

Greens Restaurant

July 19, 2010

First Course

Grilled Blossom Bluff Peaches with Bellwether fromage blanc, watercress, Snyders wildflower honey 12.00

Ricotta Corn Cakes with jalapenos, scallions and smoked cheddar. Served with crème fraiche, fire roasted tomato and pumpkin seed cilantro salsas 11.50

Fresh Spring Roll with grilled tofu, carrots, napa cabbage, Thai basil, mint and rice noodles. Served with grilled beech mushrooms, radishes and hoisin 10.50

Summer Sampler - Farro salad with Mediterranean cucumbers, sweet 100 cherry tomatoes, lemon and mint; eggplant relish with pine nuts, capers and basil; summer beans with tarragon; hummous; spicy tomato jam; olives; grilled pita 16.75

Happy Quail Farm Pimento de Padron with Arbequina olive oil, Maldon salt, manchego and warm baguette 9.00

Fava Bean Puree with grilled Italian bread and shaved Andante Dairy Etude 8.50

Artisan Cheese Plate - Andante Dairy Largo and Fresh Goat; Cowgirl Creamery Mt Tam; Mediterranean cucumber, purslane and basil salad; warm Italian bread 13.50

Wilted Spinach Salad with Knoll Farm chicory, Pantaleo goat cheese, golden and chioggia beets, fresh chick peas, roasted shallots, sherry vinegar and hot olive oil 11.00
Small Salad 9.50

Green Gulch Lettuces and Ancho Cress with avocado, sungold cherry tomatoes, Mediterranean, Armenian and lemon cucumbers, shaved Andante Dairy Etude, lemon shallot vinaigrette 11.00 Small Salad 9.50

Lentil Tamarind Soup with toasted mustard seeds and cilantro Cup 7.50 Bowl 8.50

Main Course

Gratin Provencal with ronde nice squash, Japanese eggplant, peppers, onions, tomatoes, basil, asiago and goat cheese custard. Served with grilled Ridgecut Gristmills polenta and summer beans with shallots and pepper flakes 23.50

Masa Harina Crepe with corn, peppers, poblano chilies, grilled onions, cheddar, tomatillo sauce, cherry tomato salsa and crème fraiche. Served with Green Gulch rainbow chard and kale with pumpkin seeds and grilled grazzini squash with chipotle lime butter 23.00

Green Curry - Summer vegetables with coconut milk, lemongrass, ginger, galanga, chilies, Thai basil, cilantro. Served with toasted coconut jasmine rice and Thai cucumber salad 21.50
Small 17.50

Linguine with zephyr squash, sweet 100 and sungold cherry tomatoes, spring onions, basil, pine nuts, lemon oil, breadcrumbs and grana padano 18.50

Summer Squash and Torpedo Onion Pizza with roasted garlic, fontina, pecorino fiore sardo and opal basil 17.00

Mesquite Grilled Brochettes - mushrooms, yellow finn potatoes, peppers, white corn, red onions and Hodo Soy tofu with charmoula and cherry almond couscous 21.00
Single Brochette 17.00

Sides 6.50

Hummous with grilled pita and olives
Grilled Ridgecut Gristmills polenta with herb butter
Grilled Catalan Farm squash with chipotle lime butter
Green Gulch rainbow chard and kale with pumpkin seeds

18% service charge for parties of six or more

Our beautiful private dining room is available for parties and events.
Speak with your server for details.