

Monday	June 10, 2019
<i>Today's Soup</i>	Garden Minestrone
<i>Global Adventures</i>	Classic Lasagna Bolognese -or- Spinach and Fitz Farm Portobello Lasagna
<i>Plant Inspired</i>	Vegan "Meatballs" with Thirty Hour Marinara and Organic Penne Pasta and Garden Ratatouille
<i>Sandwich of the Day</i>	
<i>Farmer's Street</i>	Organic and Local Greens, Fresh Seasonal Toppings and Scratch-made Dressings
<i>Deli Creations</i>	House Roasted Meats, Assorted Local Cheese, Gourmet Toppers and Artisan Breads
<i>Desserts</i>	
Tuesday	June 11, 2019
<i>Today's Soup</i>	Organic Cauliflower Cheddar
<i>Passage to India</i>	Northern Indian Butter Chicken with Basmati Rice, Curried Bengard Farms Spring Vegetables and Fresh Naan Bread
<i>Plant Inspired</i>	Indian Vegetartian Dal, Cauliflower Aloo Gobi and Fresh Naan Bread
<i>Sandwich of the Day</i>	
<i>Farmer's Street</i>	Organic and Local Greens, Fresh Seasonal Toppings and Scratch-made Dressings
<i>Deli Creations</i>	House Roasted Meats, Assorted Local Cheese, Gourmet Toppers and Artisan Breads
<i>Desserts</i>	
Wednesday	June 12, 2019
<i>Today's Soup</i>	Slow White Bean and Lucinato Kale
<i>Route 66 Adventure</i>	Amarillo Style BBQ Meatloaf with Roasted Chipotle Mashed Potatoes, Whiskey Mushroom Sauce and Spring Vegetable Medley
<i>Plant Inspired</i>	Texas Style Green Chile and Roasted Corn Flautas with Cilantro Rice and Garden Salsa Fresca
<i>Sandwich of the Day</i>	
<i>Farmer's Street</i>	Organic and Local Greens, Fresh Seasonal Toppings and Scratch-made Dressings
<i>Deli Creations</i>	House Roasted Meats, Assorted Local Cheese, Gourmet Toppers and Artisan Breads
<i>Desserts</i>	
Thursday	June 13, 2019
<i>Today's Soup</i>	Organic Garden Vegetable
<i>Global Adventures</i>	Schezwan Syle Beef or Temphe Bowl with Vegetable Fried Rice, Chow Mein Noodles and Organic Stir Fried Webb Ranch Spring Vegetables
<i>Plant Inspired</i>	Grilled Capay Farms Eggplant, Wild Shitake Mushrooms and Organic Soba Noodles
<i>Sandwich of the Day</i>	
<i>Farmer's Street</i>	Organic and Local Greens, Fresh Seasonal Toppings and Scratch-made Dressings
<i>Deli Creations</i>	House Roasted Meats, Assorted Local Cheese, Gourmet Toppers and Artisan Breads
<i>Desserts</i>	
Friday	June 14, 2019
<i>Today's Soup</i>	Classic Potato Leek
<i>Honolulu Kitchen Table</i>	Kulua Style Pork with Sauteed Maui Gai Lon, Hawaiian Macaroni and Maui Roasted Yams
<i>Plant Inspired</i>	Hawaiian BBQ Vegan "Chicken" Bowl with Torpedo Onion, Red Pepper, Grilled Maui Pineapple, Bloomsdale Spinach and Red Quinoa
<i>Sandwich of the Day</i>	
<i>Farmer's Street</i>	Organic and Local Greens, Fresh Seasonal Toppings and Scratch-made Dressings
<i>Desserts</i>	

Location 1 Service Hours:

11:30 am - 1:30 pm

Promotions & Activities

Wednesday June 26th- "Eat a Rainbow Day". Enjoy an ancient grains bowl with an assortment of local organic vegetables. Served over brown rice.

Did You Know?



Epicurean Offers
 Grass Fed Ground Beef
 Free Range Poultry
 Cage Free Eggs
 Wild Seafood
 Dolphin Free Tuna
 Dressings from Scratch
 In-house Roasted Meats

Because we care about the environment and YOU!

Your Executive Chef: Rick Lewis | Rick@epicurean-group.com | 408 515-6144
Your General Manager:
Your Catering Manager:
Location 1 Café Manager: Maggie Hurtado maggie@epicurean-group.com

Menu Key

