

prelude

at the Green Music Center

PRIX FIXE DINNER

\$47 two course | \$57 three course

STARTERS

please select one

SMOKY CORN CHOWDER

sweet corn, heirloom tomato,
soco meat co. bacon

P | D

LATE SUMMER TOMATO SALAD

fresh mozzarella, basil puree, vino
cotto, black ash salt

D

THREE BEAN SALAD

haricot vert, garbanzo, cannellini,
parmesan tuile, crispy prosciutto,
red onion, roast pepper dressing

P | D

SOCO GRAIN BOWL

quinoa, plum, mixed greens,
radish, olive, candied walnut,
red wine vinaigrette

N

ENTREE

please select one

WILD SEABASS

marble potato, fennel, crispy chorizo,
garlic crostini, cioppino broth

F | SF | P | G

MOJO MARINATED SKIRT STEAK

charred sweet corn ragout, cotija
potato puree, salsa verde

D

BOURBON GLAZED PORK CHOP

cheesy stone ground grits, kilt
greens, pickled peaches

P | D

PASTA EKATERINA

linguine, baby spinach, english peas,
asparagus, macerated tomato, pinola

G | N

DESSERT

please select one

MILLE CREPE TIRAMISU CAKE

coffee mascarpone filling,
pistachio, cocoa powder

D | G | E | N

VANILLA PANNA COTTA

chocolate hazelnut sorbet, shaved
strawberries, mint pearls

D | N

PRELUDE CHEESE PLATE

humboldt fog cheese, pt. reyes toma
cheese, bellwether pepato cheese,
cracker, fig jam, marcona almonds

G | D | N

TRIO OF SORBET

lemon, raspberry, mango
mint syrup, gaufrette

G

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

please let your server know if
you have any food allergies

allergen key:
G=gluten | E=egg | N=nut/treenut
D=dairy | F=fish | SF=shellfish