

prelude

at the Green Music Center

PRELUDE CHEESE AND CHARCUTERIE BOARD | 18

humboldt fog cheese, pt. reyes toma cheese, bellwether
pepato cheese, prosciutto, finocchiona salami, grilled bread,
crackers, fig jam, whole grain mustard, house made pickle,
marcona almond
G | N | D

HUMMUS AND CRUDITÉ | 12

meyer lemon olive oil, smoked paprika, za'atar seasoned pita
G

PARMESAN DUCK-FAT FRIES | 7

CITRUS-ROSEMARY OLIVES | 7

SPRING QUINOA BOWL | 12

yellow beet, avocado, arugula, pistachio, honey lime dressing
N

ROASTED CAULIFLOWER STEAK | 22

creamy polenta, pine nut, smoked lime, cilantro pesto
N

PRELUDE BURGER | 18

1/3 lb grass fed patty, franco-american brioche bun, soco
meat co. bacon, horseradish fondue, pickled onions, frites
G | E | D

KEY LIME CHEESECAKE TART | 12

caramel, hazelnut crumble
G | E | N | D

TRIO OF SORBET | 6

mango, raspberry, lemon, 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