

Greens Restaurant

February 26, 2010

First Course

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

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

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

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, oro blanco grapefruit, fukumoto oranges, pumpkin seeds and page mandarin vinaigrette 11.00 Small Salad 9.50

Tomato, White Bean and Sorrel Soup with grana padano and herbs Cup 7.00 Bowl 8.00

Black Bean Chili with cheddar and crème fraiche Cup 7.00 Bowl 8.00

Main Course

Southern Rio Stew - Butternut squash, carrots, parsnips, broccoli and cauliflower with tomatoes, onions, ancho chilies, almonds, pumpkin seeds and cilantro. Served with mesquite grilled Ridgecut Gristmills polenta 15.50

Sampler - French lentil salad with lemon and mint; roasted broccoli romanesco and 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

Pappardelle with chanterelle, hedgehog and maitake mushrooms, savoy spinach, spring onions, green garlic, pine nuts, herb butter and grana padano 17.75

Grilled Tofu Sandwich on green onion slab with grilled peppers, crisp shallots, romesco and mizuna. Served with Star Route lettuces, endigia, fennel, pine nuts, lemon vinaigrette 13.50

Portobello Sandwich on pain de mie bun with caramelized onions, gorgonzola dolce and arugula. Served with fingerling potatoes, capers, Italian parsley, frisee and champagne dijon vinaigrette 14.50

Pizza Provencal with tomato sauce, grilled fennel, picholine olives, manchego, fontina and Italian parsley 16.00

Mesquite Grilled Brochettes - mushrooms, yellow finn potatoes, peppers, fennel, yams, red onions and Hodo Soy tofu with charmoula and almond cherry quinoa 15.00 Single Brochette 11.50

Signed copies of Everyday Greens and Fields of Greens are available

Our beautiful private dining room is available for parties and events

Speak with your server for details

\$15.00 minimum charge per guest

18% service charge for parties of six or more

Please refrain from using your cell phone in the dining room