

prelude

at the Green Music Center

PRELUDE CHEESE & CHARCUTERIE BOARD | 16

humboldt fog cheese, pt. reyes toma cheese, bellwether pepato cheese, prosciutto, finocchiona salami, grilled bread, crackers, fig jam, whole grain mustard, housemade pickles, marcona almonds

AUTUMN GRAIN BOWL | 16

pearl barley, pickled fennel, edamame, tangerine, arugula, hazelnut vinaigrette
G | N | S

APPLE AND BRUSSELS SPROUT SALAD | 16

shaved brussels sprouts, green apple, red cabbage, honey mustard dressing, pignoli, crispy capers, vino cotto
N

CITRUS HERB PETALUMA FREE RANGE CHICKEN | 24

barley risotto, roast baby carrots, mustard jus
D | G

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

CARAMEL CHOCOLATE TART | 14

strawberry coulis, crushed almonds, fleur de sol
G | D | E

TRIO OF SORBET | 9

lemon, raspberry, mango
mint syrup, gaufrette

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