

Greens Restaurant

January 2019

We are grateful to be serving our community again.

First Course

Little Gems, Escarole Hearts and Castelfranco Radicchio with blood oranges, oro blanco grapefruit, page mandarins, pistachios and house vinaigrette 14

Grilled Frog Hollow Warren Pear with Pt. Reyes Bay Blue blue cheese, toasted hazelnuts, red mustard, watercress and white balsamic reduction 15

Yukon Gold Potato Griddle Cakes with white cheddar, romesco, and pickled vegetables 14.5

Fresh Spring Roll with Hodo Soy tofu, carrots, jicama, daikon, cucumbers, cabbage, jalapeños, rice noodles, Thai basil and mint. Served with coconut peanut sauce and grilled beech mushroom radish salad 14

Roasted Brussel Sprouts with porcini cashew crema, toasted cashew, arugula and red endive marmalade 15

Chantenay Carrot Hummus with za'atar oil, house made sea salt crackers, orange marinated olives, chioggia, golden beets and crudites 16

Black Bean Chili with white cheddar, crème fraiche and cilantro 9.5

Soup of the Day 9.5

Main Course

Red Delicata Squash Curry with Hodo Soy tofu, carrots, cauliflower, Massa Organics brown rice and papaya salad 17

Grilled Portobello Sandwich on Acme pain de mie bun with red hawk cheese, grilled onions, heirloom tomatoes, chipotle mayonnaise and arugula. Served with escarole, frisee, watermelon radish, jicama, pumpkin seeds and lime vinaigrette 16

Chestnut Fettuccine with hedgehog mushrooms, roasted chestnuts, spigarello, Perigord truffle butter, and pecorino fiore sardo 22

Roasted Squash and Pesto Pizza with scallion pesto, caramelized onion, asiago and goat cheese 18.5

Dessert

Butterscoth Pot De Crème with chantilly cream, pecan tuile and cookie crumbs 9.75

Flourless Chocolate Torte with salted caramel ice cream, caramel and cocoa nib tuile 10

Apple Galette with cinnamon streusel, butter pecan ice cream and apple sauce 9.75

***Banana Chocolate Cake** with candied citrus zest, coconut sorbet, and caramel sauce 9.75

***Blood Orange, Bergamot and Satsuma Mandarin** sorbet trio with coconut macaron 9.5

**Vegan*

Greens was established by the San Francisco Zen Center in 1979.
Our beautiful private dining room is available for celebrations and events.
Signed copies of Everyday Greens and Fields of Greens are available.
6% SF Mandates Surcharge