

prelude

at the Green Music Center

PRIX FIXE DINNER

\$47 two course | \$57 three course

STARTERS

please select one

FRENCH ONION SOUP

caramelized sweet onion, gruyere,
brioche crouton
G | E | D

SPRING QUINOA BOWL

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

VENTURA ORANGE AND SALINAS

FARMS FENNEL SALAD

garbanzo bean, shaved
parmesan, sunflower seed,
caper mustard vinaigrette
D

ASPARAGUS SALAD

wild arugula, santa clara mushroom
and shallot, molinari pancetta,
laura chenel goat cheese, vino
cotto, herb vinaigrette
D

ENTREE

please select one

YUZU TONKATSU

heritage pork, curry rice, carrot,
pea, ginger savoy cabbage
G | E

SEARED ANGUS NEW YORK STRIP

mushroom ragout, dauphinoise potato,
pickled mustard seed, foyot sauce
E | D

GRILLED WILD MACKEREL

molinari pancetta, salinas farms
fennel, fresno roasted pepper,
cioppino sauce
F | SF

ROASTED SALINAS FARMS

CAULIFLOWER STEAK

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

DESSERT

please select one

KEY LIME CHEESECAKE TART

caramel, hazelnut crumble
G | E | N | D

TRIO OF SORBET

mango, raspberry, lemon,
mint syrup, gaufrette
G

S'MORE FRENCH TOAST

graham cracker crusted, homemade
marshmallow, valrhona chocolate
ganache
G | E | D

PRELUDE CHEESE PLATE

humboldt fog cheese, pt. reyes toma
cheese, bellwether pepato cheese,
fig jam, honey, marcona almond,
sea salt cracker
G | N | D

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