

Monday		February 3, 2020
<i>Today's Soup</i>		Roasted Beet and Mushroom or Tumeric Carrot Ginger Soup
<i>Kitchen Table</i>		Moccocan Beef Skewers with Raita dipping sauce Serve with Curried Couscous with mint and Stewed Root Vegetables with Cumin and Chiles.
<i>Plant Inspired</i>		Moroccan Lentil Stuffed Eggplant Served with Spicy Sweet Potatoes.
<i>Deli Creations</i>		Chicken Salad with Grapes, red onion, greek yogurt with Cumin and Paprika
<i>Sweet Treats</i>		Lemon Cake with Orange Infuse Buttercream Frosting
Tuesday		February 4, 2020
<i>Today's Soup</i>		Creamy Chicken Chowder or Chickpea and Pasta Soup
<i>Kitchen Table</i>		Free Range Chicken Tikka Masala, Basmati Rice, Naan Bread
<i>Plant Inspired</i>		Aloo Gobi with Paneer and Lentil daal served with Roasted Indian Spiced Cauliflower
<i>Deli Creations</i>		Roast Beef with Cheddar, Lettuce and Tomato with Horseradish Aioli
<i>Sweet Treats</i>		Hazelnut Mousse Bites
Wednesday		February 5, 2020
<i>Today's Soup</i>		Butternut Bisque or Vegan Kale and White Bean
<i>Kitchen Table</i>		Taco Bar with Carne Asada or Chicken Tinga, Lettuce, Pico De Gallo, Housemade Salsa, Guacamole, Sour Cream, Cheese, Tortilla Chips, and Corn or Flour Tortillas Served with Spanish Rice and Black Beans
<i>Plant Inspired</i>		Cauliflower Tacos with Lettuce, Pico De Gallo, Housemade Salsa, Guacamole, Sour Cream, Cheese, Tortilla Chips, and Corn or Flour Tortillas Served with Fajita Vegetables
<i>Deli Creations</i>		Salami Pesto with Sundried Tomatoes and Provolone
<i>Sweet Treats</i>		Tres Leche Cake
Thursday		February 6, 2020
<i>Today's Soup</i>		Spicy Pork and Sweet Potato Stew or Creamy Potato Leek
<i>Kitchen Table</i>		Schezwan Chicken with Lo Mien Noodles and Garlic Bok Choy with Soy Sauce.
<i>Plant Inspired</i>		Impossible Teriyaki Meatballs over Steamed Rice served with Stir Fry Vegetable Medley tossed in Soy Sauce
<i>Deli Creations</i>		Turkey Bacon with Cheddar Cheese, Lettuce and Tomato
<i>Sweet Treats</i>		Assorted Baked Cookies
Friday		February 7, 2020
<i>Soup</i>		Turkey Chili or Classic Clam Chowder with Bacon
<i>Idaho</i>		Celebrate National Potato Day! Idaho Potatoes with your choice of Toppers: Beef Chili, Shredded Pork, Sour Cream, Bacon Bits, Jalapenos and Red Onion.
<i>Plant Inspired</i>		Load Your Baked Potato with Broccoli, Creamy Cheddar Cheese blend, Chives, sauted onions and Mushrooms.
<i>Deli Creations</i>		Philly Styled Beef With Mayo, Peppers, Onions and Spicy Pepperjack
<i>Sweet Treats</i>		Mini Baked Cherry Tarts
<i>Sweet Treats</i>		

Your Executive Chef: Cesar Guadarrama (650) 279-2845 Cesar@epicurean-group.com
Your General Manager: Alyssa Theiler Alyssa.Theiler@epicurean-group.com (248) 494-0328
Your Catering Manager: Alyssa K. Theiler
Los Gatos Café Manager: Katherine Readron

Menu Key



Location 1 Service Hours:

11:30 am - 1:30 pm

Promotions & Activities



Road Trip Across America
 Look for our United States map in the dining area and see where we will be traveling each week. On Friday's We will feature City favorites and Popular restaurants.

Did You Know?

Epicurean Group is Celebrating 16 years of Fresh. Honest. Local



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

Because we care about the environment and YOU!

