

# prelude

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at the Green Music Center

## SWEETS

HAUPIA CRÈME BRÛLÉE | 12  
ling hi pineapple compote, macadamia short  
bread cookie

BLOOD ORANGE OLIVE OIL  
CAKE A LA MODE | 12  
candied orange chip, argumato lemon

TRIO OF SORBET | 9  
mango, raspberry, lemon,  
mint syrup, gaufrette

## SAVORY

PRELUDE CHEESE PLATE | 16  
redwood hill feta, nicasio taleggio, cypress grove  
gouda, fig jam, lavender honey

## DRINKS

ESPRESSO | 3  
CAPPUCCINO | 4  
AMERICANO | 4  
HOUSE COFFEE | 3.5  
TEA | 4

LATE HARVEST WHITE RIESLING | 9  
arrowood, alexander valley, '13

PORT | 9  
cockburn's special reserve

TAWNY PORT | 8  
ficklin

TAWNY PORT | 12  
presidential 10 year

TAWNY PORT | 18  
dow's 30 year

please let your server know if  
you have any food allergies

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