

prelude

at the Green Music Center

CABERNET BEEF SHORT RIBS | 35

wine braised beef short rib, smashed roasted new potato, pepper cress

PRELUDE CHEESE PLATE | 16

redwood hill feta, nicasio taleggio, cypress grove gouda, fig jam, lavender honey

WINTER QUINOA BOWL | 15

roasted butternut squash, lacinato baby kale, toasted cumin garbanzo, dried cranberry, lemon tahini dressing

CRISPY BABY CORN ELOTES | 12

cotija cheese, tajin, chipotle aioli, lime

PARMESAN DUCK-FAT FRIES | 7

CITRUS-ROSEMARY GREEK OLIVES | 7

please let your server know if
you have any food allergies

executive chef | don cortes
executive sous chef | mike lutz
manager | talmadge savage