

# Greens Restaurant

January 25, 2012

## *First Course*

**Mesquite Grilled Ridgecut Gristmills Polenta** with wild mushrooms, herb cream, shaved grana padano, arugula 12.00

**Yukon Gold Potato Griddle Cakes** with smoked cheddar, scallions, chilies and cilantro. Served with fire roasted and pumpkin seed cilantro salsas, crème fraiche 11.50

**Fresh Spring Roll** with grilled tofu, carrots, jicama, napa cabbage, Thai basil, mint and rice noodles. Served with peanut sauce, grilled shiitake, beech mushroom and radish salad 10.50

**Hummous** with grilled pita, spicy tomato jam and olives 7.50

**Star Route Wilted Spinach Salad** with County Line chicory, feta, croutons, red onions, gaeta olives, garlic, mint, sherry vinegar and hot olive oil 9.75

**County Line Lettuce, Little Gems and Ancho Cress** with Hidden Star pink lady apples, pistachios, pomegranates, shaved Midnight Moon, cider vinaigrette 10.00

**Basque Winter Squash and Butter Bean Soup** with gruyere and herbs  
Cup 7.00 Bowl 8.00

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

## *Main Course*

**Soft Tacos** - Corn tortillas with roasted butternut squash, poblano chilies, peppers, grilled onions, Rancho Gordo beans, cheddar, sage, romaine, avocado, tomatillo salsa and crème fraiche 14.75

**Warm Italian Butter Beans** with roasted delicata squash, Dirty Girl broccoli di ciccio, artichokes, fennel, parsley root, Mariquita Farm cauliflower, rapini, herb butter 16.00

**Winter Sampler** - Quinoa salad with Hamada Farm fruit, pine nuts, citrus and ginger; hummous; grilled artichoke with lemon oil and mint; three beet salad; spicy tomato jam; grilled pita; olives 16.75

**Open Face Sandwich** - Grilled walnut levain with gorgonzola dolce, Rogue River Bosc pears and chives. Served with County Line lettuce, red endive, golden and chioggia beets, walnuts, pear vinaigrette 13.75

**Garlic Parsley Linguine** with Beluga lentils, Mariquita Farm rapini, spring onions, olive oil, pepper flakes, goat cheese, grana padano 16.50

**Savoy Spinach and Rainbow Chard Pizza** with feta, asiago, red onions, gaeta olives, lemon and rosemary 16.00

**Mesquite Grilled Brochettes** - mushrooms, yellow finn potatoes, peppers, sweet potatoes, fennel, red onions and Hodo Soy tofu with honey miso sauce, Massa Organics brown and red rice, Asian cabbage slaw 15.50 Single Brochette 12.00

**Greens is now open for Saturday brunch! Join us every Saturday from 11:00 to 2:30.**

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

18% service charge for parties of six or more \$15.00 minimum charge per guest  
2% City of San Francisco Mandates Surcharge