

# Greens Restaurant

July 20, 2010

## *First Course*

**Grilled Blossom Bluff Farm 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

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

**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

**Wilted Spinach Salad** with chicory, Pantaleo goat cheese, red, golden and chioggia beets, Catalan Farm 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

**Black Bean Chili** with cheddar and crème fraiche Cup 7.00 Bowl 8.00

## *Main Course*

**Soft Tacos** - Corn tortillas with white corn, poblano chilies, peppers, grilled onions, Rancho Gordo beans, cheddar, avocado, romaine, tomatillo salsa, crème fraiche 14.75

**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

**Grilled Portobello Sandwich** on herb focaccia with grilled peppers and onions, asiago, lemon caper mayonnaise and arugula. Served with Mariquita Farm potatoes, summer beans, Italian parsley, frisee and champagne dijon vinaigrette 14.50

**Linguine** with summer squash, sweet 100 and sungold cherry tomatoes, spring onion, basil, pine nuts, lemon oil, breadcrumbs and grana padano 16.50

**Summer Squash and Torpedo Onion Pizza** with roasted garlic, fontina, pecorino fiore sardo and basil 16.00

**Mesquite Grilled Brochettes** - mushrooms, yellow finn potatoes, peppers, white corn, red onions and Hodo Soy tofu with charmoula and almond cherry pearl couscous 15.00  
Single Brochette 11.50

Signed copies of Everyday Greens and Fields of Greens are available

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

\$15.00 minimum charge per guest

18% service charge for parties of six or more  
Please refrain from using your cell phone in the dining room