



# The Greene House

Inspired California Cuisine

## VALENTINE'S DAY 2012

### STARTERS & SALADS

- Chicken Tortilla Soup Avocado, Pico De Gallo, Queso Blanco 7  
Herb Hummus Grilled Flatbread, Tomato, Onion, Feta 9  
Warm Brie Roasted Garlic, Marcona Almond, Sour Cherries 9  
Smoked Salmon Bruschetta Horseradish Crème Fraîche, Vine Ripened Tomatoes 11  
Tuna Tartare Tacos\* Avocado, Wasabi, Aged Soy 13  
Tempura Calamari Seasonal Vegetables, Red Chili Shoyu 11  
Greene House Salad Green Vegetables, Green Goddess Dressing, Arugula, Parmesan 10  
Arugula Salad Apples, Dates, Pomegranate, Goat Cheese & Walnuts 11  
Roasted Beet Salad Goat Cheese Mousse And Pistachio 10

### ENTRÉES

- Atlantic Salmon\* Beets, Fingerling Potatoes, Horseradish Vinaigrette & Sherry Jus 22  
Sea Scallops\* Caramelized Cauliflower, Snap Peas And Bacon 24  
Crispy Half Chicken Sweet Potato, Green Bean & Brown Chicken Jus 17  
Braised Short Rib Caramelized Vegetables, Sweet Onion Whipped Potato 24  
Filet of Beef\* Stir Fry Vegetables, Togarashi Spiced Fingerlings, Miso Butter 29  
Fresh Pasta Spinach, Melted Tomato, Parmesan Cheese 14 (With Shrimp 20)  
Chicken & Prosciutto Ravioli Arugula And Roasted Peppers 17  
Rainbow Trout Oven Dried Tomato, Fingerling Potato, Garlic & Lemon 19  
Seared Ahi Tuna\* Asian Vegetables, Yaki Soba Noodles, Caramelized Soy Broth 25

### DESSERTS

- Chocolate Brownie Neapolitan Gelato, Banana Split 7  
Pineapple Rum Cake Vanilla Bean Gelato 7  
Sweet Corn Cake Almond Streusel, Blueberry Compote 7

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## WHITE WINES

	GLASS	TERZO*	BOTTLE
NV Domaine Chandon "Pinot Noir Brut" (Sparkling Wine) California	8.5		50
10 Caymus "Conundrum" (Blend) California	10	13.25	40
10 Snoqualmie (Riesling) Columbia Valley, WA	5.75	7.75	23
09 Manifesto! (Sauvignon Blanc) North Coast	7	9.25	28
10 Crossings (Sauvignon Blanc) Marlborough, New Zealand	9	11.5	36
09 Martin Codax (Albarino) Rias Baixas, Spain	8.25	11	33
08 Tangent (Pinot Grigio) Edna Valley	7	9.25	28
09 Curtis (Viognier) Santa Barbara Co.	9	12	36
09 Bridlewood (Chardonnay) Monterey County	6.5	8.75	26
10 Independent Producers (Chardonnay) Columbia Valley, WA	7.75	10.25	31
09 Flora Springs (Chardonnay) Napa Valley, CA	9.5	12.5	38
08 Byron (Chardonnay) Santa Maria Valley, CA	12	16	46

## RED WINES

	GLASS	TERZO*	BOTTLE
10 Angeline (Pinot Noir) California	7.5	10	30
09 Clifford Bay (Pinot Noir) Marlborough, New Zealand	10	13.25	40
08 Truchard "Fox Block Seven" (Pinot Noir) Carneros	15	20	58
08 Paso Creek (Zinfandel) Paso Robles	8	10.5	32
10 Ruta 22 (Malbec) Patagonia, Argentina	8.5	11.25	34
10 Tilia (Malbec/Syrah) Mendoza, Argentina	7	9.25	28
07 Tintara (Shiraz) McLaren Vale, Australia	8.5	11.5	34
08 14 Hands (Merlot) Washington State	5.75	7.75	23
07 Sebastiani (Merlot) Sonoma County, CA	8	10.5	32
09 Terra Robles (Cabernet Sauvignon) Paso Robles	7.5	10	30
09 Silver Palm (Cabernet Sauvignon) North Coast	9	12	36
08 Tobin James "Notorious" (Cabernet Sauvignon) Paso Robles	10.5	14	42
08 Newton "Claret" (Blend) Napa Valley	10.5	14	42
04 Long Meadow Ranch (Cabernet) Napa Valley	12.5	16.75	50

## BEERS

### Local & Craft

SanTan Brewing (Hefeweizen) Chandler, AZ	5.25
Four Peaks Brewing "Kilt Lifter" (Scottish Ale) Tempe, AZ	5.5
Nimbus (Nut Brown Ale) Tucson, AZ	5.25
Anchor Steam, San Francisco, CA	5.5
Sierra Nevada (Pale Ale) Chico, CA	5.25

### Bottled

Corona	4.75
Coors Light	4
Michelob Ultra	4.75
Guinness	5.50
St. Pauli Girl N/A	4