

prelude

at the Green Music Center

PRIX FIXE DINNER

\$47 two course | \$57 three course

STARTERS

please select one

MAFTOUL SOUP

winter squash, sweet potato,
couscous, chickpea crumbles,
Tfaya, yogurt

WILD RICE BOWL

organic wild rice, mushroom, squash,
dried cranberries, toasted sesame
seeds, tahini dressing

CHARRED CAESAR

petite romaine hearts, boquerones,
garlic crouton, classic dressing,
parmesan crisp

KALE FATTOUSH SALAD

lakinato kale, persian cucumber,
tomatoes, radishes, torn pita, mint,
pomegranate dressing

ENTREE

please select one

COFFEE-CRUSTED NEW YORK STEAK

braised kale and hot house tomato,
herb potato cakes, death and taxes
black beer sauce

TARE DUCK BREAST

muscovy duck in tare glaze, crispy
soba noodles, baby bok choy,
ginger dashi sauce

GRILLED SWORDFISH

wild rice mujadara, rapini,
muhammara, green olive tapenade

ZA'ATAR ORGANIC TOFU

charred carrot, turnip, parsnip, beet,
pomegranate gastrique

DESSERT

please select one

MALASADAS WITH GINGER CUSTARD FILLING

with frangelico hot chocolate

PRELUDE CHEESE PLATE

Chevoos honey goat cheese, nicasio
taleggio, aged manchego, fig jam,
lavender honey

BAKED APPLE STREUSEL

granola, currant, honey, vanilla ice
cream

TRIO OF SORBET

please let your server know if
you have any food allergies

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