

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

BABY SPINACH- WILD ARUGULA SALAD | 13
balsamic bacon vinaigrette, heirloom tomato, mushroom chips

DUNGENESS CRAB AND FENNEL NEST | 11
tomato gelee, fin herbs, lemon grass aioli

5 ONION BISQUE | 11
dry sherry, crispy shallots

GRILLED CHIMICHURRI STEAK SANDWICH | 16
danish bleu cheese, arugula

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)

GHIRARDELLI DARK CHOCOLATE MOUSSE | 12
hazelnut and raspberry biscuit

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
manager | talmadge savage