

Greens Restaurant

Thirty Years and Still Green!

January 12, 2010

First Course

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

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

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 7.00 Bowl 8.00

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

Main Course

Red Curry - Winter vegetables with coconut milk, lemongrass, ginger, galanga, chilies and Thai basil. Served with cashew jasmine rice and Thai cabbage slaw 15.25

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

Linguine with Catalan Farm broccoli, cauliflower, carrots, fennel, pine nuts, shallots, mustard caper butter, Italian parsley and grana padano 17.00

Open Face Sandwich - Toasted walnut levain bread with gorgonzola dolce, Asian pears and chives. Served with Star Route lettuces, endigia, Italian parsley, walnuts and cider vinaigrette 12.75

Rancho Portobello Sandwich on pain de mie bun with grilled onions, poblano chilies, cheddar, chipotle mayonnaise and arugula. Served with French fingerling potatoes, roasted peppers, cilantro, frisee and grilled jalapeno vinaigrette 14.00

Roasted Butternut Squash and Goat Cheese Pizza with carmaelized onions, fontina, walnuts and crisp sage leaves 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

Dessert

Flourless Chocolate Torte with peppermint ice cream and chocolate sauce 9.00

Butterscotch Pot de Crème with whipped cream and cocoa nib almond cookies 8.75

Warm Persimmon pudding with brown butter pecan ice cream and bourbon caramel 8.75

Carrot Cake with toasted almond sorbet and vanilla bean quince compote* 8.50

Huckleberry, Pear and Apple Sorbets with meyer lemon sugar cookies 8.00

Biscotti Assortment 5.00

*Vegan

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

18% service charge for parties of six or more