

Your Café Team

General Manager: Nathalie Cassidy
Your Executive Chef: Ryan Satchwell
For Catering, Please Call: 415-457-0140

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 15, 2019

Breakfast	Hot Cereal	Steel Cut Oatmeal (VG)	Cereal of the Day (VG)
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)	
	Breakfast Booster	Applewood Smoked Bacon and Mushroom Scramble with Tater Tot	
Lunch	Breakfast Bistro	Cage Free Eggs , Applewood Smoked Bacon, and Country Style Potatoes	
	Vegetarian	Thai Red Curried Tofu & Mushrooms, Steamed Organic Basmati Rice, Roasted Broccoli & Cauliflower	
	Kitchen Table	Thai Red Curried Beef & Mushrooms, Steamed Organic Basmati Rice, Roasted Broccoli & Cauliflower	
	Market Grill	Classic Bahn Mi, Sliced Ham, Asian Citrus Slaw, Sriracha Aioli, Sweet Potato Fries	
	Stone Hearth Oven	Classic Pepperoni -or- Epicurean Four Cheese Pizza	
Dinner	Garden Patch	Stewed Coconut Lentils, Steamed Organic Basmati Rice, Roasted Broccoli & Cauliflower	
	Deli Creation	Fresh Mozzarella, Salami & Pepperoncini Panini, Fresh Sliced Tomato, Le Boulanger Ciabatta, Basil Aioli	
	Tossed	Picnic Style Pasta Salad	
	Garden Patch	Grilled Portobello's with Tomato Basil Compote, Grilled Vegetables , and Roasted Fingerling Potatoes	
	Kitchen Table	Grilled All Natural Pork Loin with Tomato Basil Compote, Grilled Vegetables , and Roasted Fingerling Potatoes	
Dinner	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	BBQ Free Range Chicken Pizza or Epicurean Four Cheese Pizza	
	Tossed	Classic Tossed Caesar Salad	

Today's Soups

Roasted Cauliflower & Potato Bisque

Cuban Black Bean & Beef

Monday's Special Features

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

Tuesday April 16, 2019

Breakfast	Hot Cereal	Steel Cut Oatmeal (VG)	Cereal of the Day (VG)
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)	
	Breakfast Booster	Breakfast Sandwich - Scrambled Cage Free Eggs, Mild Cheddar Cheese and Breakfast Sausage Link	
Lunch	Breakfast Bistro	Cage Free Eggs , Applewood Smoked Bacon, and Country Style Potatoes	
	Vegetarian	Roasted Herb Tofu Steak with Lemon Butter Sauce, Asparagus Risotto , with Roasted Spring Vegetables Medley	
	Kitchen Table	Niman Ranch Pork with Lemon Butter Sauce, Asparagus Risotto , with Roasted Spring Vegetables Medley	
	Market Grill	All Natural BBQ Pulled Pork Sandwich with Tangy Cole Slaw and Shoe String Fries	
	Stone Hearth Oven	Black Forest Ham, Pepperoni and Mushroom Pizza or Epicurean Four Cheese Pizza	
Dinner	Deli Creation	Slow Roasted Carnitas Quesadillas with House Made Salsa Fresca, Fresh Pico De Gallo and Sour Cream	
	Garden Patch	Almond Milk Polenta with Balsamic Fried Brussels Sprouts & Roasted Cherry Tomatoes	
	Tossed	Slow Beans-Snow Cap, Tongue of Fire and Garbanzo with Orange Citrus Vinaigrette	
	Garden Patch	Vegetarian Meatloaf with BBQ Sauce, Smashed Red Potatoes and Steamed Capay Farm Broccoli and Cauliflower	
	Kitchen Table	Meat Loaf with BBQ Sauce, Smashed Red Potatoes, Steamed Broccoli Crowns & Cauliflower	
Dinner	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Black Forest Ham, Pepperoni and Mushroom Pizza or Epicurean Four Cheese Pizza	
	Tossed	Greek Salad: Little Gem Lettuce, Kalamata Olive, Capay Roma Tomato, Meyer Lemon, and Red Onion w/ House Made Itc	

Today's Soups

Free Range Turkey, with Ratto Brother Farms Vegetables and Rice

Slow Beans-Jacob Cattle Bean and Tomato

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 17, 2019

Breakfast	Hot Cereal	Steel Cut Oatmeal (VG)	Cereal of the Day (VG)
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)	
	Breakfast Booster	Vanilla Cinnamon Pancakes with Fresh Strawberries and Maple Syrup	
Lunch	Breakfast Bistro	Cage Free Eggs , Applewood Smoked Bacon, and Country Style Potatoes	
	Vegetarian	Grilled Portobello Mushroom Stuffed, Four Cheese Macaroni and Cheese and Corn on the Cobb with Early Sonoma Vege	
	Kitchen Table	Fried Free Range Chicken, Four Cheese Macaroni and Cheese and Corn on the Cobb with Early Sonoma Vegetables	
	Market Grill	Grilled Black Forest Ham and Cheese Sandwich with French Fries	
	Stone Hearth Oven	Free Range Chicken Alfredo and Spinach Pizza or Epicurean Four Cheese Pizza	
Dinner	Garden Patch	Roasted Beef Steak Tomatoes Stuffed with Quinoa with Roasted Vegetables and Vegan Mac and Cashew Cream	
	Deli Creation	Smoked Turkey Pesto with Fresh Tomato Mozzarella Panini	
	Tossed	Slow Beans-Snow Cap, Tongue of Fire and Garbanzo with Orange Citrus Vinaigrette	
	Garden Patch	Korean BBQ Tofu Stir Fry over Jasmine Rice and Sautéed Chinese Long Beans & Squash, Kim Chee	
	Kitchen Table	Korean BBQ Pork Stir Fry over Jasmine Rice and Sautéed Chinese Long Beans & Squash, Kim Chee	
Dinner	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Free Range Chicken Alfredo and Spinach Pizza or Epicurean Four Cheese Pizza	
	Tossed	Japanese Rice Noodle Salad with Sesame Soy Vinaigrette	

Today's Soups

Free Range Turkey, with Ratto Brother Farms Vegetables and Rice

Slow Beans-Jacob Cattle Bean and Organic Stanislaus Tomato

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 18, 2019

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	Breakfast Burrito - Cage Free Eggs, Hash Browns, Pork Sausage and Cheddar Cheese	
Lunch	Breakfast Bistro	Cage Free Eggs , Applewood Smoked Bacon, and Country Style Potatoes	
	Vegetarian	Vegetarian Lasagna with Sautéed Capay Farm Broccoli and Carrots and Gilroy Garlic Bread	
	Kitchen Table	Grass Fed Beef Lasagna with Sautéed Capay Farm Broccoli and Carrots and Gilroy Garlic Bread	
	Market Grill	Sweet Italian Sausage Sandwich with Sautéed Bell Peppers, Onions, and Gilroy Garlic Fries	
	Stone Hearth Oven	Meat Loves Pizza or Epicurean Four Cheese Pizza	
Dinner	Garden Patch	Chipotle Braised Brown Lentils, Garlic Sauteed Riced Cauliflower, Grilled Early Girl Tomatoes	
	Deli Creation	Free Range Buffalo Chicken With Melted Point Reyes Blue Cheese Panini	
	Tossed	Bloomsdale Spinach, Feta Cheese, Orange Segments with Applewood Smoked Bacon and Red Wine Vinaigrette	
	Garden Patch	Panang Tofu Curry over Basmati Rice, Curried Vegetable Medley and Naan Bread	
	Kitchen Table	Free Range Panang Chicken Curry over Basmati Rice, Curried Vegetable Medley and Naan Bread	
Dinner	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Meat Loves Pizza or Epicurean Four Cheese Pizza	
	Tossed	Bloomsdale Spinach, Feta Cheese, Orange Segments with Applewood Smoked Bacon and Red Wine Vinaigrette	

Today's Soups

Spring Minestrone

Broccoli Bisque

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 19, 2019

Breakfast	Hot Cereal	Steel Cut Oatmeal	Cereal of the Day
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)	
	Breakfast Booster	Marin Vegetable and Potato Frittata with Country Potatoes	
Lunch	Breakfast Bistro	Cage Free Eggs , Applewood Smoked Bacon, and Country Style Potatoes	
	Vegetarian	Sweet & Sour Fried Tofu, Steamed Jasmine Rice, Stir Fried Local Vegetables	
	Kitchen Table	Lemon & Ginger Seared Tilapia, Steamed Jasmine Rice, Stir Fried Local Vegetables	
	Market Grill	Grilled Albacore Tuna Melt with Swiss Cheese on Le Boulanger Sourdough with Onion Rings	
	Stone Hearth Oven	Cremeni & Shiitake Mushroom Pizza or Epicurean Four Cheese Pizza	
Dinner	Garden Patch	Baked Vegetarian Samosas with Mango Chutney, Steamed Curry Quinoa, Stewed Tomatoes & Chickpeas	
	Deli Creation	Grilled Marin Vegetables, Cheddar Cheese and Chipotle Aioli Panini	
	Tossed	Ratto Ranch Baby Arugula, Fresh Watermelon, Feta Cheese with Watermelon Vinaigrette	
	Garden Patch	Build you own Potato Bar with Condiments, Green Onion, Bacon bits, Sour Cream, Cheese, Pickled Jalapeno	
	Kitchen Table	Baked Sundried Tomato and Caramelized Onions Atlantic Salmon, Baked New Dewley Potato and Sautéed Bloomsdale Sp	
Dinner	Market Grill	Our Selection of Daily Grilled Entrees	
	Stone Hearth Oven	Cremeni and Shiitake Mushroom Pizza or Epicurean Four Cheese Pizza	
	Tossed	Ratto Ranch Baby Arugula, Fresh Watermelon, Feta Cheese with Watermelon Vinaigrette	

Today's Soups

Celery Root & Sunchoke Bisque

New England Clam Chowder

Friday's Special Features

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