

Greens Restaurant

Thirty Years and Still Green!

January 11, 2010

First Course

Grilled Ridgecut Gristmills Polenta with abalone and maitake mushrooms, herb cream, grana padana and mache 12.00

Yellow Finn Potato Cakes with manchego and chives. Served with romesco, crème fraiche and herb salad 11.50

Fresh Spring Roll with carrots, green papaya, jicama, Thai basil, rice noodles, mint and hoisin. Served with grilled oyster mushrooms, radishes, Hodo Soy tofu with peanut sauce 10.50

Toasted Walnut Levain Bread with burrata, roasted Hamada Farm figs, aged balsamic 9.50

Sampler – Italian butter bean salad with pickled red onions, tarragon and meyer lemon; roasted cauliflower with pine nuts and mint; grilled artichoke with lemon oil; golden and chioggia beets; olives; grilled Italian bread with Bellwether sheep ricotta 16.75

Artisan Cheese – Andante Dairy Minuet, Mount Tam and Redwood Hill Cameo; celery root and Italian parsley salad; olives; warm olive bread 13.50

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

Little Gems, Escarole and Castel Franco Radicchio with avocado, cara cara oranges, page mandarins, oro blanco grapefruit, pumpkin seeds and page mandarin vinaigrette 11.00 Small Salad 9.50

Mushroom Farro Soup with grana padano, Italian parsley and thyme Cup 7.50 Bowl 8.50

Main Course

Rosemary Crepe with rainbow chard, savoy spinach, leeks and goat cheese. Served with meyer lemon cream, roasted fingerling potatoes, carrots, cipollini onions and grilled artichoke with lemon oil and mint 23.50

Stuffed Portobellini Mushroom with roasted root vegetables, caramelized onions, asiago and thyme. Served with pinot noir mushroom sauce, green garlic mashed potatoes and broccoli di ciccio with pine nuts and pepper flakes 24.50

Butternut Squash Ravioli with lacinato and nagoya kale, spring onions, Lagier Carmel almonds, brown butter, shaved Lambchopper and crisp sage leaves 23.00

Masa Harina Crepe with rugosa and butternut squash, poblano chilies, grilled onions, peppers, cheddar, marjoram and sage. Served with tomatillo sauce, fire roasted salsa, grilled yams and County Line braising greens with pumpkin seeds 23.50

Maitake, Crimini and Portobello Mushroom Lasagne with leeks, asiago and fromage blanc custard. Served with tomato sherry sauce, roasted cipollini onions and broccoli di ciccio with pine nuts and pepper flakes 24.50

Mascarpone Leek Risotto Cake with carrots, parsnips, turnips, savoy spinach, rainbow chard, herb cream and grana padano 23.00

Tagine - Winter vegetables with tomatoes, chick peas, ginger, saffron and cilantro. Served with Hamada raisin almond pearl couscous, grilled artichoke with lemon oil and mint 21.50 Small 17.50

Linguine with Catalan Farm broccoli, cauliflower, carrots, fennel, pine nuts, shallots, mustard caper butter and grana padano 18.50

Roasted Butternut Squash and Goat Cheese Pizza with carmaelized onions, fontina, walnuts and crisp sage leaves 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
Broccoli di ciccio with pine nuts and pepper flakes
County Line braising greens with pumpkin seeds
Grilled artichokes with lemon oil and mint
Grilled yams with chipotle butter

18% service charge for parties of six or more. \$15.00 minimum charge per guest.
In consideration of our guests, please refrain from using your cell phone in the dining room.