SWEETS

GRILLED PEACHES | 12
frog hollow peaches, thyme whipped goat cheese, almond oatmeal crumble, soco honey

YOGURT PANNA COTTA WITH SUMMER BERRIES | 14
bellwether yogurt, shaved strawberry, shortcake crumble

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

SAVORY

PRELUDE CHEESE PLATE | 16
humboldt fog, pt. reyes toma, bellwether farms pepato, fig jam, honey, marcona 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
PRELUDE CHEESE & CHARCUTERIE BOARD | 16
humboldt fog, pt. reyes toma, bellwether farms pepato, prosciutto, finocchiona salami grilled bread, cracker, fig jam, whole grain mustard, house made pickle, marcona almonds

SALADE NIÇOISE | 16
olive oil poached tuna, roasted new potato, heirloom tomato, haricot vert, madera county radish, niçoise olive, cage-free egg, dijon anchovy dressing

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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manager | talmadge savage