

Greens Restaurant

March 11, 2010

First Course

Grilled Artichoke Panzanella with ciabatta, tardivo radicchio, picholine olives, capers, tarragon, arugula, frisee, manchego and champagne vinaigrette 11.50

Grilled Delta Asparagus with shaved Andante Dairy Etude, mache and meyer lemon vinaigrette 11.00

Fresh Spring Roll with grilled tofu, carrots, napa cabbage, jicama, Thai basil, rice noodles, mint and chili dipping sauce. Served with beech mushroom, watermelon radish and purple daikon salad 10.50

Toasted Green Onion Slab with warm Italian butter beans, Knolls Farm rapini, Regina olive oil and shaved Lamb Chopper sheep milk cheese 9.50

Sampler – French lentil salad with lemon and mint; roasted Catalan Farm cauliflower with pine nuts and pepper flakes; grilled artichoke with lemon oil; golden and chioggia beets; olives; grilled Italian bread with Bellwether fromage blanc 16.75

Artisan Cheese Plate – Andante Dairy Minuet, Largo and Crottin; fennel and Italian parsley salad; warm Italian bread 13.50

Wilted Spinach Salad with County Line chicory, red orach, feta, croutons, red onions, gaeta olives, mint, sherry vinegar and hot olive oil 11.00 Small Salad 9.50

Little Gems, Escarole and Tardivo Radicchio with avocado, page mandarins, Mello gold grapefruit, spring navel oranges, pumpkin seeds and page mandarin vinaigrette 11.00 Small Salad 9.50

Palak Shorva- Curried Spinach Soup with toasted coconut and chilies
Cup 7.50 Bowl 8.50

Main Course

Artichoke and Sunchoke Gratin with tomatoes, peppers, spring onions, asiago and goat cheese custard. Served with roasted pepper garlic sauce, grilled Delta asparagus with lemon oil 23.50

Winter Roots Filo with roasted butternut squash, parsnips, turnips, rutabagas, leeks, gruyere and walnuts. Served on warm Italian butter beans, County Line braising greens with pepper flakes 24.00

Indian Curry - Winter vegetables with tomatoes, coconut milk, chick peas, ginger, chilies and cilantro. Served with mustard seed basmati rice and Hamada Farm winter fruit chutney 21.50 Small 17.50

Pappardelle with chanterelle, hedgehog, and maitake mushrooms, savoy spinach, spring onions, green garlic, pine nuts, herb butter and grana padano 19.50

Pizza Provencal with tomato sauce, grilled fennel, picholine olives, manchego, fontina, Italian parsley 17.00

Mesquite Grilled Brochettes - mushrooms, yellow finn potatoes, peppers, red onions, yams, fennel and Hodo Soy tofu with charmoula and cherry almond quinoa 21.00 Single Brochette 17.00

Sides 6.50

Grilled Ridgecut Gristmills polenta with herb butter
County Line braising greens with pine nuts and pepper flakes
Grilled artichokes with lemon oil and mint
Warm Italian butter beans

Our beautiful private dining room is available for parties and events. Speak with your server for details.
18% service charge for parties of six or more. \$15.00 minimum charge per guest.