Prelude
at the Green Music Center

Prix Fixe Dinner
$39 two course  $49 three course

Starters

Please select one

5 Onion Bisque
dry sherry, crispy shallots

Baby Spinach and Wild Arugula Salad
balsamic bacon vinaigrette, heirloom tomato, mushroom chips

Dungeness Crab and Fennel Nest
tomato gelee, fin herbs, lemon grass aioli

Smoked Moscovy Duck & Foie Gras Rouladen
mission figs, sangiovese glaze

Charcuterie Board
local cured meats, whole grain mustard, grilled bread, house pickled vegetables

Wild Boar Salame (creminelli), Point Loma (balistreri), Finocchiona (olympia provisions)

Entrées

Please select one

Pasta Primavera
linguine, summer vegetables, tomato concasse, basil oil

Chimichurri Crusted Wild Salmon
saffron jasmine rice, roasted beet batonette

Grilled Short Loin Beefsteak
dauphinoise potato, asparagus, sauce béarnaise

Medallion of Sonoma Lamb Loin
minted apricot, cous cous, broccolini

Desserts

Please select one

Blackberry Tartlet
Madagascar vanilla ice cream

Ghirardelli Dark Chocolate Mousse
Hazelnut and raspberry biscuit

Trio of Sorbets
fresh berries, mandarin orange sauce, gaufrette

Artisan Cheese Plate
marcona almonds, truffle honey, hazelnut crostini

Kunik (nettle meadow), Blackstone (bellwether farms), Highway One (Valley Ford)

Please let your server know if you have any food allergies

Executive Chef | Alexandre Purroy
Manager | Talmadge Savage