

# prelude

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at the Green Music Center

MARINATED OLIVES | 6  
herbs, citrus

PRELUDE TRUFFLE FRIES | 8  
black truffle aioli

WILD MUSHROOM ARANCINI | 10  
parmigiano reggiano, meyer lemon aioli

DUNGENESS CRAB CHOWDER | 13  
sourdough crostini

ROCK SHRIMP | 16  
sautéed in garlic, white wine cream in crispy filo pastry

RADICCHIO AND ESCAROLE SALAD | 13  
gigante beans, pignoli, shaved parmesan, caper mustard vinaigrette

DUCK CONFIT SANDWICH | 16  
whole grain dijon, frisee, raspberry gastric

CHARCUTERIE BOARD | 16  
local cured meats, whole grain mustard, house pickled vegetables  
*salametto piccante (fra'mani), coppa (molinari), finocchiona (olympia provision)*

ARTISAN CHEESE PLATE | 16  
marcona almonds, chutney, hazelnut crostini  
*triple cream (marin french), aged gouda (central coast), blackstone (bellwether farms)*

MACADAMIA NUT BREAD PUDDING | 12  
madagascar vanilla ice cream, cocoa nib tuile

TRIO OF SORBETS | 6  
mango, raspberry, lime, shortbread cookie

please let your server know if  
you have any food allergies

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