

prelude

at the Green Music Center

MARINATED OLIVES | 6
herbs, citrus

PRELUDE TRUFFLE FRIES | 8
black truffle aioli

WILD MUSHROOM ARANCINI | 10
parmigiano reggiano, meyer lemon aioli

QUINOA AND WILD ARUGULA SALAD | 12
honey roasted pistachio, avocado lime dressing

THIN SLICED HOUSE CURED SALMON | 16
chorizo toast, roasted pumpkin seeds

SERRANO HAM SANDWICH | 15
rustic artisan bread, minted citrus gremolata, french fries

CHARCUTERIE BOARD | 16
local cured meats, whole grain mustard, house pickled vegetables
wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)

ARTISAN CHEESE PLATE | 16
marcona almonds, chutney, hazelnut crostini
kunik (nettle meadow), blackstone (bellwether farms), highway one (valley ford)

MEYER LEMON CURD CAKE | 11
lingonberries, candied almonds

TRIO OF SORBETS | 6

please let your server know if
you have any food allergies

executive chef | alexandre purroy
executive sous chef | mike lutz
manager | talmadge savage