

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

Soup of the Day 9.5

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

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

Carrot Hummus with zaatar 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

Main Course

Green Squash Curry with Hodo Soy tofu, snap and snow peas, carrots, cauliflower, Masa 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 Fettucine with chanterelle mushrooms, roasted chestnuts, Spigarello, Perigord truffle butter, and pecorino sardo 22

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

We are grateful to be serving our community again.

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

*Coconut Chia Pudding seed streusel and pomegranate granita 9.75

*Meyer Lemon, Cara Cara Orange, 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