SWEETS

GRAVENSTEIN APPLE PIE | 12
cheddar crust, vanilla ice cream

BLACKBERRY COBBLER | 14
beurre noisette crumble, vanilla yogurt, powdered honey

TRIO OF SORBET | 9
lemon, raspberry, mango
mint syrup, gaufrette

SAVORY

PRELUDE CHEESE PLATE | 16
humboldt fog cheese, pt. reyes toma cheese, bellwether pepato cheese, prosciutto, finocchiona salami, grilled bread, cracker, fig jam, whole grain mustard, housemade pickle, marcona almonds

DRINKS

ESPRESSO | 3
CAPPUCINO | 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
PRELUDE CHEESE & CHARCUTERIE BOARD | 16
humboldt fog cheese, pt. reyes toma cheese, bellwether pepato cheese, prosciutto, finocchiona salami, grilled bread, cracker, fig jam, whole grain mustard, housemade pickle, marcona almonds

3 BEAN QUINOA BOWL | 16
haricot vert, chickpea, cannellini, crispy prosciutto, roast peppers, white balsamic

PRELUDE BURGER | 18
1/3 lb grass fed patty, soco meat co. bacon, horseradish fondue, pickled onion, franco-american brioche bun, fries

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

PARMESAN DUCK-FAT FRIES | 7

CITRUS-ROSEMARY OLIVES | 7

TRIO OF SORBET | 9
lemon, raspberry, mango
mint syrup, gaufrette

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