

prelude

at the Green Music Center

PRIX FIXE DINNER

\$39 two course \$49 three course

starters

please select one

DUNGENESS CRAB CHOWDER

sourdough crostini

WINTER GRAINS AND GREEN SALAD

smoked sunflower seeds, roasted baby beets,
italian parsley and tarragon dressing

RADICCHIO AND ESCAROLE SALAD

gigante beans, pine nuts, shaved parmesan,
agave caper mustard vinaigrette

ROCK SHRIMP

sautéed in garlic, white wine cream in crispy filo pastry

CHARCUTERIE BOARD

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

entrées

please select one

BUTTERNUT SQUASH GNOCCHI

sage brown butter, spinach, cremini mushrooms, bellweather ricotta

KOREAN FLANK STEAK

glass noodles, shiitake, kimchi brussels sprouts

PANCETTA CRUSTED SCALLOPS

saffron couscous, fennel confit, piquillo romesco

DUCKLING CONFIT

roasted leek polenta, braised red cabbage,
raspberry gastric, spiced jus

desserts

please select one

MACADAMIA NUT BREAD PUDDING

madagascar vanilla ice cream, cocoa tuile

RHUBARB STRAWBERRY TART

cream cheese icing, toasted almonds

TRIO OF SORBETS

mango, raspberry, lime, shortbread cookie

ARTISAN CHEESE PLATE

marcona almonds, fig chutney, hazelnut crostini
triple cream (marin french), aged gouda (central coast), blackstone (bellwether farms)

please let your server know if
you have any food allergies

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