

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

SMOKED TROUT DIP | 14
crispy capers, red onion, dill, grilled baguette

GRILLED ROSEMARY HAM AND CHEESE | 15
pt. reyes toma, fromage blanc, aioli, whole grain mustard,
french fries

BUTTER BEAN SOUP | 11
heirloom tomato salsa, baby squash, sugar snaps, olives

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

ARTISAN CHEESE PLATE | 16
honey-rosemary mixed nuts, fig marmalade, hazelnut crostini
kunik (nettle meadow), blackstone (bellwether farms) highway one (valley ford)

FLOURLESS CHOCOLATE CAKE | 12
mandarin orange sauce, yuzu cream

TRIO OF SORBETS | 6
fresh berries, raspberry sauce, gaufrette cookie

please let your server know if
you have any food allergies

executive chef | alexandre purroy
executive sous chef | chris austin
manager | talmadge savage