

Prelude AT THE OPERA HOUSE

A LA CARTE

WEST COAST ARTISAN CHEESES OR CHARCUTERIE *

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 21

Crafted Meats, Tomato Marmalade, Crostini 26

SEASONAL MARKET SALAD * VE | DF | GF | NF

County Line Baby Lettuces, Banyuls Vinaigrette 12

GRILLED MARINATED BEETS * V | GF

Asian Pear, Roasted Rainbow Carrots,
Goat Cheese, Vadouvan Nuts, Escarole,
Cilantro Coconut Dressing 20

DUNGENESS CRAB LOUIE * GF | NF

Chopped Romaine, Butter Lettuce,
Cucumber, Fennel, Micro Celery, Hard Boiled Egg,
Avocado, Tomato, Louie Dressing 27

SAVORY CREPES * VE | DF | GF | NF

Chickpea Crepes, Eggplant Ragu,
English Pea Puree 22

TIGER PRAWNS * GF | NF

Zucchini Spaghetti, Artichoke, Asparagus,
Edamame, Opal Basil, Pesto 24

- Add to Any Plate -

Herb Roasted Mary's Chicken 7 | Seared Angus Sirloin 9

Fresh Market Fish 10 | Poached Gulf Prawns 11

SHREDDED DUCK CONFIT * DF | GF | NF

Little Gem Lettuce, Easter Radish, Cilantro,
Grilled Spring Onion, Cucumber,
Five Spice Lime Vinaigrette 32

- served room temperature -

SEARED SCALLOPS GF | NF

English Pea, Farro, Pesto 48

HOUSE MADE DINNER ROLLS * 3

BUFFET MENU

Chef's Fresh Seasonal Selections May Vary.

Dinner \$48 per Adult | \$24 per Child

Brunch \$38 per Adult | \$19 per Child

DESSERTS

MIXED BERRY SABAYON * V | NF

Oven Roasted Orange Liqueur infused Berries,
Champagne Sabayon, Chantilly Cream,
Micro Pansies 10

HIBISCUS LIME TART * V

Vanilla Tart Shell, Hibiscus Infused Lime Curd,
Strawberries, Micro Mint, Strawberry Balsamic Gel,
Rose Chantilly 10

THE NEW OPERA! * V

Chocolate Almond Sacher Sponge,
Valrhona 66% Dark Chocolate Cremeux,
Hazelnut Croquant, Whipped Sight Glass
Coffee Infused Chocolate Ganache,
Chocolate Coffee Caviar 10

GUITTARD CHOCOLATE DIPPED STRAWBERRIES * V | GF | NF

Four Strawberries, Dark Chocolate,
White Chocolate Drizzle 10

GUITTARD DARK CHOCOLATE TRUFFLES * V

Two Housemade Truffles with Cognac
& Two Housemade Truffles with Champagne 12

ASSORTED COOKIES * V

Chef's Selection of Cookies 10

VE - VEGAN | V - VEGETARIAN | DF - DAIRY FREE

GF - GLUTEN FREE | NF - NUT FREE

* Items available during Intermission.

Pre-order with your server or the host.

Two credit cards per party. Split plate fee \$4.

Stellar Food. Seamless Service. Sustainably Produced.

A Global Gourmet Catering Property | GGCatering.com


March 2020

Prelude AT THE OPERA HOUSE

NON-ALCOHOLIC BEVERAGES

Still Water	6
Sparkling Water	4
Coke, Diet Coke, Sprite, Ginger Ale	4
House-Made Lemonade	5
Arnold Palmer	5
Iced Tea	4
Hot Tea	3
Intelligentsia Coffee, Decaf	4
Milk	4
Orange, Cranberry, Pineapple, Grapefruit Juice	4
Martinelli's Sparkling Cider	5
Shirley Temple	5
Roy Rodgers	5

FORT POINT BEER

 KSA Kölsch Style Ale	9
Villager San Francisco Style IPA	9
Westfalia Nuremberg Inspired Red Ale	9
Park Seasonal Single Hop Pale Ale	9
Featured Beer	8
Erdinger NA	7

CAPTAIN'S WINE LIST

Riesling, Chateau Montelena, CA, '17.	70
Sauvignon Blanc, St. Supery, Napa, '16.	65
Chardonnay, Artesa Carneros, Carneros, '14	45
Chardonnay, Carneros Highway, Carneros, '14	50
Chardonnay, Gehricke, Russian River, '16	60
Chardonnay, St. Clement, Napa, '13	60
Pinot Noir, Fort Ross, CA, '13, 375mL	48
Pinot Noir, Argus, Carneros, '15	80
Cabernet Sauvignon, Simi, Alexander Valley, '15	70
Cabernet Sauvignon, Tamber Bay, CA, '15, 375mL	66
Cabernet Sauvignon, Conn Creek, Napa, '13	80
Cabernet Sauvignon, Joseph Phelps, Napa, '15.	160

An 18% gratuity will be added to parties of 6 or more.
Corkage fee \$30 per bottle, two bottle maximum.

<i>PERFECTLY PORTIONED SPARKLING</i>	<i>BOTTLE</i>
Moët & Chandon, Brut, FRA, NV, 187mL	28
Moët & Chandon, Rosé Imperial, FRA, NV, 187mL	35
Laurent Perrier Brut, FRA, NV, 375 mL	47
Ruinart, Blanc de Blancs, FRA, NV, 375mL	60
Ruinart, Rosé, FRA, NV, 375mL	60
Krug Grande Cuvée, FRA, NV, 375mL	225

<i>SPARKLING</i>	<i>GLASS</i>	<i>BOTTLE</i>
Pol Clement Brut, FRA, NV	13	52
Chandon Etoile Brut, CA, NV	22	84
Chandon Etoile Rosé, CA, NV.	25	96
Laurent Perrier La Cuvée Brut, FRA, NV		90
Veuve Clicquot Brut, FRA, NV.	30	110
Veuve Clicquot Rosé, FRA, NV	35	130
Laurent Perrier Rosé, FRA, NV		170
Dom Perignon, FRA, '09		350
Krug Grande Cuvée, FRA, '04.		450
Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06.		500
Dom Perignon, Rosé, FRA, '05		600

<i>ROSÉ</i>	<i>GLASS</i>	<i>BOTTLE</i>
Rosé, Domain de Cala, FR, '17.	13	52

<i>SAUVIGNON BLANC</i>	<i>GLASS</i>	<i>BOTTLE</i>
Murphy Goode, North Coast, CA, '17	13	52
Provenance Vineyards, CA, '17		55

<i>CHARDONNAY</i>	<i>GLASS</i>	<i>BOTTLE</i>
J Lohr, Riverstone, '17, 375mL		30
Leese Fitch, CA, '17.	13	52
J, Russian River, '16.	18	68
Mountain Winery, Santa Cruz Mountains, '16		70
Chalk Hill Estate, Sonoma, '15.		95

<i>INTERESTING REDS</i>	<i>GLASS</i>	<i>BOTTLE</i>
Chianti, Castello di Gabbiano Riserva, ITL, '13.	17.	64
Zinfandel, Dry Creek, Sonoma, '16	20.	76
Red Blend, Chalk Hill Estate, CA, '15		80

<i>PINOT NOIR</i>	<i>GLASS</i>	<i>BOTTLE</i>
Storypoint, CA, '16	13.	52
Mountain Winery, Santa Cruz Mountains, '14.		75
MacMurray, Russian River Valley, '16	22.	84

<i>MERLOT</i>	<i>GLASS</i>	<i>BOTTLE</i>
J Lohr, CA, '17	13.	52
Gundlach Bundschu, Sonoma County, '14		70

<i>CABERNET SAUVIGNON</i>	<i>GLASS</i>	<i>BOTTLE</i>
J Lohr, Hilltop Vineyard, '17, 375mL.		45
Leese Fitch, CA, '16	13.	52
Louis Martini, CA, '15	14.	56
St. Supéry, Napa Valley, '15		95



SPIRITED LIBATIONS

MIMOSA

Sparkling Brut, Orange Juice 14

BALLET SLIPPER

Vodka, Lime & Grapefruit Juices, Aperol,
Grenadine, Orange Peel 14

MIDSUMMER DELIGHT *

Cachaça, Lime, Strawberry Simple Syrup 13

BIRDS & BEES *

Gin, Pear Liqueur, St. Germain,
Honey Syrup, Lemon 15

IRISH COFFEE

Tullamore Dew, Sugar Cube,
Coffee, Whipped Cream 14

A GENTLEMAN'S IRISH COFFEE

Jameson Irish Whiskey, Sugar Cube,
Coffee, Whipped Cream 15

SPANISH COFFEE

Kahlua, Rum, Cointreau,
Coffee, Whipped Cream, Nutmeg 16

* A Midsummer Night's Dream

March 2020

COCKTAILS

BALLET ROYALE

Chambord, Sparkling Brut 14

ANGEL SPRITZ

Gin, St. Germain,
Sparkling Brut, Lemon Twist 14

ATHENS' SUNRISE *

Aperol, Sparkling Brut, Orange Peel 14

LOVE-IN-IDLENESS *

Courvoisier VS, Angostura Bitters,
Sugar Cube, Sparkling Brut 18

JUST A DREAM *

Antica Formula Vermouth, Lillet, Creme de Violet,
Orange Bitters, Soda, Lemon Twist 15

AMERICAN RENAISSANCE

Cognac, Cointreau, Maraschino,
Lemon, Sugared Rim 16

PUCK'S FOLLY *

Pisco, Lime, Simple Syrup, Aquafaba, Bitters 14

PIROUETTE

Tequila, Cointreau, Chambord,
Lemon Juice, Simple Syrup, Rosé Wine 14

BOULEVARDIER

Bourbon, Antica Formula Sweet Vermouth,
Campari, Lemon Peel 15

MARTINI INNOVATIONS

Vodka, Lillet, St. Germain,
Orange Bitters, Lemon Twist 15

* A Midsummer Night's Dream

March 2020