

prelude

at the Green Music Center

PRIX FIXE DINNER

\$47 two course \$57 three course

course 1

please select one

LACINATO KALE AND CANNELLINI SOUP

fennel, tomato, olive oil fried shiitake, toasted baguette

WINTER BURRATA SALAD

pancetta, roasted pepper, heirloom grape tomato, olive,
toast points, tomato water vinaigrette

RAINBOW BEET SALAD

rocket, chevre, spiced pepitas, balsamic gastrique

QUINOA BOWL

lacinato kale, roasted winter squash, dried cranberry,
candied pecan, maple-orange dressing

course 2

please select one

GRILLED FILET MIGNON

butter-poached & grilled, truffle new potato,
creamed spinach and cabernet reduction

COQ AU VIN

bacon lardon, sebastopol mushroom,
caramelized pearl onion, egg noodle

FURIKAKE SALMON

charred japanese eggplant, crispy pancetta onigiri

SEBASTOPOL MUSHROOM TAMAL

ranchero puree, crispy cumin lentil, preserved lemon salsa

desserts

please select one

APPLE STRUDEL

phyllo-wrapped caramelized apples, vanilla ice cream

GUITTARD CHOCOLATE MOUSSE

pistachio creme fraiche, beignet

PRELUDE CHEESE PLATE

Chevoos 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