

# prelude

at the Green Music Center

## PRIX FIXE DINNER

\$39 two course    \$49 three course

### starters

*please select one*

#### PORTUGUESE CALDO VERDE

baby kale, yukon potato, aged chorizo, agrumato

#### COUNTY LINE FARMS MIXED BABY LETTUCES

marinated beets, radishes, lavender-honey goat cheese toast

#### SPRING PEA AND CARROT SALAD

crispy prosciutto, pistachios, pickled mushrooms, wild arugula,  
villa manodori balsamico

#### BEEF TENDERLOIN CARPACCIO

shaved asparagus, tarragon aioli, rucola, fried capers, crostini

#### CHARCUTERIE BOARD

local cured meats, whole grain mustard, grilled bread,  
house pickled vegetables

*wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)*

### entrées

*please select one*

#### LEMON CAPELLINI PASTA

sugar snap peas, green garlic, fava beans, manchego, nasturtium butter

#### SEARED CASCADE MOUNTAIN ARCTIC CHAR

smashed red potato, delta asparagus, caramelized onions,  
shimeji mushrooms, basil pesto

#### ROASTED NEW ZEALAND LOIN OF LAMB

bloomsdale spinach, parmesan risotto, wild mushrooms, niçoise olives,  
lamb reduction

#### GRILLED CREEKSTONE FARMS FILET OF BEEF

roasted sweet onions, english peas, baby artichokes, fingerling potatoes,  
foie gras sauce

### desserts

*please select one*

#### MEYER LEMON CRÈME BRÛLÉE

fresh berries, gingersnaps

#### VANILLA SALTED CARAMEL CAKE

almond brittle, chocolate sauce, raspberry sorbet

#### TRIO OF SORBETS

fresh berries, raspberry sauce, gaufrette

#### ARTISAN CHEESE PLATE

honey-rosemary mixed nuts, fig marmalade, hazelnut crostini  
*two rock goat (two rock farms), san andreas (bellwether farms),  
shakerag blue (sequatchie cove)*

please let your server know if  
you have any food allergies

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