

Greens Restaurant

June 2019

First Course

Green Gulch Baby Lettuces and Mint with Swanton Berry Farm fresh strawberries, pickled green strawberries, toasted sliced almonds, and black sesame vinaigrette 14

Yellow Corn and Ricotta Griddle Cakes with marinated cherry tomatoes, basil and smoked crème fraiche 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 Plum and Baby Fennel Salad with Double 8 Dairy buffalo mozzarella, pickled kumquat and miso sunflower seed dressing 14

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

Grilled Asparagus with gigande beans, lilliput capers, pickled pearl onions, tarragon mustard vinaigrette, and cured Rolling Oaks egg yolks 16

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

Today's Vegan Soup 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 whole grain mustard, red hawk cheese, caramelized onions, and pink lady apple. Served with a lacinato kale salad of pickled pearl onions, toasted walnuts, sliced apples, and Apple cider vinaigrette 16.5

Meyer Lemon Fettucine with Iacopi Farms fava beans, mint pesto, wild arugula, shaved Pecorino Sardo, and toasted pine nuts 24

Green Asparagus Pizza with Knoll Farms green garlic pesto, caramelized onion, asiago, goat cheese, and chili flakes 18.5

Hodo Soy Tofu Brochettes with baby artichoke, yam, fingerling potato, and cippollini onions. Served with quinoa, snap pea, radish, and pickled red onion tabbouleh and roasted garlic cashew tahini sauce 26

Dessert

***Strawberry and Apricot Crisp** with ginger streusel and coconut sorbet 9.75

Flourless Chocolate Torte with salted caramel ice cream, caramel and almond nougatine 10

Summer Vacherin crisp meringue nest with lemon curd, berries and thai basil syrup 9.75

***Strawberry sorbet** with coconut cookie 9.5

Milk Chocolate Mousse Cake with passion fruit sauce, cocoa shortbread crumble, and whipped crème fraiche 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