















Monday		February 9, 2026	
Breakfast	Breakfast Skillet	Cage Free Scrambled Eggs with Applewood Smoked Bacon	
	Breakfast Griddle	Home Made Bagel Sandwiches, Fried Egg, Cheddar Cheese, Tomato and Rosas Sauce	
	Breakfast Booster	O.J., Old Fashioned Oatmeal, Toast, Assorted Cold Cereals, Fresh Fruit Salad	
Lunch	Global Adventure	Quesabirrias, Black Bean, Spanish Rice, Fresh Corn on the cob, condiments	
	Live Well	Butternut Squash and Black Bean Tacos W/ Salsas Frescas	
	Vegan Bar	Vegetables Curry W/ Organic Brown Rice	
	Deli Creations	Turkey Sandwiches W/ Provolone cheese, Tomato on Sweet Baguettes	
	Buddha Bowl	Roasted Saffron Cauliflower	
Dinner	Global Adventures	Chicken Parmesan or Roasted Beef W/ Chimichuri Sauce with Roasted Potatoes and Fresh Grilled Asparagus	
	Live Well	Zucchini Parmasan with Pomodoro Sauce	
	Plant Inspired	Classic Green Salad with Ranch or Balsamic Dressing	
	Sweet Treat	Vanilla Cheese Cake	
Tuesday		February 10, 2026	
Breakfast	Breakfast Grill	Cage Free Scrambled Eggs with a side of Ham	
	Breakfast Sandwich	Croissant Breakfast Sandwich with Cage Free Eggs and Clover Cheese	
	Breakfast Booster	Assorted Cold Cereals, Fresh Fruit Salad, Toast, Organic Yogurt	
Lunch	Global Adventure	Penne Pasta with Marinara or Pesto Sauce Winter Vegetables	
	Live Well	Buffalo cauliflower	
	Vegan Bar	Gluten free Pasta W/Marinera Sauce	
	Deli Creations	Chicken Sandwich, Cheddar Cheese, Lettuce, on Croissants	
	Buddaha Bowl	Bibinap Salad	
Dinner	Global Adventure	Stir Fry Shrimp or Orange Chicken W/ Sticky Rice , Sautéed Bok choy	
	Live Well	Spinach and Feta Turn Overs	
	Plant Inspired	Organic Baby Spinach Salad with Red Onion, Feta and Citrus, Orange Vinaigrette	
	Sweet Treat	Apple Pie Ala Mode	
Wednesday		February 11, 2026	
Breakfast	Breakfast Grill	House Made Waffles and Cage-Free Scrambled Eggs	
	Comfort Food	Old Fashioned Oatmeal with Brown Sugar, Raisins and Cream	
	Global Adventure	O.J., Cold Cereals, Toast, Fruit Salad	
Lunch	Global Adventure	Crispy Chicken Tenders W/ Mashed Potatoes & Gravy Carrots and Green Peas	
	Live Well	Veggie Pad Thai	
	Vegan Bar	Quinoa Pilaf	
	Deli Creations	Ham Sandwiches W/ Spinach and Tomato on Whole Wheat Sliced Bread	
	Buddaha Bowl	Jimaican Jerk Salad	
Dinner	Global Adventure	BBQ Burgers or Hot Dogs W/ The Fixings BBQ Beans	
	Live Well	Beyond Burger The Fixings	
	Plant Inspired	Potatoes Salad W/ Watermelon Wedges	
	Sweet Treat	Fresh Chocolate Chip Cookies	
Thursday		February 12, 2026	
Breakfast	Breakfast Grill	Cage Free Scrambled Eggs, Cinnamon Raisin Toast	
	Breakfast Sandwich	Eggs McMuffin San Domenico	
	Breakfast Booster	Fresh Organic Fruit Salad, Organic Yogurt, Assorted Cold Cereals	
Lunch	Global Adventure	Carne Asada or Alpastor Tacos with Yellow Rice and Black Beans and Grilled Corn and Peas	
	Live Well	Bang Bang Sweet Potatoes	
	Vegan Bar	Crispy Black Bean and Tofu Tostadas W/ Salsas	
	Deli Creations	Roast Beef Sandwiches/ Cheddar Cheese on Fresh Baguette	
	Budda Bowl	Crunchy Asian Ramen Salad	
Dinner	Global Adventure	Lamb Chops or Grilled Salmon W/ Fresh Tarragon Sauce, Rice Pilaf, Roasted Vegetables	
	Live Well	Vegan Keto Coconut Curry with Organic Brown Rice	
	Plant Inspired	Cobb Salad W/ Blue Cheese Dressing	
	Sweet Treat	Chocolate Cake W/ Fresh Berries	
Friday		February 13, 2026	
Breakfast	Breakfast Grill	Caramelized French Toast with Maple Syrup	
	Breakfast Sandwich	Eggs Florentine on a House Made Big Bottom Biscuit with Hollandaise Sauce	
	Breakfast Booster	Make Your Own O.J., Assorted Cold Cereals, Old Fashioned Oatmeal, Cage Free Scrambled Eggs	
Lunch	Global Adventure	Orange Honey Cage Free Chicken, Jasmine Rice, Cabbage and Carrots	
	Live Well	Glass Noddle's W/ Grilled Vegetables	
	Vegan Bar	Egg Plant Parmesan W/ Marinera Sauce	
	Deli Creations	Turkey Sandwiches W/ Jack Cheese, Tomato on Sweet Baguettes	
	Buddha Bowl	Dragon Bowl with Prawns	
Dinner	Global Adventures	Tuscan Pasta W/Grilled Chicken or Mapo Shrimp and Fresh Blue Lake Green Beans	
	Live Well	White Bean Cake Over Swiss Chard Sauté	
	Plant Inspired	Mixed Greens W/ Raspberry Vinaigrette	
	Sweet Treat	Italian Wedding Cookies	

Café Service Hours Breakfast: 7:20 am - 8:00 am Lunch: 11:30 am - 1:45 pm Dinner: 6:00 pm - 6:45 pm	
	
Soup du Jour <i>Daily Soup Offering</i> Monday CF Chicken Pozole (MWOG) Tuesday Distel Turkey Rice (MWOG) Wednesday Tomato Bisquet(MWOG) Thursday Potatoes Chowder (MWOG) Friday Corn & Egg Drop Soup (MWOG)	
	
Oh, So Fresh!	
	Favorite of the Week... Grilled Vegetable Panini!

Saturday	February 14, 2026
Breakfast Grill Eggs Benedict with Cage Free Eggs and House Made Hollandaise Sauce Breakfast Bistro Chicken and Waffles with Organic Blueberries and Maple Syrup Oven Baked Assorted House Made Breakfast Pastries, Fresh Fruit Salad, Toast, Assorted Cold Cereals Global Adventures Salvadorean Churrasco , Beef, Chicken, Chorizo Yellow Rice, Black Beans Live Well Pupusas W/ Cortido Plant Inspired Chef's Salad with House Made Ranch Dressing Sweet Treat Home Made Flan	
Sunday	February 15, 2026
Breakfast Grill Made to Order San Domenico Omelet Bar Breakfast Bistro Glazed French Toast with Maple Syrup and Warm Fruit Compote Oven Baked O.J., Granola Yogurt Parfait, Toast Global Adventure Chicken Piccata or Grilled Pork Chops with Mashed Potatoes and Organic Carrot and Broccoli Live Well Lentil Stew Over Brown Rice Plant Inspired Fall Garden Salad with Fennel, Olives and Pepperoncini's, Italian Vinaigrette Sweet Treat Rice Crispies Treats	
Epicurean Group at San Domenico School	
<u>Operations Manager:</u> Ricardo Zavala <u>Executive Chef</u> Ramon Zavala <u>Café Phone:</u> 415-258-1965 <u>For Catering or Special Events:</u> Ricardo@epicurean-group.com	
	
Menu Key:	
 Vegetarian	 Gluten Free
 Organic	 Cage Free
	 Grass Fed
	 Free Range
<p>It is important that an athlete's diet provide the right amount of energy, nutrients and fluids that the body needs. No single supplement can do this. It takes a variety of foods every day! Epicurean Group strives to provide students/athletes with the most nutrient-dense and delicious food possible every single day!</p>	
 	
Warm & Comforting Beverage	
House Made Cookies every Wednesday - Hot Chocolate every Friday	

Café Service Hours
Saturday - Sunday Brunch: 11:30 - 1pm Dinner: 6:00 pm - 6:45 pm
We thank you for the opportunity to nourish you!
GO PANTHERS!