Prefude Opera House

CHEF'S FRESH SEASONAL SELECTIONS MAY VARY

DINNER: \$65 PER ADULT | \$33 PER CHILD BRUNCH: \$63 PER ADULT | \$32 PER CHILD

SAVORY

WEST COAST ARTISAN CHEESES | V I CN

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 29

WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 31

SEASONAL MARKET SALAD | VE I DF I GF

County Line Baby Lettuce, Banyul's Vinaigrette 17

PRELUDE SEAFOOD SALAD | GF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 35

ASIAN TOFU RICE BOWL | VE I DF I GF

Tofu, Brown Rice, Cabbage, Avocado, Cilantro, Scallions, Tamari Dressing 27

PACIFIC TUNA CRUDO | GF

Ahi Tuna, Cucumber, Sweet Potato, Hominy, Avocado Wasabi, Green Onion, Lime Juice, Plantain Chips 29

#GRILLED SALSA MACHA PRAWNS | CN

Grilled Prawns, Stir-Fried Vegetable Orzo, Charred Pineapple Salsa, Chili Garlic Peanut Herb Sauce 45

#SEAFOOD BOIL

Shrimp, Clams, Scallops, Andouille Sausage, Baby Red Potatoes, Corn, Orzo, Spicy Garlic Butter Sauce 62

HOUSE-MADE DINNER ROLLS 6

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 15
PETIT FILET MIGNON 25
FRESH MARKET FISH 17
ROASTED CITRUS GULF PRAWNS 17

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

HØT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

DESSERT

OPERA CAKE | V

Chocolate Almond Sacher Sponge, Valrhona 66% Dark Chocolate Cremieux, Chocolate Coffee Caviar, Hazelnut Croquant, Whipped Coffee, Coffee Infused Chocolate Ganache 16

SPICED PEAR CAKE | V

Buttermilk Cake, Poached Pear, Italian Meringue, Blackberry Compote, Lemon Glaze, Spice Crumble 16

BANANA CREAM CAKE | V I CN

Banana Cake, Cinnamon Cream, Toasted Walnuts, Cream Cheese Frosting, Banana Chips 16 *Can Be Made Nut Free Upon Request

GUITTARD CHOCOLATE TRUFFLES | V

Two Housemade Truffles with Cognac, Two Housemade Truffles with Champagne 16

CHOCOLATE DIPPED STRAWBERRIES | V I GF

Four Strawberries, Dark Chocolate, White Chocolate Drizzle 16

ASSORTED COOKIES | V

Chef's Selection of Cookies 15

VE - VEGAN I V - VEGETARIAN I DF - DAIRY FREE GF - GLUTEN-FREE I CN- CONTAINS NUTS

WE ARE NOT A NUT FREE FACILITY

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BY CHOOSING TO CONSUME SUCH ITEMS, THE PATRON ASSUMES ALL ASSOCIATED RISKS.

Pre-order food and beverages with your server or host. **Two forms of payment per party maximum. No separate checks.**

18% gratuity added to all parties of 6 or greater.
6% Health Mandate added to all checks.
All food is cooked with Zero Acre Oil.
Split plate fee \$6.
To-go Box Fee \$2.

Prefude Opera House

Krug Grande Cuvee, FRA

PRE-ORDER WITH YOUR SERVER, BARTENDER OR HOST FOR INTERMISSION

*Corkage \$40/750 ml (2 Bottles Max)

NON-ALCOHOLIC BEVERAGES		WHITES / ROSES		
			GLASS	BOTTLE
Still or Sparkling Water, 750 ml	14	Domaine Bousquet Rose, Argentina	17	66 65
Coke, Diet Coke, Sprite, Ginger Ale	7 7	Murphy Goode, Sauvignon Blanc, CA	17	03
Iced Tea Hot Tea	<i>†</i> 7			
Intelligentsia Coffee or Decaf	7			
Milk	7			
Orange, Cranberry, Pineapple or Grapefruit Juice	7	CHARDONNAY		
Martinelli's Sparkling Cider	8		GLASS	BOTTLE
Shirley Temple or Roy Rogers	8	Dark Harvest, NV	17	65
		Hahn, Monterey County	23	89
		Mountain Winery, Santa Cruz		96
BEER				
Elysian Space Dust IPA	14			
Stella Artois	13	PINOT NOIR		
Stella Artois 0.0% Non-Alcoholic	12		GLASS	BOTTLE
		Cycles Gladiator, CA	17	65
		Mountain Winery, Santa Cruz		96
DEDEEOTLY DODTLOVED ODARKIN		Balletto, Sonoma		89
PERFECTLY PORTIONED SPARKLI	NG			
Benvolio, Prosecco, ITL, NV, 187ml	22			
Moet & Chandon Brut Imperial, FRA, NV, 375 ml	66			
Krug. Grand Cuvee, FRA, 375ml	206			
		CABERNET SAUVIGNON		
			GLASS	BOTTLE
		Dark Harvest, NV	17 23	65 89
SPARKLING		Hahn, Central Coast	23	03
	TTLE 65			
Pierre Chainier Brut, FRA, NV 17 Veuve Clicquot Brut, FRA, NV 38	65 149			
Veuve Clicquot Rose, FRA, NV	166			
Moet & Chandon Brut Imperial, FRA, NV 33	131			



CLASSIC COCKTAILS

NEGRONI PREMIUM GIN, VERMOUTH, BITTERS 22

ESPRESSO MARTINI

KETEL ONE, MR. BLACK COFFEE

LIQUEUR, SIMPLE SYRUP, COLD BREW

23

OPERA ROYALE
LIMONCELLO, BLACK RASPBERRY
LIQUEUR, HOUSE BRUT
19

KEOKE COFFEE

KAHLUA, CRÈME DE CACAO,
HENNESSEY, COFFEE, AND
WHIPPED CREAM
25

DID YOU KNOW?

IF YOU HAVE TICKETS
TO ANOTHER SF WAR
MEMORIAL VENUE
PERFORMANCE, YOU
ARE WELCOME TO DINE
AT THE OPERA HOUSE
IF THERE IS A
PERFORMANCE THAT
SAME DAY AND TIME.

ASK YOUR SERVER FOR DETAILS!