

Greens Restaurant

July 2017

First Course

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

Cauliflower Quinoa Griddle Cakes with feta, lemon and scallions. 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

Green Gulch Lettuce, Little Gems and Arugula with Bing cherries, slow roasted almonds, Point Reyes Bay Blue and golden balsamic 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 white corn, poblano chilies, peppers, grilled onions, Rancho Gordo beans, cheddar, avocado, napa cabbage, 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, frisée, Mediterranean cucumbers, cherry tomatoes and meyer lemon vinaigrette 16.00

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; Bellwether fromage blanc with chives; olives; grilled herb slab 18.00

Pappardelle with porcini mushrooms, spring peas, savoy spinach, spring onions, pine nuts, herb butter and grana padano 19.75

Broccoli di Ciccio and Cherry Tomato Pizza with spring onions, feta, asiago, lemon, pepper flakes and Italian parsley 18.50

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 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