



The Green Goddess for Dinner



South Indian Savory Ivory Lentil Pancake

Known as utthappam, featuring petite green peas, mustard seeds, kalonji, spiced tomatoes. Served with tamarind chutney & crunchy, spicy dal. \$7

Niigata Bruschetta

Edamame & Mint "Topenade" with Crazy Wintry Malted Chiles from Far North Japan on Olive Fougasse Bread. \$10

Golden Beet "Ravioli"

Filled with Truffled Chèvre, finished with Pomegranate Molasses, Sardinian Saba, & Avocado Oil. \$12
(No pasta was "harmed" in the making of this "ravioli.")

Array of Vegetables with Two Dipping Sauces

Roasted asparagus, Mardi Gras Indian cauliflower, choice of duck fat potatoes or Vegetarian Bonus, radishes, & seasonal guest star vegetable, with roasted garlic aioli and romesco sauce. A good plate to share! \$14

The Green Goddess Wedge Salad

Boiled LA. Shrimp, jumbo lump crabmeat, radishes, cucumber, hearts of palm, hearts of romaine, with sieved eggs, crumbled bacon, and romano cheese & green goddess dressing. \$14
"No shrimp/crab" and/or "no bacon" options available.
We can make a half-size Wedge, too. \$8

Smoked Duck & Chestnut Pasta

Italian chestnut flour tagliatelle tossed with smoked magret duck breast, wild mushrooms, caraway & duck fat braised Napa cabbage, 5 year Dutch gouda & a splash of cream. \$17

Father Pat's Grilled Cheese

Cahill's Irish Porter cheddar cheese, made with Guinness, and pear butter on wholegrain 3 seed bread. \$9

Vegetarian Octoberfest!

Two Autumn dishes that highlight the season with our favorite German beer, the Aventinus, a remarkable dark wheat beer, \$10.

"Spooky" Blue Corn Crepes

Folded French napkin style, with huitlacoche, (a rare Aztec corn fungus) lobster mushrooms & brandy ragout, finished with porcini salt and butter. \$15

Pumpkins on Parade

Petite Gold Nugget acorn squash stuffed with organic Red Quinoa from Peru, shiitakes & smoky pumpkin seeds, with a kohlrabi & arugula salad alongside featuring Minus 8 ice wine vinaigrette. \$17

Vegetarian Octoberfest for only \$37 with the Aventinus!

Shrimp "Wearing a Grass Skirt"

Roasted Louisiana shrimp wrapped in shredded phyllo, with New Orleans barbecue shrimp sauce, roasted pineapple & young coconut slaw. \$14

Louisiana "Bangers & Mash"

Marciante's duck sausage and mashed sweet potatoes with hints of orange and roasted garlic, finished by Steen's cane syrup. \$12

Cochon de Lait/Lei

Smoky pulled pork seasoned with Hawaiian black lava salt & wrapped in banana leaves, with sweet potato cakes, adobo mess o' greens. \$15

Bison and Bacon Meatloaf

Twice baked potato & roasted asparagus wrapped in Serrano ham, spicy steak sauce. \$16

"Falling Into Luxury" Tasting Menu

Crab Stuffed Thai Eggplant

Local lump blue crabmeat, mango, and Thai basil stuffed into 3 little Thai eggplants, braised in an aromatic coconut broth. \$10

Suggested Pairing: **Albert Mann, Auxerrois.** \$10

Oysters Delacroix

Louisiana Oysters poached in horseradish cream with butter-braised lettuce & Nueske's applewood bacon on griddled bread. \$12

Suggested Pairing: **"Summer Snow" Nigori Sake.** \$9

Pumpkins on Parade

Our newest Autumn vegetarian dish gets an encore!

Petite Gold Nugget acorn squash stuffed with organic Red Quinoa from Peru, shiitakes & smoky pumpkin seeds, with a kohlrabi & arugula salad alongside featuring Minus 8 ice wine vinaigrette. \$17

Suggested Pairing: **The Aventinus,** \$10
or **Regis Cruchet, Vouvray** \$12

"The Rising Sun" Foie Gras

"A" Hudson Valley Foie Gras seared with a Togarishi Crust over Black Rice with Blood Orange-Pepper Jelly Pan Sauce. \$16

Suggested Pairing: **Donnhoff, Single Vineyard, Riesling, Kabinett** \$13

Harvest Figs

End of season fresh figs, roasted & stuffed with Belgian honey chevre, finished with spectacular 20 year balsamico. \$12

Suggested Pairing: **Fantinel, Refosco Grappa, Suprema.** \$9

Falling Into Luxury Tasting Menu \$58, with pairings \$100.

Cold Drinks, Tea, Coffee, and Dessert

Juices

O.N.E. Cashew Fruit Juice or Coffee Berry Juice \$4.25

Zico Young Coconut Juice with Mango \$4.25

Zico Young Coconut Juice with Passion Fruit \$4.25

Foco Young Coconut Juice (with pulp) \$3.50.

Xeo Sugarcane Juice \$3.50

Foco Basil Seed Drink \$3.50

Foco Lychee Drink \$3.50

Sparkling Juices

Sonoma Sparkling Blood Orange or Sparkling Pear \$4.25

Ting, Jamaican Grapefruit Soda \$3

Izze Blackberry, Peach, or Lime Juice \$3.75

Cold Drinks & Soda

Oogave Natural Cola \$3.50

Boylan Black Cherry Soda \$3.50

Boylan Creamy Red Birch Beer \$3.50

Boylan Diet Birch Beer or Diet Cream Soda \$3.50

Abita Root Beer \$3.50

Maine Root Ginger Brew \$3.50

Coffees

All our coffees are brewed in Vietnamese presses

Union Chicory & Coffee

Plain & Hot \$2.75

Plain & Iced \$2.75

Hot, with condensed milk \$3.25

Iced, with condensed milk \$3.25

Teas

We have a varied selection of hot teas for \$2.75 (including organic white tea, green tea, rooibos, lotus tea, black oolong, and ginger tea).

Today's Iced Tea \$3.00

Fiji Natural Water \$2.50 glass/\$10 large bottle

Biogenesi Italian Sparkling Water \$4.00 glass/\$10 bottle

Desserts

Chocolate Norwegian-French Toast

Ciabatta stuffed French Toast filled with bittersweet chocolate and gjetost, a caramelized Norwegian goat cheese, finished with Steen's cane syrup. \$8

The Sultan's Nest

Pistachio Gelato & Whipped Cream "Wearing a Crown" of Shredded Phyllo & Honey Infused with Saffron, Candied Yuzu Peel & Orange Blossom Water. \$8

Chocolate Biscuit Heaven

Paul's sweet potato biscuit and Italy's famous Gianduja sauce made with a blend of chocolate & hazelnuts, all made in house, with butter infused with hazelnuts. \$8

Saturn Calling

Sticky Coconut Black Rice pudding with "rings and stardust." \$8

Sparkling Meyer Lemon Parfait

Homemade lemon curd layered with whipped cream, crumbled Italian cookies & marionberry puree. Served frozen. \$8

Dessert Wines

Alois Kracher, Beerenauslese Cuvée 2006 (Austria)

Fantastic, rich & racy, but not too sweet.
Perfect with Sultan's Nest. \$10

Kiona, Late Harvest Riesling (Washington)

Luxurious, plush and matches up with Meyer Lemon Parfait. \$9

St. Barthelemy, Barbera Port (California)

Almost like a Late Bottled Vintage, goes well with after dinner cheeses & chocolate. \$9

St. Barthelemy, Petite Sirah Port (California)

Darker and more powerful than the Barbera, a delicious chocolate match, or equally satisfying as dessert by itself. \$9

Quinto do Infantado, Tawny Port NV (Douro, Portugal)

Made in semi-dry style, so it's versatile to finish a meal with cheeses, fruits, chocolate, and the best bet to match wits with Saturn Calling. \$7

Alvear, Pedro Ximenez, Solera 1927 (Andalucia, Spain)

Toffee, vanilla, and dark coffee swirl in a long, lingering finish. We have pairing ideas, but this wine can stand as a beautiful conclusion to a rich meal all by itself! \$10

After Dinner Drinks & Gastronomica

The Green Goddess Cheese List

Robiola Bosina

The original “sexy cheese,” this is a rich, creamy blend of cow & goat milk from great cheesemakers in Piedmont, Italy.

Cahill’s Irish Porter

The buttery, dark cheddar behind the success of our Father Pat’s Grilled Cheese, this cheese is enhanced with Guinness.

Strathdon

One of the great blue cheeses of the world, hailing from Scotland. It used to only be available around Christmas, but thanks to the diligence of Neal’s Yard Dairy, now we can have the taste of Strathdon all year long! Cow’s milk, creamy, with a hint of peaty smokiness.

La Serena

A very old-fashioned sheep’s shepherd cheese from Extremadura, Spain. Unusual vegetarian rennet of cardoon thistle flowers gives the cheese a luscious slightly bitter characteristic, and it’s so soft we usually scoop dollops from the interior to serve.

Manchego

The fundamental Spanish sheep cheese, firm, dry, yet surprisingly versatile with a pleasing depth of flavor.

“Variations on the Blues” Torta

Layers of Strathdon Scottish Blue with mascarpone & chevre, two pestos. Chef’s interpretation of the famous cheese tortas of Peck in Milan, Italy.

Belgian Honey Chevre

Very creamy with the tang of honey makes this a fun cheese.

Fleur du Maquis

Herb-crusted sheep cheese from Corsica, reflecting the brambles, thistles and herbs of the maquis which covers much of Corsica and which the sheep love to eat!

Very Old 5 Year Dutch Gouda

The omega point of sharp Gouda, aged to where little crunchy salty cream pockets dot the cheese. You’ll see Gouda in a whole new light.

Purple Haze Chevre

Cypress Grove goat cheese rubbed with fennel pollen & lavender for a memorable chevre.

After Dinner Drinks

Amarula

A creamy liqueur from South Africa made with a berry that elephants adore. \$7

Fantinel, Grappa, Refosco

Unusual barrel aged grappa from Friuli, Italy. Smoky, layered, delicious! \$9

Pair this unusual, smoky, layered barrel-aged grappa with Roasted Mission Figs stuffed with Honey Chèvre, finished by Balsamico, aged 20 years exclusively in cherrywood barrels. \$18

Glenmorangie, Scotch, Nectar D’Or

12 year single malt Scotch aged in old Sauternes barrels, simply divine. \$17

Try it with Scottish Strathdon blue cheese, selected by Neal’s Yard Dairy, and a Medjool date. \$25

Ron del Barrilito, small batch Puerto Rican Rum

Genuine small batch rum made for over 100 years by the Frenandez family, this blend of 6-10 year barrel rums is restrained, yet tropical in all the right ways! Smooth and mellow sipping paradise. \$8

Sam Houston, Kentucky Straight Bourbon

Smooth, almost ethereal, but with enough of a bite to be worthy of the Hero of Texas Independence. \$10



The Green Goddess Drinks



Green Goddess Original Cocktails

The Golden Eye

A charming aperitif cocktail of Tru's Organic Jasmine Liqueur, a pair of infused Japanese Shochu rice spirits in green tea and sudachi citrus, with very curious basil seed drink. A very exotic "martini," shaken until the golden eye of the jasmine rises in the glass. \$11**

The French Guillotine

French G'vine Gin with Floc de Gascogne, a lovely white wine spirit blended with Armagnac, & a few "bloody drops" of Tru Hibiscus Liqueur. \$12**

"The Sun Never Sets...." Martini

The Old Raj, made in Scotland by Wm.

Cadenhead, is a powerful gin beautifully infused with saffron. Matched to Dolin Dry Vermouth, this martini may bring a nostalgia for Pax Britannica. \$14

Island Sea Breeze

Organic Tru Vodka, Hibiscus from Sudan on the Nile River, Acai Juice from the Brazilian Rainforest, finished with Jamaican Pink Ting. \$12** (☘ \$7)

The Daily Truth

Today's special cocktail, with one dollar donated to Save Our Lake via the Green Goddess' "Cocktails for the Lighthouse" campaign. \$12**

The Gentle Giant

In homage to the giant Pacific NW ecosystem, we blend Green Chartreuse, G'vine French Gin, lime, lotus tea & a float of Clear Creek's magnificent Douglas Fir Eau-de-Vie. \$15

The Harem's Secret

Rose Petal Syrup, Pomegranate Juice & Miller's Gin, with orange bitters. \$8

Pimm's Chalice

Lemon Balm infused Pimm's No. 1, with a splash of Miller's Gin, cucumber. \$10

The Green Fuse

Obsello Absinthe, Sugarcane Juice, Lime. \$9

Ginger Mint Julep

Ginger Syrup, choice of Buffalo Trace Bourbon or Sam Houston Small Batch 10 Year Whiskey, Mint from the PZB garden, splash of Maine Root Ginger Brew. \$10 (☘ \$8)

"See Rock City!" Mint Julep

Our lychee, ginger "julep" with the extra kick of Catdaddy Carolina Moonshine! \$11

Blood Orange Mimosa

Sonoma Sparkling Blood Orange Juice, Sparkling French bubbly, & Strawberry Blossom Sorbet. \$10 (☘ \$7)

Tres Amigos Brandy "Milk" Punch

We've re-invented this timeless classic to feature Horchata, VSOP Brandy, and either Buffalo Trace or Sam Houston Bourbon. Regular \$7; 2XL \$10

Brazilian Samba

Organic White Tea, Cashew Fruit Juice, Agave Nectar, and Ice Cubes made with Young Coconut Juice, with El Dorado 12 year Guyana Rum. \$11 (☘ \$7)

Our Bloody Mary with Roasted Yellow Tomatoes

Big, fat & juicy seasonal tomatoes, roasted and pureed, with our secret spicy concoctions, Sobieski Vodka, pickled okra and green beans. Regular \$9; 2XL \$12. (☘ Regular \$7; 2XL \$10)

Choose Tru Organic Vodka, Regular: \$11; 2XL: \$16.**

**Indicates that \$1 per cocktail will be donated to Save Our Lake's effort to repair the New Basin Lighthouse.

See Chef Chris' blog for details, <http://chefcdb.livejournal.com>.

Green Goddess Original Juice Cocktails

☘: Non-alcoholic versions of our original cocktails are available.

Sparkling Wines, Ciders, & Sakes

Monmousseau, Brut Imperial (Loire, France)

Easy to love, versatile, lean & racy. \$7

Gruet Blanc de Noir, 375ml (New Mexico)

Very good value half-bottle of bubbly, delicious! \$18

West County Black Kingston Apple Cider

Made from a nearly vanished variety of apple! \$7

Oliver's Perry (Herefordshire, England)

Artisanal hard pear cider made from heirloom farm pears & aged for 8 months in oak casks. \$7

Kamoizumi, "Summer Snow,"

Nigori Sake (Hiroshima, Japan)

Cloudy sake with real depth and refreshing, lingering flavor. \$9



The Green Goddess Drinks



Beers

Fuller's London Pride, Pale Ale (England)

A classic: full & rich, with pronounced hops. \$6

König Ludwig, Hefe-Weizen (Bavaria)

Named in honor of the mad prince of Bavaria who built the crazy castle, this is the Royal Bavarian wheat beer and a top selling brew in Deutschland. \$6

Pietra, Chestnut Amber (Corsica)

A unique beer brewed with 20% chestnut flour, a very versatile beer perfect for our Autumn dishes. \$6

Lazy Magnolia, Pecan Ale (Mississippi)

Really fine brown nut ale made with a pecan infusion as the beer brews. \$6

Heather Ale, Fraoch (Scotland)

Ancient Gaelic beer recipe where the flowers of Scottish heather appear, instead of hops. \$7

Brouwerij Verhaeghe, Duchesse de Bourgogne (West Flanders, Belgium)

Red Flemish ale, in the sour style, tart with cherry and balsamic vinegar flavors, barrel aged for 18 months. \$10

"Aventinus" Doppelbock Dark Weisse, 16 oz. (Munich, Germany)

Chris's favorite brewsky: massive, delightful, earthy, yet still bearing the crispness of wheat beer despite its darkness. \$10

The next three beers come from the Quebec microbrewery of Dieu du Ciel in Montreal, and all three showcase incredible craft to make remarkable, artisanal styles of provocative beer.

"Rosee d'Hibiscus" Wheat (Montreal)

Delicate infusion of tart hibiscus flowers, almost like tea in its serenity. A rather romantic, refreshing beer. \$9

"Spice Routes" Rye Peppercorn (Montreal)

Amazing, food friendly beer, with a slow, spicy finish & toasty pumpernickel body. \$10

"Mortal Sin" Imperial Coffee Stout (Montreal)

A perfect "hair of the dog" beer, made with Fair Trade coffee. Based on beer in a Russian Czarist mode of richness, it's profound without being too heavy, and at 9.5% alcohol it will kick you awake with pleasure. \$10

New Beers from Stone Brewing Co.

We joined the gold rush for California's hottest beers as they enter New Orleans for the first time!

Try large format (22 oz) bottles of **Arrogant Bastard** or the **Smoked Porter** for \$10, or the legendary **Ruination IPA** for \$7. Great beers with balance & tons of flavor.

White Wines By The Glass

Careglio, Roero Arnëis (Piedmont, Italy)

Lemony, a lively white wine with finesse and tradition. \$9

Argiolas, "Costamolino," Vermentino (Sardinia, Italy)

Almonds and hints of stone fruits suggest a wine built for lasting pleasure, this is a very popular white wine in Italy made by a highly respected family. \$10

Regaleali, Traditional Blend (Sicily, Italy)

A staff favorite: crisp, dry, enchanting blend of three indigenous Sicilian grapes. \$9

Albert Mann, Auxerrois (Alsace, France)

A golden cloud of unusual flavors, this rarely seen grape goes by a variety of aliases, but there's no reason to hide this delicious, dry Alsatian winner! \$10

Valdesil "Montenovo," Godello (Galicia, Spain)

Surprisingly luscious for a seemingly simple wine, due to the steep hillsides where these vines have been tended for three generations. \$8

Pine Ridge, Viognier-Chenin Blanc (California)

Full-bodied, with a depth of fruit and great scents in the glass. \$9

Millton, "Riverpoint Vineyard" Chardonnay 2006 (Gisborne, New Zealand)

Biodynamic, organic winemaking gives this chardonnay an edge on most other versions we've tasted, plus it's a stand out bargain for its excellent quality! \$10

Regis Cruchet, Vouvray Sec, '05 (Loire, France)

A beautiful vintage from a chenin blanc grown to showcase opulence and complexity. \$12

Dönnhoff, Single Vineyard, Riesling, Kabinett (Nahe, Germany)

Helmut Dönnhoff is a master winemaker who makes superlative Rieslings that are among the best wines in the world. \$13



The Green Goddess Drinks



Flight of Italian Mysteries (Bianco)

A trio of distinctive Italian white wines from our list: **Regalieali, Argiolas Vermentino, and Careglio Arneis.** \$12
Italian white wines are underrated, and here's a trio of that proves it!

White Wines Only By The Bottle

Dönnhoff, Single Vineyard, Riesling, Kabinett (Nahe, Germany)

This is the Kreuznacher Kahlenberg vineyard yielding a dry Riesling that matches practically everything on our menu. \$42

Regis Cruchet, Vouvray Sec, '05 (Loire, France)

Versatile wine that holds its own, smart & generous, with all kinds of food. \$40

Jean-Michel Sorbe, Reuilly, Sauvignon Blanc (Loire, France)

This shows more ripeness than flinty Sancerre, making it a terrific seafood wine. \$40

Antoine Arena, Gentile Bianco (Corsica, France)

A rare heritage wine, from one of France's leading biodynamic winemakers, made from a grape that nearly disappeared from Corsica. Golden and mysterious, hailing from the birthplace of Napoleon! \$55

Vernay, "Les Terrasses de L'Empire" 2005 (Condrieu, France)

Gorgeous Viognier, great vintage, last bottle we can get. Need I say more? \$77

Red Wines By The Glass

Quinta do Alqueve, "Tradicional," 2006 (Douro, Portugal)

Made from the same blend that constitutes Port, dry with an abiding heft of cherries. \$7

Cortenova, Primitivo (Puglia, Italy)

Primitivo is the ancestor grape for Zinfandel, and this is a friendly, gregarious wine. \$6

Borgo Tesis, Merlot (Friuli, Italy)

Classic and unusual Merlot from NE Italy, with elements of forest floor and mushrooms rather than being a plummy fruit bomb. \$9

Librandi, Cirò Rosso (Calabria, Italy)

Quintessential wine from the region, made with an obscure grape called Gaglioppo; an unbelievable bargain and a staff favorite! \$8

Plantagenet, "Omrah," Pinot Noir (Western Australia)

Ripe expressions, balanced while still fruit driven, a little spicy. \$10

Louis Latour, "Valmoissine," Pinot Noir (Provence, France)

Powerful, earthy, with a haunting taste of mistral winds. \$10

Mil Piedras, Malbec (Patagonia, Argentina)

Grown in Andes foothills where the warmth of the mountain stones help warm the struggling vines, giving this Malbec insight rather than brawny muscles. \$8

Flight of Italian Mysteries (Rosso)

Take a tour of our offbeat Italian reds: Primitivo, Ciro, and Friulian Merlot \$12

Red Wines Only By The Bottle

Chateau Guiot, "Numa," Syrah 2005 (Nimes, France)
100% Syrah from very old vines held by a family that traces their winemaking back to Roman times. Seriously good stuff. \$44

Louis Latour, "Valmoissine," Pinot Noir (Provence, France)

Powerful, earthy, and did we mention it kicked butt when we tasted it next to expensive, fancy California wines? \$36

La Serena, Rosso di Montalcino 2005 (Tuscany, Italy)

Nicely bottle-aged Sangiovese. Drink with gusto because it's almost gone! \$42

Descendientes de J. Palacios, "Petalos," 2005 (Bierzos, Spain)

Made by wine superstar Alvaro Palacios, he brought back the Mencia grape from a neglected region of Spain to critical acclaim. \$42

R. Lopez de Heredia, "Vino Cubillo," 2002 (Rioja, Spain)

Perfect, textbook traditional Rioja aged in new American oak barrels, this '02 qualifies as their Crianza, or young wine. What a pleasure! \$45

Corkage Fee \$10 per bottle of wine.