

# prelude

at the Green Music Center

## PRIX FIXE DINNER

\$47 two course | \$57 three course

### STARTERS

please select one

#### FRENCH ONION SOUP

caramelized yellow sweet spanish onion, gruyere, brioche crouton

#### WINTER QUINOA BOWL

roasted butternut squash, lacinato baby kale, toasted cumin garbanzo, dried cranberry, lemon tahini dressing

#### LOBSTER BENEDICT

butter poached lobster, poached egg, brioche crouton, honey mustard hollandaise

#### CABERNET PEAR SALAD

poached bosc pear, blue cheese crostini, mixed baby lettuce, champagne vinaigrette

### ENTREE

please select one

#### CABERNET BEEF SHORT RIBS

wine braised beef short rib, smashed roasted new potato, pepper cress

#### SMOKED HALIBUT

house smoked halibut, grilled asparagus, red quinoa pilaf, fennel sauce vierge

#### GANJUN CHICKEN

korean style fried chicken, stir fried glass noodle, pickled brussel sprout and radish

#### MUSHROOM TIMBALE

slow roasted sebastapol mushroom, crispy brussel sprout, truffled carrot puree

### DESSERT

please select one

#### HAUPIA CRÉME BRÛLÉE

ling hi pineapple compote, macadamia short bread cookie

#### PRELUDE CHEESE PLATE

redwood hill feta, nicasio taleggio, cypress grove gouda, fig jam, lavender honey

#### BLOOD ORANGE OLIVE OIL CAKE A LA MODE

candied orange chip, argumato lemon

#### TRIO OF SORBET

mango, raspberry, lemon, mint syrup, gaufrette

please let your server know if you have any food allergies

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