

prelude

at the Green Music Center

PRIX FIXE DINNER

\$39 two course \$49 three course

starters

please select one

SWEET POTATO BISQUE

crème fraîche, finger lime pearls, curried cashews

RUSSIAN KALE SALAD

gala apples, toasted marcona almonds, local goat cheese,
serrano ham, roasted shallot vinaigrette

ZINFANDEL POACHED PEAR SALAD

young lettuces, candied walnuts, danish bleu crostini,
champagne peppercorn vinaigrette

APPLEWOOD SMOKED POTTED AHI PATE

broiled artisan bread, olive tapenade

CHARCUTERIE BOARD

local cured meats, whole grain mustard,
house pickled vegetables
salametto piccante (fra'mani), coppa (molinari), finocchiona (olympia provision)

entrées

please select one

WINTER FETTUCCINE PASTA

swiss chard, cipollini, acorn squash, agrodolce

ADOBO BRAISED PORK BELLY

stewed caviar lentils, mustard greens, pickled green papaya

GRILLED NEW YORK STEAK

smashed red jacket potatoes, mushroom ragout,
pepper cress, cabernet thyme jus

LOCAL COD

green onion pesto, wild rice,
duo of butternut squash and piquillo pepper sauces

desserts

please select one

GHIRARDELLI CHOCOLATE MOUSSE

kahlua cream, sugar salted beignet

BLOOD ORANGE OLIVE OIL CAKE

madagascar vanilla bean ice cream

TRIO OF SORBETS

ARTISAN CHEESE PLATE

marcona almonds, fig chutney, hazelnut crostini
triple cream (marin french), aged gouda (central coast), blackstone (bellwether farms)

please let your server know if
you have any food allergies

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