**Who We Are**

Welcome to Fresh Foliage! We specialize in farm-to-table, organic, fresh dishes that satisfy the palate of those seeking a more nutritious and ethical eating lifestyle. We strive to serve items at the peak of their in-season freshness. Our squashes are served in autumn, strawberries in summer and so forth. Mesclun, Kale, Spinach, arugula and our other award-winning greens draw crowds from around the world. Add to this our world-class dining service and you have an experience you will not soon forget.

**MENU**

“The Harvest Plate”: Fresh kale, chopped romaine, citrus spritz, sweet potato cubes, blue cheese crumbles, and pomegranate extract will excite your senses and ignite your taste buds.

The “Farmer’s Choice” Salad: Mesclun Salad: Organic mesclun, red peppers, our house made blackened pepper ceaser dressing paired with our world renown garlic infused croutons.

The “Grand Italian” Salad: One of our signature dishes at Fresh Foliage features authentic, Italian mozzarella cheese surrounded by a generous helping of arugula overlaid on a bed of butternut squash, crisped bread cubes and sun-dried tomatoes.

The “Great Guacamole” Salad: Guacamole performs a duet with wild-caught salmon to enhance the “healthy fats” and omega 3 requirements the body needs. Chopped carrots, beets, and red onion and tomato then balance out the dish served with chopped bok choy.

The “Grandmother” Salad: Our Granny Smith apples come directly from our upstate apple orchard and are delivered fresh daily. The apples provide a nice contrast to the bitterness of the kale to provide a fantastic and healthy way to begin any main course. This unique dish is paired with raw almonds, a cranberry-based vinaigrette and topped off with a dusting of fresh parmesan cheese while served over a warm foundation of quinoa.

Our side dishes include:

* Asparagus
* Broccoli
* Cabbage
* Edamame
* Farrow
* Zucchini

**Reservations**

Due to high demand, reservations typically must be established between 45-60 days in advance. Once a reservation is confirmed, you will provided with your very own valet for the evening, in addition, you will be escorted to your white-clothed table by your own personal waiter, and hand selected imported wine tastings will be provided during your entire stay. All of which is complementary to our repeat guests.

**Address:**

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**Social Media:**

Twitter: @freshfoliage

Instagram: @freshfoliage