

# Greens Restaurant

## OPENING DINNER MENU

October 2018

### *First Course*

**Green Gulch lettuce, little gems and red endive** with DeVoto Farm apples, toasted walnuts, Pt. Reyes bleu cheese, cider vinaigrette 14.00

**Warm Cauliflower Salad** with crisp capers, pine nuts, mint, tarragon mustard vinaigrette and shaved Pecorino Fiore Sardo 14.00

**Roasted Brussel Sprouts** with porcini ranch, grilled polenta, arugula and red endive marmalade 15.00

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

**Fresh Spring Roll** with carrots, jicama, daikon, cucumbers, cabbage, jalapeños, Hodo Soy tofu, rice noodles, Thai basil and mint. Served with coconut peanut sauce and grilled beech mushroom radish salad 14.00

**Carrot Hummus** with zaatar oil, house made sea salt crackers, orange marinated olives, chioggia, golden beets and crudites 16.00

**Artisan Cheese Plate** - Andante Dairy Picolo; Cypress Grove Bermuda Triangle and Lamb Chopper; cherry mostarda; marcona almonds; fennel-arugula salad; warm Italian bread 16.00

**Moroccan Chick Pea Soup** with crème fraiche, cilantro 9.50

### *Main Course*

**Gratin Provencal** with eggplant, squash, peppers, leeks, basil, Point Reyes Toma and fromage blanc custard. Served with tomato-roasted garlic sauce, blue lake beans, with shallots and chili flakes 28.00

**Meyer Lemon Papperdelle** with Grana Padano, chantrelle mushrooms, sungold tomatoes, yellow corn, Green Gulch spinach, basil, pine nuts 24.00

**Wild Mushroom and Spinach Filo** with Moroccan spices, green harissa and pistachios. Served with chick pea tagine, roasted carrots and maitake mushrooms 28.00

**Roasted Squash and Pesto Pizza** with scallion pesto, caramelized onion, goat cheese, fresh mozzarella, and pepper flakes 18.50

**Fall Thai Red Pumpkin Curry** with mesquite grilled Hodo Soy tofu, snap and snow peas, carrots, cauliflower, Masa Organics brown rice, Thai basil and mint 25.00

Greens was established by the San Francisco Zen Center in 1979.  
Our beautiful private dining room is available for parties and events.  
Signed copies of Everyday Greens and Fields of Greens are available.

\$15.00 minimum charge per guest 6% SF Mandates Surcharge