

# 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

DAHL SOUP | 12  
lentils du puy, papadom, yogurt, micro cilantro

CALIFORNIA ARANCINI | 16  
Dungeness crab, avocado mousse, caviar, remolaude,  
cucumber and daikon pickles

LOCAL ASPARAGUS SALAD | 13  
arugula, radish, pistachio, pecorino, olives, rouge verjus vinaigrette

LAMB SANDWICH | 16  
whole grain dijon, arugula, feta, grilled onion

CHARCUTERIE BOARD | 16  
local cured meats, whole grain mustard, house pickled vegetables

ARTISAN CHEESE PLATE | 16  
rosemary assorted nuts, fig jam, hazelnut crostini

CHOCOLATE CHEESECAKE | 12  
speculoos crust, peanut butter cremeux

TRIO OF SORBETS | 6  
mango, raspberry, lemon, gaufrette

please let your server know if  
you have any food allergies

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