

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

LITTLE GEM LETTUCE SALAD | 12
manchego cheese, quince, marcona almonds, parsnip shard,
sherry vinaigrette

ROCK SHRIMP LETTUCE WRAP | 16
cucumber, carrot, bean sprouts, cilantro, mint, vermicelli noodles
mango dipping sauce

APRICOT GLAZED PORK TENDERLOIN | 16
nueske lardon bacon bits, bibb lettuce, rustic artisan bread

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
honey rosemary mixed nuts, fig marmalade, hazelnut crostini
midnight moon (cypress grove), fat bottom girl (bleating heart), caveman blue (rogue creamery)

PUMPKIN CRANBERRY TART | 11
ginger snap crust and candied pumpkin seeds

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

please let your server know if
you have any food allergies

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