

# prelude

restaurant & bar

## Overture

**Prelude French Fries** 13  
Parmigiano-Reggiano, white truffle oil, herb

**Brussel Sprouts** 13  
Pickled garlic honey, miso, Nueske's bacon lardon, Parmigiano-Reggiano

**Corn Rib** 9  
Queso fresco, smoked spice mix, chipotle mayo, cilantro, lime 🌶️

**Shrimp Cocktail** 23  
U6 Skull Island wild caught tiger prawns, ketchup, fresh horseradish, apple juice, cucumber, lemon

**Confit Wings** 15  
Air dried jumbo wings, red chili honey, fermented bamboo shoot, fish sauce, lime juice, parsley 🌶️

**Roasted Carrot** 16  
Organic baby carrots, dry rubbed, buttermilk ranch

## Entrée

**Hanging Tenderloin** 43  
10oz Angus prime, sous vide potato fondant, roasted carrot, beet purée, fried shallot, charred scallion sauce

**Pork Chop** 38  
Duroc pork chops, Koji & miso aged, Okinawa sweet potato purée, brussels sprout, five spice braised apple, sake gastrique

**Pan Seared Branzino** 45  
Branzino fillets, Mediterranean slaw, lemon herbs, kalamata olive mix, toybox tomato, pan sauce

## Finale

**Valrhona chocolate Lava Cake** 15  
Gelato Banana Dulce De Leche, candied walnut, caramel brittle 🍫

**Crème Brûlée Cheesecake** 16  
Gelato Madagascar Vanilla Bean, brûléed

**Gelato Trio** 13  
Espresso, Madagascar Vanilla Bean, Banana Dulce De Leche, hazelnut 🍫

## Soup & Salads

**Soupe de Jour** 9  
Ask your server for our chef's daily soup selection

**Caeser**  
Romaine heart, house made dressing and herbed crouton, Parmigiano-Reggiano  
18/ add Mary's Chicken +9/ add shrimp +12

**Beets** 22  
Organic red & gold beet, candied walnut, wild organic roquette, Laura Chenel Chèvre snow, 15 years aged balsamic glaze

**Wedge** 20  
Iceberg, Valley Ford Grazin' Girl California blue cheese, Nueske's bacon lardon, toybox tomato, onion

## Sandwiches

*All sandwiches are served with fries*

**Prelude Burger** 25  
8oz Waygu heritage blend, brioche bun, 24-month aged Wisconsin white cheddar, dijonnaise, beefsteak tomato, iceberg

**Grilled Chicken Sandwich** 23  
Mary's chicken breast, herb marinated, local sourdough, 15 years aged balsamic blackened aioli, organic arugula, shaved parmesan

## Pasta

**Pomodoro**  
San Marzano tomato, fettuccine, fresh basil, Parmigiano-Reggiano 18/ add Mary's chicken breast +9/ add shrimp +12

**Pasta alla Vodka** 28  
Rigatoni, grilled Mary's chicken breast, sauce alla vodka, Parmigiano-Reggiano

**Shrimp Alfredo** 33  
Fettuccine, grilled Skull Island wild caught tiger prawns, shrimp butter, garlic cream, Parmigiano-Reggiano

## Beverage

**Soda** 3  
Pepsi, Diet Pepsi, Pepsi Zero, Starry, Dr Pepper, San Pellegrino

**Juice**  
Apple 3 | Cranberry 3 | Fresh orange 5 | Fresh lemonade 5

**Tea & Coffee**  
Selection of teas 3 | Coffee 4 | Espresso 4 | Latte 6 | Cappuccino 6

Locally sourced produce., sustainably sourced proteins  
Premium grapeseed & olive oils used

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses  
Alert your server if you have special dietary requirements. 18% gratuity will be automatically added for parties of 6 or more