

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

CURRIED CAULIFLOWER RISOTTO | 16
beluga lentil dahl, broccoli rabe, papadam

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

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

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

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)

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

please let your server know if
you have any food allergies

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