

MONDAY		March 2, 2026			
Global Adventure	Bassian Farms Texas BBQ Ribs, Creamy Jalapeno Slaw, Garlic Mashed Potatoes, Red Wine Gravy, horse radish creme fraiche	\$7.95	Breakfast Hours: 7:00AM - 10:00AM Lunch Hours: 11:00AM - 1:30PM Snacks Hours: 7:00AM - 1:30PM Your Chef Manager: Chef Paul Jenkins paul.jenkins@epicurean.com For Catering, please call: David Alnajjar 650.465.9128 Dave@epicurean-group.com Cesar Gomez 415.846.0059 Catertrax Link https://abbottnorth.catertrax.com		
Live Well	Buffalo Chicken Sandwich, Bollio Bread, Grilled Buffalo Chicken, Blue Cheese, Banana Peppers, L.T.O, Truffle Fries	\$6.95			
Plant Base	Miso Tofu Bowl, Miso Marinated Tofu, Roasted Vegetable Medley, Spicy Yogurt, Mushroom Medley	\$6.95			
panini	BBQ Chicken Panini, Juicy BBQ Chicken, Provolone Cheese, Bollio Bread, House Ranch, Banana Peppers, Red Onion, Truffle Fries	\$6.95			
Market Grill	Grass-Fed Beef Burger, House Made Crispy Chicken Sandwich, Beyond Burger, Black Bean Burger	\$6.95			
Take Away	Bassian Farms Greek Grill Chicken Salad with Driscoll Fresh Strawberries/ Classic Chicken Caesar Salad	\$6.95			
TUESDAY		March 3, 2026		Today's Soup	
Global Adventure	Basian Farms Beef Lasagna, Winter Vegetables, Garlic Bread, Mix Green Salad, Croutons	\$6.95	<u>Monday</u>	Bassian Farms Chicken Noodle Soup	
Live Well	Bassian Farms Chicken Parmesan, Winter Vegetables, Garlic Bread, Mix Green Salad	\$6.95	<u>Tuesday</u>	Ratto Farms Beef And Barley Soup	
Plant Base	Plant Based Beef Bolognese, Winter Vegetables, Garlic Bread, Mix Green Salad, Spaghetti noodles	\$6.95	<u>Wednesday</u>	Lentil Soup	
Panini Press	Caprise Panini, Bollio Bread, Fresh Mozzarella, Basil, Pesto, Tomato, Caramelized Onion, arugula, Fries Or Salad	\$6.95	<u>Thursday</u>	Mendocino's Farm Home Made Pozole	
Market Grill	Grass-Fed Beef Burger, House Made Crispy Chicken Sandwich, Beyond Burger, Black Bean Burger	\$6.95	<u>Friday</u>	Pier 39 Classic Clam Chowder	
Take Away	Southwest Chicken Salad/ Classic Chicken Caesar Salad/ Tuna Salad.	\$6.95			
WEDNESDAY		March 4, 2026			
Kitchen Table	Bassian Farms Butter Chicken, Basmati Rice, Roasted Winter Vegetables, Garlic Nann, Riatta	\$6.95			
Live Well	Lamb Josh Rogan, Jasmine Rice, Riata, Garlic Naan, Roasted Winter Vegetables, Mix Green Salad	\$7.95			
Plant Base	Vegetable Biryani, Spicy Tofu, Broccoli, Bell Peppers, Onions Carrots, Peas, Riata, Garlic Naan	\$6.95			
Panini Press	Chocolate and Banana Panini, Bollio Bread, Hersey Chocolate, Fresh Banana, Cashews	\$6.95			
Market Grill	Grass-Fed Beef Burger, House Made Crispy Chicken, Beyond Burger, Black Bean Burger	\$6.95			
Take Away	Bassian Farms Greek Grill Chicken Salad with Driscoll Fresh Strawberries/ Classic Chicken Caesar Salad	\$6.95			
THURSDAY		March 5, 2026		PROMOTIONS	
Platillos Latinos	Burrito Bowl with Choice of Michoacan Pork Carnitas, Bassian Farms Carne Asada or Chipotle Pollo Asado, De La Olla Black Beans & Mexican Rice	\$6.95			
Plant Base	Spicy Tofu Tacos, Pico, Spanish Rice, Beans, Salsa	\$6.95			
Live Well	Supreme Nachos, Crispy Tortillas, Carne Asada Or Chicken, Guacamole, Pico, Cheese, Beans	\$6.95			
Plant Base	Plant Base Ground Beef Tortilla Salad, Black Beans, Corn, Tomato, pico, Cilantro, Cheese	\$6.95			
Market Grill	Grass-Fed Beef Burger, House Made Crispy Chicken Sandwich, Beyond Burger, Black Bean Burger	\$6.95			
Take Away	Southwest Chicken Salad/ Classic Chicken Caesar Salad/ Tuna Salad.	\$6.95			
FRIDAY		March 6, 2026			
Kitchen Table	Bassian Farms Crab Garlic Noodles, Parm, Dungeness crab, Rice Noodles, Micro Greens, Cucumber Salad	\$7.95			
Live Well	Coconut Curry Salmon, Jasmine Rice, Summer Vegetables, Lemon Wedge	\$7.95			
Panini Press	Salmon Panini, Spicy Salmon, Bollio Bread, Siracha Aioli, Caramelized Onion, Arugula, Fries Or Salad	\$7.95			
Tossed	Bassian Farms Fresh Ceasar Salad, Croutons, Parm	\$5.95			
Market Grill	Bassian Grass-Fed Beef Burger, House Made Crispy Chicken Sandwich, Beyond Burger, Black Bean Burger	\$6.95			
Take Away	Bassian Free-Range Grilled Chicken Caesar Salad, Southwest Grill Chicken & Bacon Salad, Caprese Salad	\$6.95			

Hello March

National NUTRITION MONTH

March 6

Eat Well. Live Well. Feel Your Best.

Fuel your day the Epicurean way. Join us this March for National Nutrition Month with nutrition education, tastings, and exclusive menu highlights.

Menu

- Foil Wrapped Tilapia - Steamed seasonal vegetables, Cucumber Salad (2021)
- Coconut Curry Salmon - Steamed Rice & Vegetable Medley (1/30)
- Prosciutto Flatbread - Caramelized Pear, Onion, Fig, Arugula, Balsamic Drizzle (14/23)

DID YOU KNOW?

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!

EPICUREAN GROUP
fresh. honest. smart.