

prelude

at the Green Music Center

PRIX FIXE DINNER

\$39 two course \$49 three course

starters

please select one

POTATO LEEK SOUP

crispy angel hair russets

THIN SLICED HOUSE CURED SALMON

chorizo toast, roasted pumpkin seeds

WARM TART OF ONION CONFIT AND PANCETTA

on salad of winter greens, picholine olives, sun dried tomato vinaigrette

QUINOA AND WILD ARUGULA SALAD

honey roasted pistachio, avocado lime dressing

CHARCUTERIE BOARD

local cured meats, whole grain mustard,
house pickled vegetables

wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)

entrées

please select one

MISO GLAZED HALIBUT

chow fun noodles, oden radish, ponzu broth, chili oil

HERBED BRAISED LAMB SHANK

minted lemon gremolata, elephant garlic mashed potatoes,
roasted banana squash

FILET MIGNON

thyme potato pancake, winter vegetables, sauce poivrade

WILD MUSHROOM AND ROASTED ROOT VEGETABLE TIMBALE

crispy spiced brussels sprouts, truffled carrot jus

desserts

please select one

WARM STICKY TOFFEE PUDDING

vanilla bean ice cream

MEYER LEMON CURD CAKE

lingonberries, candied almonds

TRIO OF SORBETS

ARTISAN CHEESE PLATE

marcona almonds, chutney, hazelnut crostini

kunik (nettle meadow), blackstone (bellwether farms), highway one (valley ford)