

# prelude

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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

SWEET POTATO BISQUE | 12  
crème fraîche, finger lime pearls, curried cashews

APPLEWOOD SMOKED POTTED AHI PATE | 16  
broiled artisan bread, olive tapenade

RUSSIAN KALE SALAD | 12  
gala apples, toasted marcona almonds, local goat cheese,  
serrano ham, roasted shallot vinaigrette

GRILLED NEW YORK STEAK SANDWICH | 16  
rustic artisan bread, danish bleu, french fries

CHARCUTERIE BOARD | 16  
local cured meats, whole grain mustard, house pickled vegetables  
*salametto piccante (fra'mani), coppa (molinari), finocchiona (olympia provision)*

ARTISAN CHEESE PLATE | 16  
marcona almonds, chutney, hazelnut crostini  
*triple cream (marin french), aged gouda (central coast), blackstone (bellwether farms)*

BLOOD ORANGE OLIVE OIL CAKE | 11  
madagascar vanilla bean ice cream

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