

Greens Restaurant

July 2017

First Course

Grilled Blossom Bluff Peaches with Andante Dairy goat cheese, arugula and Snyders honey 14.50

Cauliflower Quinoa Griddle Cakes with feta, lemon and scallions. Served with romesco, crème fraîche and herb salad 14.50

Fresh Spring Roll with carrots, jicama, daikon, cucumbers, cabbage, jalapeños, Hodo Soy tofu, rice noodles, Thai basil and mint. Served with coconut peanut sauce and grilled beech mushroom radish salad 14.00

Sampler – Italian butter beans with meyer lemon and tarragon; spring pea and radish salad; warm cauliflower with lemon oil, pepper flakes and mint; pickled golden and chioggia beets; Cowgirl Creamery fromage blanc with chives; olives; grilled herb slab 18.00

Artisan Cheese Plate – Andante Dairy Picolo; Cypress Grove Midnight Moon; Green Dirt Farm Woolly Rind; Mediterranean cucumbers with lemon and parsley; olives; grilled Italian bread 16.00

Hummous with grilled pita, tomato jam and olives 9.00

Warm Cauliflower Salad with crisp capers, pine nuts, mint, tarragon mustard vinaigrette and shaved Pecorino Fiore Sardo 14.00

Green Gulch Lettuce, Little Gems and Arugula with Bing cherries, slow roasted almonds, Point Reyes Bay Blue and golden balsamic vinaigrette 14.00

Mushroom Barley Soup with grana padano, Italian parsley and thyme
Cup 8.50 Bowl 9.50

Main Course

Gratin Provençal with eggplant, summer squash, peppers, leeks, basil, Point Reyes Toma and fromage blanc custard. Served with tomato-roasted garlic sauce, grilled polenta and summer beans with shallots and pepper flakes 27.00

Green Curry – Summer vegetables with coconut milk, lemongrass, ginger, galanga, Thai bird chilies and cilantro. Served with jasmine rice and pickled green papaya salad 25.00

Fire Roasted Poblano Chili with quinoa, white corn, chilies, grilled onions, goat cheese, cilantro, fire roasted salsa, avocado and crème fraîche. Served with tomatillo sauce and Rancho Gordo beans 28.00

Spinach Ricotta Ravioli with porcini mushrooms, spring peas, savoy spinach, spring onions, pine nuts, herb butter and grana padano 28.00

Broccoli di Ciccio and Cherry Tomato Pizza with spring onions, feta, asiago, lemon, pepper flakes and Italian parsley 19.50

Mesquite Grilled Brochettes – mushrooms, potatoes, peppers, white corn, summer squash, red onions and Hodo Soy tofu with muhammara sauce, brown and red rice, pickled beets with mint 24.00
Single Brochette 19.00

Sides 8.00

Grilled zephyr squash with chipotle lime butter
Summer beans with shallots and pepper flakes
Mesquite grilled polenta with herb butter

Greens was established by the San Francisco Zen Center in 1979.
Our beautiful private dining room is available for parties and events.
Signed copies of Everyday Greens and Fields of Greens are available.

\$15.00 minimum charge per guest 6% SF Mandates Surcharge