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