PRIX FIXE DINNER

$47 two course | $57 three course

STARTERS
please select one

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

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

ENTREE
please select one

COFFEE-CRUSTED NEW YORK STEAK
braised kale and hot house tomato, herb potato cakes, death and taxes black beer sauce

GRAILLD SWORDFISH
wild rice mujadara, rapini, muhummara, green olive tapenade

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

ZA’ATAR ORGANIC TOFU
charred carrot, turnip, parsnip, beet, pomegranate gastrique

DESSERT
please select one

MALASADAS WITH GINGER CUSTARD FILLING
with frangelico hot chocolate

BAKED APPLE STREUSEL
granola, currant, honey, vanilla ice cream

Prelude CHEESE PLATE
Chevoo honey goat cheese, nicasio taleggio, aged manchego, fig jam, lavender honey

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