

Greens Restaurant

December 2018

"The fire was not just flame – it was every member of the community who came forth to meet the moment – it was how we supported each other, and it was everybody who really, even for a moment, thought about us."
– David Zimmerman, Tassajara 2008

First Course

Tonight's Soup 9.50

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

Daily Selection of local Cheeses with toasted seed bread, mixed almonds, and cranberry mostarda 14

Cauliflower Quinoa Griddle Cakes with feta, romesco, crème fraiche, and Greek salad 14.50

Little Gems, Escarole Hearts and Radicchio with moro blood oranges, melogold grapefruit, satsuma mandarins, toasted pistachios and champagne vinaigrette 15

Grilled Frog Hollow Warren pear with Pt. Reyes blue cheese, toasted hazelnuts, cress, curly endive and white balsamic reduction 15

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

Carrot Hummus with zaatar oil, house made sea salt crackers, orange marinated olives, chioggia, golden beets and crudites 16

Main Course

Roasted Squash and Pesto Pizza with scallion pesto, caramelized onion, asiago and goat cheese 18.50

Chestnut Fettucine with chanterelle mushrooms, roasted chestnuts, spigarello, Perigord truffle butter, and pecorino 24

Green Squash Curry with Hodo Soy tofu, snap and snow peas, carrots, cauliflower, Masa Organics brown rice and papaya salad 25

Wild Mushroom and Spinach Filo with Moroccan spices, green harissa and pistachios. Served with chick pea tagine, roasted carrots and maitake mushrooms 28

Gratin Provencal with eggplant, squash, peppers, leeks, basil, Point Reyes Toma and fromage blanc custard. Served with roasted garlic-tomato sauce, pole beans, with shallots and chili flakes 28

We are grateful to be serving our community again.

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