

# Greens Restaurant

March 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 White Asparagus** with gigande beans, lilliput capers, pickled pearl onions, tarragon mustard vinaigrette, and cured Rolling Oaks egg yolks 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

**Crispy Sunchoke Salad** with baby fennel, kumquats, buffalo mozzarella, and creamy sunflower seed dressing 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

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

**Grilled Cheese Sandwich** on Acme pain de mie bread with mustard, red hawk cheese, caramelized onions, pink lady apple. Served with lacinato kale, pickled red onion, toasted walnut, sliced apple, and Apple cider vinaigrette 16.5

**Meyor Lemon Fettuccine** with mint pesto, fava beans, wild argula, shaved pecorino, and toasted pine nuts 22

**Asparagus Pizza** with green garlic pesto, caramelized onion, asiago, goat cheese, and chili flakes 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

**Carrot Cake** with cream cheese frosting, walnut ginger streusel, and vanilla ice cream 9.75

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

**\*Vegan Chocolate Mousse** with seed streusel, coconut caramel sauce, and Guava sorbet 10

## \*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