

# prelude

at the Green Music Center

## PRIX FIXE DINNER

\$39 two course    \$49 three course

### starters

*please select one*

#### BUTTER BEAN SOUP

heirloom tomato salsa, baby squash, sugar snaps, olives

#### COUNTY LINE FARMS MIXED BABY LETTUCES

pickled beets, sourdough croutons, picholine vinaigrette

#### SUMMER MELONS AND SERRANO HAM

dandelion greens, goat feta, pumpkin seed oil

#### SEARED DIVER SCALLOPS

robuchon potatoes, foie gras mousse, fig syrup

#### 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*

#### SWEET WHITE CORN RISOTTO

crispy maitake mushrooms, wild arugula, italian pepper coulis

#### ROASTED ALASKAN HALIBUT

smoked ham, black mussels, english peas, fennel chowder

#### MAPLE LEAF FARMS DUCK BREAST

roasted radish, duck fat fingerlings, watercress, apricot glaze

#### GRILLED CREEKSTONE FARMS BEEF TENDERLOIN

baby tuscan kale, cipollini soubise, king trumpets, red wine syrup

### desserts

*please select one*

#### APPLE TORTE

caramel sauce, candied pecans

#### FLOURLESS CHOCOLATE CAKE

mandarin orange sauce, yuzu cream

#### TRIO OF SORBETS

fresh berries, raspberry sauce, gaufrette

#### ARTISAN CHEESE PLATE

marcona almonds, chutney, hazelnut crostini

*kunik (nettle meadow), blackstone (bellwether farms) highway one (valley ford)*

please let your server know if  
you have any food allergies

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