



Penguin Café

April 7, 2025

Your Café Team

Your General Manager: Oscar Garra Oscar@epicurean-group.com  
Your Executive Chef: Edgar Moreno edgar@epicurean-group.com  
For Catering, Please Call: Oscar@epicurean-group.com

Café Hours

Breakfast: 7:30 - 9:30  
Lunch: 11:30 - 1:30  
Afternoon Break: 4:00 - 7:00  
Dinner: 4:30-6:30

Monday April 7, 2025

Breakfast	Hot Cereal	Steel Cut Oatmeal with Raisins, Dried Cranberries, Flax Seeds, Chia Seeds
	Breakfast Special	Blueberry Pancakes with Berry Compote, French Toast and Yogurt, Granola, Fruit and Maple Syrup
	Breakfast Booster	Cage Free Eggs MTO or Omelet Station (V) Cage Free Scrambled, Cheesy Eggs, Country Potatoes, Applewood Bacon, Breakfast Sausage
	Breakfast Grill	MTO Bacon and Egg Sun's Up Sandwich, Three Cheese and Jambon Omelets (Chef's Daily Special)
Lunch	Plant Inspired (VG)	GF Bean Pasta with Basil Pesto(VG), Kale Ariabata with Spaghetti Squash(VG), Grilled Lemon Broccolini(VG)
	Global Adventure	Sweet and Fire Chicken, Beijing Beef, Scallion &Veggie Fried Rice (V), Veggie Chow Mein Noodles (V)
	Farmers Street (V)	Stir Fried Broccoli and Hodo Soy Beaner Tofu(V), Salt and Pepper Edamame(V), Ginger Gai Lan and Grilled Portobello(V)
	Patio Grill	(Chef's Daily Special)-Buffalo Chicken Sandwich with French Fries, MTO Quesadillas, Grilled Cheese (V), Smash Burgers, Crispy Chicken Sandwiches and French Fries
Dinner	Stone Hearth Oven	Roasted Vegetable Pizza(V), Pepperoni Pizza, Three Cheese Pizza(V), Cauliflower Crust Hawaian Pizza (MWOG)
	Platillos Latino Menu	BYO Roasted Turkey Chile Verde Tacos or Bowl: Garlic Black Beans, Pinto Beans, Spanish Rice, Cilantro Rice, 3 Salsa's, SC
	Farmers Street	Garden Greens, Roasted Corn, Shredded Carrots, Radish, Asparagus, Quinoa, Strawberry Vin, House Dressings
	Plant Inspired	Vegan Burrito Bowl: Soy Rizo, Poblano Rice, Grilled Spring Vegetables, Church Brothers Romaine Lettuce
Dinner	Global Adventure	Grilled Herb Lamb or Chicken Mushroom Marsala (Italian), Roasted Rosemary Potatoes, Lemon Herb Rice
	Market Grill	(Chef's Daily Special)-Buffalo Chicken Sandwich with French Fries, MTO Quesadillas, Grilled Cheese (V), Smash Burgers, Chicken Sandwiches and French Fries
	Stone Hearth Oven	Roasted Vegetable Pizza(V), Pepperoni Pizza, Three Cheese Pizza(V), Cauliflower Crust Hawaian Pizza (MWOG)
	Platillos Latinos Menu	BYO Peruvian Lomo Saltado: Thinly Sliced Beef, Sauteed Tomatoes, Caramelize Onions, & Jasmine Rice

Today's Soups  
Turkey Chili,  
Roasted Red  
Pepper and  
Tomato Soup (V)

Served Daily

Make your own Parfait  
Bar  
House Made Breakfast  
Breads  
Toast Bar  
House Made Desserts

Tuesday April 8, 2025

Breakfast	Hot Cereal	Steel Cut Oatmeal with Raisins, Dried Cranberries, Flax Seeds, Chia Seeds
	Breakfast Special	Daily Special-Chilaquiles with Tortillas, Green Tomatillo Salsa, Cilantro and Green Onions. Seasonal Buttermilk Pancakes, French Toast and Overnight Oatmeal Bar with Yogurt, Granola, Fruit and Ma
	Breakfast Booster	Cage Free Eggs MTO, Omelet Station (V) Scrambled Eggs , Cheesy Eggs, Country Potatoes, Applewood Bacon, Breakfast Sausage
	Breakfast Grill	Turkey Sausage, Cheese and Egg Burrito. Spring Omelet-Caramelized Onion, Asparagus, Jack Cheese, Mushrooms (V)
Lunch	Plant Inspired (VG)	Stir Fried Crunchy Garlic Tofu Bowl, Hodo Soy Tofu, Chile de Harbol, Gochujang Sauce, Steamed Jasmine Rice, Sauteed Ginger Bok Choy (VG)
	Global Adventure	Moroccan Beef or Greek Garlic Salmon, Saffron Rice, Garlic Hummus, Tzatziki, Pita Bread
	Farmers Street (V)	Greek Garlic "Vegan Chicken", Roasted Artichoke with Red Pepper Gremolata, Falafel with Spicy Yogurt Tzatziki
	Market Grill	(Chef's Daily Special) MTO El Diablo Burger with Pepperjack Cheese, Charred Jalapeno. Quesadillas, Grilled Cheese(V), Smash Burgers, Grilled Chicken Sandwiches and House Cut French Fries
Dinner	Stone Hearth Oven	Tofu Tikka Masala Pizza , Pepperoni Pizza, Three Cheese Pizza, MWOG-Margarita Pizza-Tomatoes and Mozzarella Cheese
	Platillos Latino	Cheese Pupusas, Pickled Cabbage, & Tomato Sauce
	Farmers Street	Strawberry Salad with Feta- Marin Sonoma Mixed Greens, Watsonville Strawberries, Red Grapes, Feta Cheese & Lemon Dressing (V)
	Plant Inspired	Stuffed Yellow Squash, Tofu Picadillo, Steamed Brown Rice (V)
Dinner	Global Adventure	Ropa Vieja, Pollo a La Brasa, Congri Rice (Jasmine rice, black beans, red bell pepper), Roasted Rainbow Cauliflower
	Market Grill	(Chef's Daily Special)-MTO El Diablo Burger with Pepperjack Cheese, Charred Jalapeno. MTO Quesadillas, Grilled Cheese, Smash Burgers, Grilled Chicken Sandwiches and French Fries
	Stone Hearth Oven	Potato and Kale Pizza (V) , Pepperoni Pizza, Three Cheese Pizza (V), MWOG-Margarita Pizza-Tomatoes and Mozzarella Cheese
	Platillos Latino	Chayote Squash Chicken Chili Verde Taco Bowl with Cilantro Rice, Black Beans & Pico De Gallo

Today's Soups  
Pozole Verde ,  
Menudo

Make your own Parfait  
Bar  
House Made Breakfast  
Breads  
House Made Desserts

Wednesday April 9, 2025

Breakfast	Hot Cereal	Steel Cut Oatmeal, Raisins, Dried Cranberries, Flax Seeds, Chia Seeds
	Breakfast Special	Make your own Waffle Bar, Maple Syrup, Peanut Butter, Nutella, Banana, Chopped Candied Pecans
	Breakfast Booster	Spring Vegetable Fratta with Mushroom, Baby Spinach and Cage Free Egg. Cage Free Eggs MTO or Omelet Station (V) Cage Free Scrambled, Cheesy Eggs, Country Potatoes, Applewood Bacon, E
	Breakfast Grill	French Toast Banana's Foster, MTO Breakfast Sandwiches, Burritos and Omelets with French Fine Herbs and Cheese (V)(Chef's Daily Special)
Lunch	Plant Inspired	Grilled Cajun Cauliflower Bowl: Grilled Sonoma Cauliflower, Grilled Corn, Lemon and Pink Pepper Veggies, Brown Rice
	Global Adventure	Honey Mustard Pork loin, Seared Snapper with Cajun Creole Sauce, House Made Mac and Cheese, Sauteed Garlic Spinach
	Farmers Street (V)	Wo Chong Honey Mustard Tofu, Grilled Asparagus with Balsamic Glaze, Herb Roasted Yellow Wax Beans
	Market Grill	(Chef's Daily Special)-Black and Blue Burger Point Reyes Bleu Cheese, Bacon & Pepper Aioli. MTO Quesadillas, Grilled Cheese (V), Smash Burgers, Crispy Chicken Sandwiches and French Fries
Dinner	Stone Hearth Oven	Butter Chicken Pizza , Pepperoni Pizza, Three Cheese Pizza (V) MWOG-Alfredo Sauce and Creamini Mushroom (V)
	Chef's Special	Chef Special: Grilled Rack of Of Lamb with Mashed Potato tolped with Italian Salsa Verde
	Farmers Street	Perfect Spring Salad-Little Gem Lettuce, Easter Radish, Avocado, Persian Cucumbers, Roasted Asparagus, Artichoke Hearts & Lemon Champagne Vin
	Plant Inspired	Garlic Veggies, Green Beans Tempura, Vegan Beef Sloppy Joes with Gluten Free Bun
Dinner	Global Adventure	Sloppy Joes With Brioche Bun , Chicken Florentine, Mashed Potatoes,
	Market Grill	(Chef's Daily Special)-Black and Blue Burger Point Reyes Bleu Cheese, Bacon & Pepper Aioli. MTO Quesadillas, Grilled Cheese (V), Smash Burgers, Crispy Chicken Sandwiches and French Fries.
	Stone Hearth Oven	Butter Chicken Pizza , Pepperoni Pizza, Three Cheese Pizza (V) MWOG-Alfredo Sauce and Creamini Mushroom (V)
	Platillos Latino	Chef Special: Grilled Rack of Of Lamb with Mashed Potato tolped with Italian Salsa Verde

Today's Soups  
Creamy Veggie  
and Chicken Soup,  
Veggie Tikka  
Masala Soup (V)

Served Daily

Make your own Parfait  
Bar  
House Made Breakfast  
Breads  
House Made Desserts

Thursday April 10, 2025

Breakfast	Hot Cereal	Steel Cut Oatmeal, Raisins, Dried Cranberries, Flax Seeds, Chia Seeds
	Breakfast Special	Croissant Sandwich with Cage Free Egg and Jambon. Daily Special Seasonal Buttermilk Pancakes, French Toast and Overnight Oatmeal Bar with Yogurt, Granola, Fruit and Maple Syrup
	Breakfast Booster	Cage Free Eggs MTO or Omelet Station (V) Cage Free Scrambled, Cheesy Eggs, Country Potatoes, Applewood Bacon, Breakfast Sausage
	Breakfast Grill	(Chef's Daily Special)-MTO Omelet Fresh Tomato, Gruyere and Tarragon (V) MTO Breakfast Sandwiches, MTO Sausage and Cheese Burritos
Lunch	Plant Inspired	Eggplant with Scallion Oil and Vegan Cheese (Scallion, Sesame Seed, Fresno Pepper), Red Lentil Pasta with Piquillo Pepper Pesto, Roasted Cherry Tomato Crostini (VG)
	Global Adventure	Qeema Indian Curried Beef, Chicken Tandoori, Aromatic Basmati Rice, Naan Bread
	Market Grill	(Chef's Daily Special)-Pulled Pork BBQ Sandwich with Coleslaw and French Fries, MTO Quesadillas, Grilled Cheese(V), Smash Burgers, Crispy Chicken Sandwiches and French Fries
	Stone Hearth Oven	Sonoma Vegetable Pizza (V), Sopresstta & Pepperoni Pizza, Three Cheese Pizza (V), MWOG-Ham and Pineapple
Dinner	Farmers Street (V)	Aloo Gobi, Paneer Tikka Masala, Chickpea Curry, Cumin Basmati Rice (V)
	Farmers Street	Protein Power Budda Bowl-Quinoa, Brown Rice, Crispy Tofu, Avocado, Carrots, Red Bell Peppers, Purple Cabbage Tomato, Cucumbers, Red Onion & Lemon Tahini
	Plant Inspired	Black Bean Fiesta Bowl: Black Beans, Herbed Sweet Potato, Cilantro, Brown Rice, Avocado, Chipotle Aioli (VG)
	Global Adventure	Oven Roasted Herb Chicken Creamy Garlic Sauce, Tilapia Steak with Sweet Tomato Relish, Tempura Green Beans
Dinner	Market Grill	(Chef's Daily Special)-Pulled Pork BBQ Sandwich with Coleslaw and French Fries. MTO Quesadillas, Grilled Cheese(V), Smash Burgers, Crispy Chicken Sandwiches and French Fries
	Stone Hearth Oven	Sonoma Vegetable Pizza (V), Sopresstta & Pepperoni Pizza, Three Cheese Pizza (V), MWOG-Ham and Pineapple
	Platillos Latino	BYO Carnitas Tacos, Burritos, Salad Bowl Seived with Spanish Rice, Pinto Beans and Church Brother Shredded Lettuce, Pico De Gallo, Sour Cream & Roasted Tomato Salsa

Today's Soups  
Lentil Soup (VG),  
Creamy Butternut  
Squash Bisque (V)

Served Daily

Make your own Parfait  
Bar  
House Made Breakfast  
Breads  
House Made Desserts

Friday April 11, 2025

Breakfast	Hot Cereal	Steel Cut Oatmeal with Raisins, Dried Cranberries, Flax Seeds, Chia Seeds
	Breakfast Special	House Made Biscuits and Gravy, Chocolate Chip Pancakes, French Toast and Overnight Oatmeal Bar with Yogurt, Granola, Fruit and Maple Syrup
	Breakfast Booster	Cage Free Eggs MTO or Omelet Station (V) Cage Free Scrambled, Cheesy Eggs, Country Potatoes, Applewood Bacon, Breakfast Sausage
	Breakfast Grill	(Chef's Daily Special)- Marin Spring Vegetable and Crisp Bacon MTO Egg and Cheese Sandwiches, Burritos and Omelet-MTO
Lunch	Plant Inspired	Italian Buddha Bowl: Calabrian Potato, Lemon Grilled Broccolini, Chickpeas with Farro, Tahini Aioli (VG)
	Global Adventure	Sliced Grilled Beef, Chicken Picatta, Grilled Veggies (eggplant, bell pepper, zucchini, red onion), Wild Mushroom Risotto
	Market Grill	(Chef's Daily Special)-Chipotle Chicken Quesadilla-Anaheim peppers, Onions, Jalapenos & Cheddar Jack Cheese. MTO Quesadillas, Grilled Cheese, Smash Burgers, Crispy Chicken Sandwiches an
	Stone Hearth Oven	Grilled Sonoma Vegetable Pizza, Meat Lover's Pizza, Three Cheese Pizza & Margarita Pizza-(MWOG), (V)
Dinner	Farmers Street (V)	Herb Roasted Tofu with Mushroom Demi, Caprese Salad Pasta, Roasted Rainbow Carrots with Garlic Chermoula (V)
	Platillos Latino	Fresh Calamari with House Made Lemon Garlic Aioli
	Farmers Street	Spring Radish Salad-Thin Sliced Radishes, Watercress, Fennel, Avocados, Pink Grapefruit, Oranges, Serrano Chile & Grapefruit Dressing
	Plant Inspired	Cilantro Rice, Grilled Tofu Steaks with Pepper Sauce and Citric Sumac Spiced Green Beans (VG)
Dinner	Global Adventures	Citrus Lime Grilled Leg Quarters, Herb Roasted Lamb, Roasted Fennel and Tomato
	Market Grill	(Chef's Daily Special)-Chipotle Chicken Quesadilla-Anaheim peppers, Onions, Jalapenos & Cheddar Jack Cheese. MTO Quesadillas, Grilled Cheese, Smash Burgers, Crispy Chicken Sandwiches an
	Stone Hearth Oven	Grilled Sonoma Vegetable Pizza, Meat Lover's Pizza, Three Cheese Pizza & Margarita Pizza-MWOG
	Platillos Latino	Salpicon: Corn Tostada, Avocado, Shredded Beef, Shredded Lettuce, Julienned Tomato, Julienned Onion, Lemon Vinaigrette

Today's Soups  
Roasted Cherry  
Tomato Soup,  
Calabrian Chili and  
Potato Soup

Served Daily

Make your own Parfait  
Bar  
House Made Breakfast  
Breads  
Toast Bar  
House Made Desserts

Epicurean Group is... fresh. honest. local