

happy

NEW YEAR

GREENS
RESTAURANT

December 31 2018

Four Course Prix Fixe Dinner

(Menu May Change Based on Daily Offerings from Farmers)

Seventy Four Dollars

**Vegan Dishes Accompanied with Asterisk*

To Begin

*Mini Buckwheat Tartlet - cashew artichoke mousse and herb salad
Forest-Marie, Brut Blanc de Blancs NV, Champagne, France

First

Two potato griddle cakes - Pecorino fiore sardo and herb salad.
Served with persimmon chutney and smoked crème fraiche
Dönnhoff 'Estate' 2016 Riesling, Nahe, Germany

Grilled Cornmeal Flatbread - with Buffalo mozzarella, Mugolio pine cone syrup, Perigord truffle, and toasted pine nuts
Big Table Farm Chardonnay 2014, Willamette Valley, Oregon

*Green Gulch Little gems - escarole hearts and castel franco radicchio with blood oranges, Melogold grapefruit, satsuma mandarins, roasted beets and champagne vinaigrette
Ameztoi 'Rubentis' Getaraiko Txakolina Rosé 2017, País Vasco, Spain

Mains

Stuffed Portobello mushroom - wild rice, caramelized onions, spinach, melted leeks, and Wagon Wheel asiago. Served with roasted garlic and spinach Polenta, watercress, and red wine mushroom sauce
Scholar + Mason Cabernet Sauvignon 2015, Napa Valley, California

Honey-nut Pumpkin ravioli - candied walnuts,
shaved Tomme Dolce and brown butter sage leaves
Anthill Farms Pinot Noir 2016, Sonoma Coast, California

*Tagine - carrots, roasted peppers, fennel, olives, and cippollini onions with tomatoes, chick peas, and mint. Served with saffron and currant couscous.
Lionel Faury 2015, 'St. Joseph' Rouge, Rhone Valley, France

DESSERT

Flourless chocolate torte with satsuma ice cream and cocoa nib tuile
Passagem 10-year Tawny Port

Persimmon pecan pudding with vanilla bean crème fraiche ice cream and bourbon caramel sauce
Domaine de Durban 2014 Muscat Beaumes de Venise, Rhone Valley, France

*Sorbets Cara Cara, Satsuma mandarin and Meyer Lemon with honey walnut shortbread
Domaines Bellier 'Rêveries' Brut Rosé NV 6.50 / 13



Wine Pairings
Forty Five Dollars