

prelude

at the Green Music Center

CITRUS-ROSEMARY GREEK OLIVES | 7

PARMESAN DUCK-FAT FRITES | 7

CRISPY BABY CORN ELOTES | 12
cotija cheese, tajin, chipotle aioli, lime

PRELUDE CHEESE PLATE | 16
Chevoo honey goat cheese, nicasio taleggio,
aged manchego, fig jam, lavender honey

WINTER BURRATA SALAD | 17
pancetta, roasted pepper, heirloom grape tomato, olive,
toast points, tomato water vinaigrette

6-HOUR BRAISED BEEF MAC & CHEESE | 22
three cheese mornay, horseradish bread crumbs

SEBASTOPOL MUSHROOM TAMAL | 22
ranchero puree, crispy cumin lentil, preserved lemon salsa

please let your server know if
you have any food allergies

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