PRELUDE AT THE GREEN MUSIC CENTER

PRIX FIXE DINNER
$39 two course  $49 three course

starters
please select one

ROASTED BUTTERNUT SQUASH BISQUE
portobello 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)

please let your server know if you have any food allergies

executive chef | alexandre purroy
manager | talmadge savage