

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

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

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

Artisan Cheese Plate – Andante Dairy Cavatina and Picolo; Cypress Grove Lamb Chopper; 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

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

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

Main Course

Butternut Squash and Sweet Potato Gratin with poblano chilies, grilled onions, smoked cheddar and fromage blanc custard. Served with tomatillo sauce, cashew cream, grilled polenta and broccoli di ciccio with pumpkin seeds 27.00

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

Wild Mushroom and Spinach Filo with Moroccan spices, green harissa and pistachios. Served with chick pea tagine, roasted carrots and maitake mushrooms 28.00

Spinach Ricotta Ravioli with snap, snow and English peas, savoy spinach, spring onions, pine nuts, meyer lemon butter and grana padano 28.00

Asparagus Pizza with spring onions, feta, asiago, lemon, pepper flakes and Italian parsley 19.50

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
24.00 Single Brochette 20.00

Sides 8.00

Catalan Farm chard and kale with pine nuts and pepper flakes
Broccoli di ciccio with pumpkin seeds
Mesquite grilled polenta with chipotle lime 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