

# prelude

at the Green Music Center

## PRIX FIXE DINNER

\$39 two course    \$49 three course

### starters

*please select one*

#### ROASTED BUTTERNUT SQUASH BISQUE

portabello chips, basil oil (*vegan*)

#### TOMATO AND MOZZARELLA STACK

fall vegetable vinaigrette, balsamic parmesan crisp

#### YOUNG SPINACH SALAD WITH SERRANO HAM

local melon, goat cheese crostini, champagne vinaigrette

#### PACIFIC CRAB CAKES

piquillo pepper coulis, avocado quenelle, plantain chip

#### CHARCUTERIE BOARD

local cured meats, whole grain mustard,  
house pickled vegetables

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

### entrées

*please select one*

#### SAN FRANCISCO SEAFOOD CIOPPINO

late harvest tomatoes, onions, herbs, garlic, cabernet, grilled sourdough

#### GRILLED VEAL CHOP

lemon thyme jus, polenta, broccolini, sap sago cheese gremolata

#### MUSTARD CRUSTED BREAST OF CHICKEN

roasted root vegetables, truffle honey butter

#### GRILLED VEGETABLE AND EGGPLANT CAVIAR STACK

smoked tomato coulis, crispy tempeh

### desserts

*please select one*

#### FLOURLESS CHOCOLATE TORTE

crème anglaise, pomegranate seeds

#### SALTED CARAMEL CHEESECAKE

candied macadamia nuts

#### TRIO OF SORBETS

fresh berries, chai shortbread cookie

#### ARTISAN CHEESE PLATE

marcona almonds, chutney, hazelnut crostini

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