

Your Café Team

General Manager: Nathalie Cassidy
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 December 3, 2018

Breakfast	Hot Cereal	Steel Cut Oatmeal	Cream of Wheat
	Breakfast Grill	Cage Free Eggs Made to Order Your Way or Omelet Station (V)	
	Breakfast Booster	Cinnamon-Vanilla French Toast with Maple Syrup and Applewood Smoked Bacon	
Lunch	Breakfast Bistro	Cage Free Scrambled Eggs, Applewood Smoked Bacon or Sausage Links and Hash Browns	
	Garden Patch	Roasted Cajun Tofu with Cumin Sour Cream, Organic Cilantro Rice and Roasted Fall Vegetable Medley	
	Global Adventure	Roasted Cajun Free Range Chicken with Cumin Sour Cream, Organic Cilantro Rice and Roasted Fall Vegetable Medley	
	Market Grill	Grilled All Beef Hot Dogs with Sautéed Capay Farm Bell Peppers and Onions with French Fries	
	Stone Hearth Oven	Meat Lover Pizza or Epicurean Four Cheese Pizza	
	Gluten Free	Pepperoni Pizza on Gluten Free Flat Bread	
Dinner	Deli Creations	Classic Dry Aged Salami and Cheddar Cheese Sandwich	
	Tossed	Classic Cobb Salad	
	Garden Patch	Grilled Tofu with House Made BBQ Sauce, Mashed Potatoes and Roasted Fall Vegetables	
	Kitchen Table	Roasted All Natural Pork Loin with House-Made Texas BBQ Sauce, Mashed Potatoes and Roasted Fall Vegetables	
	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Coke Farm Potato and Pesto Pizza (V) or Epicurean Four Cheese Pizza	
Tossed	Classic Cobb Salad		

Today's Soups	Manhattan Seafood Stew
Monday's Special Features	Spanish Roasted Garlic Bisque
Breakfast Bar:	Toast, Yogurts, Fresh Fruit and Cereal Daily
Lunch Daily:	Farmers' Street Salad Bar with House Made Dressings

Tuesday December 4, 2018

Breakfast	Hot Cereal	Steel Cut Oatmeal	Cream of Wheat
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)	
	Breakfast Booster	Applewood Smoked Bacon, Scrambled Cage Free Eggs and Cheddar Cheese English Muffin Sandwich with Country Potatoes	
Lunch	Breakfast Bistro	Cage Free Scrambled Eggs, Applewood Smoked Bacon, and Country Breakfast Potatoes	
	Garden Patch	Grilled Wo Chong Tofu with Sweet Chili Sauce over Egg Fried Rice and Vegetable Stir Fry	
	Global Adventure	Fried Pork Katsu with Sweet Chili Sauce over Egg Fried Rice and Vegetable Stir Fry	
	Market Grill	Turkey Corn Dogs with French Fries	
	Stone Hearth Oven	Pepperoni, Sausage, and Mushroom or Epicurean Four Cheese Pizza	
	Gluten Free	Capay Farm Ratatouille with Gluten Free Penne Pasta	
Dinner	Deli Creations	Smoked Turkey with Pesto Panini	
	Tossed	Classic Cobb Salad	
	Garden Patch	Roasted Garden Chicken (Soy Protein) with Wild Mushroom Ragout, Organic Rice Pilaf and Roasted Capay Farm Brussel Sprouts	
	Kitchen Table	Roasted Grass Fed Beef with Wild Mushroom Ragout, Organic Rice Pilaf and Roasted Capay Farm Brussel Sprouts	
	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Pepperoni, Sausage, and Mushroom or Epicurean Four Cheese Pizza	
Tossed	Classic Cobb Salad		

Today's Soups	Tuscan Tomato Soup
Tuesday's Special Features	Chinese Grass Fed Beef Borscht
Breakfast Bar:	Toast, Yogurts, Fresh Fruit and Cereal Daily
Lunch Daily:	Farmers' Street Salad Bar with House Made Dressings

Wednesday December 5, 2018

Breakfast	Hot Cereal	Steel Cut Oatmeal	Cream of Wheat
	Breakfast Grill	Cage Free Eggs Made to Order Your Way or Omelet Station (V)	
	Breakfast Booster	Cinnamon-Raisin Bread Pudding with Fresh Whipped Cream	
Lunch	Breakfast Bistro	Cage Free Scrambled Eggs, Applewood Smoked Bacon, and Country Breakfast Potatoes	
	Garden Patch	Pasta Bar - Penne Pasta with Thirty Hour Simmer Bolognese or Alfredo Sauce with Roasted Broccoli and Gilroy Garlic Bread	
	Kitchen Table	Pasta Bar - Penne Pasta with Thirty Hour Simmer Bolognese or Alfredo Sauce with Roasted Broccoli and Gilroy Garlic Bread	
	Market Grill	Pulled BBQ Pork Sandwich with French Fries	
	Stone Hearth Oven	Ham and Caramelized Onion or Epicurean Four Cheese Blend Pizza (V)	
	Gluten Free	California Vegetarian Sandwich on Gluten Free Bread	
Dinner	Deli Creations	Black Forest Ham and Cheese Panini	
	Tossed	Classic Cobb Salad	
	Garden Patch	#REF!	
	Global Adventure	#REF!	
	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Ham and Caramelized Torpedo Onion Pizza or Epicurean Four Cheese Blend Pizza (V)	
Tossed	Classic Cobb Salad		

Today's Soups	Hot and Sour Beef Soup
Wednesday's Special Features	Cream of Acorn Squash
Breakfast Bar:	Toast, Yogurts, Fresh Fruit and Cereal Daily
Lunch Daily:	Farmers' Street Salad Bar with House Made Dressings

Thursday December 6, 2018

Breakfast	Hot Cereal	Steel Cut Oatmeal	Cream of Wheat
	Breakfast Grill	Cage Free Eggs Made to Order Your Way or Omelet Station (V)	
	Breakfast Booster	Applewood Smoked Bacon, Scrambled Cage Free Eggs and Cheddar Cheese Breakfast Burritos with Country Potatoes	
Lunch	Breakfast Bistro	Cage Free Scrambled Eggs, Applewood Smoked Bacon, and Country Breakfast Potatoes	
	Garden Patch	Fried Capay Farm Eggplant with Red Pepper Sofrito, Roasted Herb Red Bliss Potatoes and Sautéed Winter Marin Vegetable Medley	
	Global Adventure	Roasted All Natural Pork with Red Pepper Sofrito, Roasted Herb Red Bliss Potatoes and Sautéed Winter Marin Vegetable Medley	
	Market Grill	Grass Fed Cheeseburgers with French Fries	
	Stone Hearth Oven	Irish Pizza or Epicurean Four Cheese Pizza	
	Gluten Free	Pepperoni Pizza on Gluten Free Flat Bread	
Dinner	Deli Creations	Classic Bacon, Lettuce, and Tomato on Artisan Bread	
	Tossed	Classic Cobb Salad	
	Garden Patch	Roasted Pesto Crusted Wo Chong Tofu Steak, Maccaroni and Cheese and Roasted Capay Farm Vegetable Medley	
	Kitchen Table	Roasted Pesto Crusted Grass Fed Beef, Maccaroni and Cheese and Roasted Capay Farm Vegetable Medley	
	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Pepperoni Pizza and Four Cheese Pizza	
Tossed	Classic Cobb Salad		

Today's Soups	Spanish Chorizo and Vegetable Soup
Thursday's Special Features	Caramelized Onion and Potato Bisque
Breakfast Bar:	Toast, Yogurts, Fresh Fruit and Cereal Daily
Lunch Daily:	Farmers' Street Salad Bar with House Made Dressings

Friday December 7, 2018

Breakfast	Hot Cereal	Steel Cut Oatmeal	Cream of Wheat
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)	
	Breakfast Booster	Southwestern Huevos Rancheros with Garden Fresh Salsa and Crispy Potatoes (V)	
Lunch	Breakfast Bistro	Cage Free Scrambled Eggs, Applewood Smoked Bacon, and Country Breakfast Potatoes	
	Garden Patch	Baked Wo Chong Tofu Steak with Hawaiian Sho Yu Sauce, Organic Rice Pilaf and Roasted Capay Farm Broccoli and Cauli	
	Global Adventure	Baked Atlantic Salmon with Sundried Tomato Cream Sauce, Organic Rice Pilaf and Roasted Capay Farm Broccoli and Cauli	
	Market Grill	Albacore Tuna Melt on San Francisco Sour Dough and French Fries	
	Stone Hearth Oven	Pepperoni Pizza or Epicurean Four Cheese Blend Pizza (V)	
	Gluten Free	Build Your Own Sandwich Bar	
Dinner	Deli Creations	Santa Fe Chicken Panini with Chipotle Aioli	
	Tossed	Classic Cobb Salad	
	Garden Patch	Fried Breaded Garden Chicken (Soy Protein) with Choice of BBQ Sauce, Buffalo Sauce or Sweet Chili Sauce, Mashed New Dewley Potatoes and R	
	Kitchen Table	Fried Chicken Wings with Choice of BBQ Sauce, Buffalo Sauce or Sweet Chili Sauce, Mashed New Dewley Potatoes and R	
	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Mushroom and Tomato Pizza or Pepperoni Pizza or Epicurean Four Cheese Blend Pizza (V)	
Tossed	Classic Cobb Salad		

Today's Soups	Ancient Grain Farro and Vegetable Soup
Friday's Special Features	Asian Beef and Vegetable Soup
Breakfast Bar:	Toast, Yogurts, Fresh Fruit and Cereal Daily
Lunch Daily:	Farmers' Street Salad Bar with House Made Dressings