

Greens Restaurant

OPENING LUNCH 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

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

Roasted Brussel Sprouts with porcini cashew crema, grilled polenta, arugula and red endive marmalade 15.00

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

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

Black Bean Chili with cheddar, crème fraiche and cilantro 9.50

Italian Butter Bean Soup with rainbow chard, herb croutons, Arbequina olive oil 9.50

Main Course

Spring Thai Red Curry with mesquite grilled Hodo Soy tofu, snap and snow peas, carrots, cauliflower, Masa Organics brown rice, Thai basil and mint 17.00

Grilled Portobello Sandwich on Acme pain de mie bun with smoked cheddar, grilled onions, beefsteak tomatoes, chipotle mayonnaise and arugula. Served with escarole, frisee, watermelon radish, jicama, pumpkin seeds and lime vinaigrette 16.00

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

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

DESSERT

Espresso pot de crème with mascarpone cream and hazelnut butter 9.75

Flourless chocolate torte with salted caramel ice cream, caramel and cocoa nib tuile 10.00

*Chocolate mousse with coconut sorbet and toasted coconut 10.00

Strawberry galette with cinnamon streusel, vanilla ice cream and strawberry sauce 9.75

*Apricot, raspberry and strawberry sorbets with coconut cookie 9.50

*Vegan

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.

6% SF Mandates Surcharge