grill	House Made Garden Burger w/Gravenstein Apple Slaw and House Cut Chips
	Stone Hearth Oven	Maui Style Ham and Pineapple or Four Cheese Pizza
Dinner	Platillos Latinos	Carne Asada Tacos with Salsa Verde, Salsa Roja, Ranchero Beans and Spanish Rice
	Tossed	Classic Cobb Salad w/ Applewood Bacon, Haas Avocado, Cage Free Egg, Pt. Reyes Bleu, and Creamy House Mc
	Plant Inspired	Heirloom Tomato and Mushroom Casserole w/ Egg Noodles
	Route 66 Adventure	Amarillo,TX: BBQ Grass Fed Meatloaf w/ Buttermilk Mashed Potatoes and Sauteed Ratto Ranch Gold-bar Zuchinni
	Patio Grill	Grass Fed Burgers, Vienna Beef Hot Dogs, Chicken Sandwiches: Grilled to Order on the Patio Al Fresco
Stone Hearth Oven	Maui Style Ham and Pineapple or Four Cheese Pizza	
Tossed	Classic Cobb Salad w/ Applewood Bacon, Haas Avocado, Cage Free Egg, Pt. Reyes Bleu, and Creamy House Mc	

Today's Soups

Wednesday's Special Features

Thursday September 17, 2020

Breakfast	Breakfast Grill	Cage Free Eggs made to order and Gourmet Omelettes prepared to Order
	Breakfast Booster	Huevos Rancheros w/ Garden Fresh Salsa, Queso Fresco, and Fresh Fruit Salad
	Breakfast Bistro	Silva Chorizio or Grilled Vegetable Breakfast Burrito w/ Crispy Potatoes
Lunch	Napa Plant Inspired	R&D Kitchen Yountville,CA: Heirloom Tomato Gratin w/ Vegan Mozzarella and Toasted Pecan Bean Medley
	Napa Kitchen Table	Mustards Grill Oakville,CA: Mongolian Pork Loin Chop w/ Braised Red Cabbage and White Cheddar Scallop Potat
	Patio Grill	Gott's Refresher St. Helena,CA: Gott's Famous Ahi Tuna Sliders w/ Citrus Slaw and Crispy Sweet Potato Fries
	Napa Stone Hearth Ove	Cicio Yountville,CA: Roman Style Spicy Salami, Artichoke, Green Olive or Crispy Leek, Mushroom and Kalamata Piz
	Platillos Latinos	Red Hen Napa,CA:Free Range Chicken Enchilada or Queso Enchilada Bites w/ Cilantro Infused Black Beans
Dinner	Tossed	V. Sattui St. Helena, CA: Asian Shaken Beef Salad w/ Glass Noodles, Enoki Mushrooms, and Soy Lime Dressing
	Plant Inspired	Tempe Portobello Stir Fry w/ Ratto Ranch Gai Lon and Organic Brown Rice
	Kitchen Table	Roasted Diestel Turkey w/ Cornbread Stuffing, Giblet Gravy, Roast Toybox Carrots and Smashed Red Potatoes
	Patio Grill	Grass Fed Burgers, Vienna Beef Hot Dogs, Chicken Sandwiches: Grilled to Order on the Patio Al Fresco
	Stone Hearth Oven	Carmalized Onion, Pickled Jalapeno, and Carnitas Pizza or Four Cheese
Tossed	V. Sattui St. Helena, CA: Asian Shaken Beef Salad w/ Glass Noodles, Enoki Mushrooms, and Soy Lime Dressing	

Today's Soups

Thursday's Special Features

Road Trip to Napa County!

Friday September 18, 2020

Breakfast	Breakfast Grill	Cage Free Eggs made to order and Gourmet Omelettes prepared to Order
	Breakfast Booster	
	Breakfast Bistro	Fried Cage Free Eggs w/ Clover Cheddar, and Canadian Bacon on Sourdough
Lunch	Indian Plant Inspired	Paneer Tikka Masala w/ Basmati Rice and Naan Bread
	Passage to India	Lamb Vindaloo w/ Lentil Dal, Basmati Rice, Curried Fitz farm
	Patio Grill	Niman Ranch Sliders w/ House Made American Cheese and Russian Dressing
	Stone Hearth Oven	BLT Pizza or Four Cheese
	Platillos Latinos	Carne Asada Torta w/ Salsa Verde and Papas Fritas
Dinner	Tossed	Santa Fe Chicken w/ Roasted Corn, Black Beans, Avocado, Queso Fresco, Tomato, and Crispy Romaine
	Plant Inspired	Four Cheese Quinoa Macaroni Bake w/ Roasted Brocollini
	Kitchen Table	Southern Fried Buttermilk Fried Chicken w/ Country Gravy and Cheddar Grits
	Patio Grill	Grass Fed Burgers, Vienna Beef Hot Dogs, Chicken Sandwiches: Grilled to Order on the Patio Al Fresco
	Stone Hearth Oven	BLT Pizza or Four Cheese
Tossed	Santa Fe Chicken w/ Roasted Corn, Black Beans, Avocado, Queso Fresco, Tomato, and Crispy Romaine	

Today's Soups

Friday's Special Features