

Greens Restaurant

May 2017

First Course

Grilled Zuckerman's Farm Asparagus with golden and chioggia beets, Andante Dairy goat cheese, watercress, red endive and lemon vinaigrette 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

Yellow Finn Potato Griddle Cakes with leeks, asiago and chives. Served with romesco, crème fraîche and herb salad 14.50

Wilted Spinach Salad with frisee, escarole, radicchio, feta, croutons, gaeta olives, red onions, garlic, mint, sherry vinegar, hot olive oil 14.00

Star Route Lettuce, Little Gems and Arugula with avocado, Mediterranean cucumbers, shaved rainbow carrots, snap peas, Pantaleo and lemon vinaigrette 14.00

Hummous with grilled pita, tomato jam and olives 9.00

Black Bean Chili with cheddar, crème fraiche and cilantro
Cup 8.50 Bowl 9.50

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

Main Course

Soft Tacos - Corn tortillas with roasted butternut squash, poblano chilies, peppers, grilled onions, Rancho Gordo beans, cheddar, cilantro, napa cabbage, avocado, tomatillo salsa and crème fraiche 16.50

Grilled Portobello Sandwich on Acme pain de mie with Point Reyes Toma, tomatoes, roasted onions, pesto mayonnaise and arugula. Served little gems, frilly red mustard, frisée, artichokes, pine nuts and meyer lemon vinaigrette 16.00

Indian Thali - Basmati, red rice and chick pea salad with Hamada Farm raisins and cashews; warm coral lentil dal; pickled beets; roasted cauliflower with lemon oil, pepper flakes and mint; apple-winter fruit chutney; toasted cumin papadams 18.00

Pappardelle with snap, snow and English peas, savoy spinach, spring onions, pine nuts, meyer lemon butter and grana padano 19.00

Asparagus Pizza with spring onions, green garlic, feta, asiago, lemon, pepper flakes and Italian parsley 18.50

Mesquite Grilled Brochettes - mushrooms, potatoes, peppers, fennel, sweet potatoes, red onions and Hodo Soy tofu with chimichurri, brown and red rice with pumpkin seeds and Mexican cabbage slaw 19.00 Single Brochette 16.00

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