PRELUDE CHEESE AND CHARCUTERIE BOARD | 16
hwy 1 fontina, marin french triple brie, achadinha capricious cheese, fig jam, sonoma honey, marcano almonds, prosciutto, finocchiona salami

PRELUDE POZOLE | 15
jack fruit, hominy, savoy cabbage, onion, radish, avocado, lime, shiitake chicharron

HUMMUS AND CRUDITE | 12
meyer lemon olive oil, smoked paprika, za’atar pita

TEMPURA SMOKED BBQ BRISKET BITES | 10
brisket, avocado, red wine kabayaki, habanero vinaigrette

PARMESAN DUCK-FAT FRIES | 7

CITRUS-ROSEMARY GREEK OLIVES | 7

please let your server know if you have any food allergies
SWEETS

Brioche Bread Pudding a la mode | 12

Rhubarb Strawberry Tart | 13
cream cheese icing, toasted almond

Trio of Sorbet | 9

SAVORY

Prelude Cheese Plate | 16
hwy 1 fontina, marin french triple brie,
achadinha capricious cheese, fig jam, sonoma
honey, marcano almonds, sea salt crackers

DRINKS

Espresso | 3
Cappuccino | 4
Americano | 4
House Coffee | 3.5
Tea | 4

Late Harvest White Riesling | 9
arrowood, alexander valley, ‘13

Port | 9
cockburn’s special reserve

Tawny Port | 8
ficklin

Tawny Port | 12
presidential 10 year

Tawny Port | 18
dow’s 30 year

please let your server know if you have any food allergies

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