

prelude

at the Green Music Center

PRIX FIXE DINNER

\$39 two course \$49 three course

starters

please select one

DAHL SOUP

lentils du puy, papadom, yogurt, micro cilantro

SMOKED DUCK SALAD

bib lettuce, orange supreme, walnut, feta, citrus dressing

LOCAL ASPARAGUS SALAD

arugula, radish, pistachio, pecorino, olives, rouge verjus vinaigrette

CALIFORNIA ARANCINI

Dungeness crab, avocado mousse, caviar, remolaude, cucumber and daikon pickles

CHARCUTERIE BOARD

local cured meats, whole grain mustard, house pickled vegetables

entrées

please select one

GRILLED BEEF PORTERHOUSE

cauliflower gratin, brocolini, caper jus

PAN ROASTED BRANZINO

braised artichoke, strata, cucumber relish

LAMB CHOPS

petit pois, duck fat roasted yukon wedges, mustard shallot jus

EGGPLANT INVOLTINI

san marzano tomato sauce, wild rice, pinenut, zante currant

desserts

please select one

COCONUT CRÈME BRULEE

roasted pineapple compote, sugar cookie

CHOCOLATE CHEESECAKE

speculoos crust, peanut butter cremeux

TRIO OF SORBETS

mango, raspberry, lemon, gaufrette

ARTISAN CHEESE PLATE

rosemary assorted nuts, fig jam, hazelnut crostini

please let your server know if
you have any food allergies

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