

Prelude AT THE OPERA HOUSE

A LA CARTE

WEST COAST ARTISAN CHEESES OR CHARCUTERIE

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 26
Crafted Meats, Tomato Marmalade, Crostini 28

SEASONAL MARKET SALAD VE | DF | GF | NF

County Line Baby Lettuce, Banyuls Vinaigrette 16

PRELUDE SEAFOOD SALAD GF | NF

*Roasted Salmon, Bay Shrimp, Chopped Romaine,
Butter Lettuce, Cucumber, Fennel, Eggs, Tomato,
Avocado, Micro Celery, Louie Dressing 32*

"TUNA" SALAD VE | NF | DF | GF

*English Pea Hummus, Watermelon Radish,
Baby Mache, Balsamic Reduction 26*

HEIRLOOM TOMATO AND BURRATA SALAD V | NF

Baby Arugula, Smoked Truffle Salt, Pesto Panzanella 27

DUNGENESS CRAB CAKES NF

Frisee, Citrus Creme Fraiche, Mustard Gastric 29

GRILLED LOBSTER SALAD DF | NF | GF

Endive, Asparagus, Preserve Lemon Emulsion 42

SEARED DAY BOAT SCALLOPS NF | GF

*Carnaroli Rice, Grilled Broccolini,
Roasted Tomato Vinaigrette 52*

HOUSE MADE DINNER ROLLS \$5

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 10 | SEARED ANGUS SIRLOIN 13
FRESH MARKET FISH 14 | POACHED GULF PRAWNS 15

BUFFET MENU

Chef's Fresh Seasonal Selections May Vary

Dinner, \$62 per Adult | \$31 per Child
Brunch, \$60 per Adult | \$30 per Child

DESSERTS

STRAWBERRY SHORTCAKE V | NF

Honey Chantilly, Strawberry Coulis 15

HIBISCUS LIME CURD TART V

Macerated Blueberries, Macaron Cookie 15

GUITTARD CHOCOLATE TRUFFLES V

*Two Housemade Truffles with Cognac
Two Housemade Truffles with Champagne 15*

THE NEW OPERA! V

*Chocolate Almond Sacher Sponge,
Valrhona 66% Dark Chocolate Creme,
Hazelnut Croquant, Whipped Sight Glass Coffee
infused Chocolate Ganache, Chocolate Coffee Cavier 15*

CHOCOLATE DIPPED STRAWBERRIES V | GF | NF

*Four Strawberries, Dark Chocolate,
White Chocolate Drizzle 15*

ASSORTED COOKIES V

Chef's Selection of Cookies 14

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

GF - GLUTEN FREE | NF - NUT FREE

Pre-order food and beverages
with your server or host.

Two credit cards per party maximum.

Split plate fee \$6

Stellar Food. Seamless Service. Sustainably Produced.
A Global Gourmet Catering Property | GGCatering.com

Ballet (2) 2023

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NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	13
Coke, Diet Coke, Sprite, Ginger Ale	6
Iced Tea	5
Hot Tea	5
Intelligentsia Coffee or Decaf	5
Milk	6
Orange, Cranberry, Pineapple or Grapefruit Juice	5
Martinelli's Sparkling Cider	6
Shirley Temple or Roy Rogers	6

FORT POINT BEER

KSA Kolsch Style Ale	11
Villager San Francisco Style IPA	11

PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	18
Laurent Perrier Brut, FRA, NV, 375 ml	60
Ruinart, Blanc de Blancs, FRA, NV, 375 ml	70
Ruinart, Rose, FRA, NV, 375 ml	70
Krug Grande Cuvee, FRA, NV, 375 ml	200

SPARKLING

	GLASS	BOTTLE
Pierre Chanier Brut, CA, NV	15	60
Benvolio, Prosecco, ITL, NV		88
Piper Sonoma, Rose Brut, NV	24	96
La Creama Brut Rose, CA, NV		140
Veuve Clicquot Brut, FRA, NV	35	140
Veuve Clicquot Rose, FRA, NV		160
Laurent Perrier La Cuvee Brut, FRA, NV		120
JCB, Caviar, Cremant, NV		160
Bollinger Brut, FRA, NV		180
Laurent Perrier Rose, FRA, NV		190
Krug GrandeCuvee, FRA		400
Veuve Clicquot Grande Dame Brut Rose,'06		550

INTERESTING WHITES

	GLASS	BOTTLE
Rose, Domaine Bousquet, CA, '17	15	60
Vermentino, Vitiano, ITL, '18	16	64
Riesling, Chateau Montelena, CA, '17		70

SAUVIGNON BLANC

	GLASS	BOTTLE
Murphy Goode, North Coast, CA, '17	15	60
Rutherford Provenance, CA, '17		62
Heron, Mendocino County, '18		65
Cakebread, Napa, '18		80

CHARDONNAY

	GLASS	BOTTLE
Line 39, CA, '20	15	60
Hahn, Monterey County, '18	20	80
J, Monterey County, '17		65
Mountain Winery, Santa Cruz, '16		70
Freemark Abbey, Napa Valley, '18		90

INTERESTING REDS

	GLASS	BOTTLE
Zinfandel, Dry Creek, Sonoma, '16	15	60
Chianti, Vitiano, ITL, '18	16	64

PINOT NOIR

	GLASS	BOTTLE
Tree Fort, CA, '16	15	60
Gehricke, Russian River, '19		68
MacMurray, Russian River, '16	20	80
Mountain Winery, Santa Cruz, '19		75
Argus, Carneros, '15		80
Whistler, Sonoma Coast, '17		80

MERLOT

	GLASS	BOTTLE
J Lohr, CA, '17	16	64
Freemark Abbey, Napa Valley, '17		90

CABERNET SAUVIGNON

	GLASS	BOTTLE
Angeline, CA, '19	15	60
Hahn, Central Coast, '18	20	80
Tamber Bay, CA, '15, 375 ml		50
Louis Martini, CA, '15		64
Textbook, Napa Valley, '17		80
Stonestreet, Alexander Valley, '17		120
Rodney Strong, Brothers, '16		150

* Corkage \$40/Bottle (2 Bottle Max)



SPIRITED LIBATIONS

VIBRANT REFLECTION

Gin, Basil Simple Syrup, Lime Juice 18

ETHEREAL SPIRITS

*Tequila, Lime juice, Agave,
Sparkling Wine 17*

FORBIDDEN LOVE

*Scotch, Sweet Vermouth, Chambord,
Orange Juice 18*

GINTERMISSION

Gin, Canton, Campari, Lime Juice 18

PERFECT FIT

Dark Rum, Ginger Beer, Lime 18

STAR CROSS'D LOVERS

*Whiskey, St. Germain, Lemon Juice,
Honey Syrup, Hot Water 18*

CLASSIC COCKTAILS

OPERA ROYALE

Chambord, Sparkling Brut 16

ELDERFLOWER SPRITZ

*Gin, St. Germain, Sparkling Brut,
Lemon Twist 16*

COSMOPOLITAN

*Vodka, Cranberry Juice, Triple Sec,
Lime Juice 16*

MARGARITA

*Tequila, Agave Syrup,
Lime Juice 15*

CAIPIRINHA

Cachaca, Simple Syrup, Lime Juice 16

VESPER MARTINI

Vodka, Gin, Lillet Blanc, Lemon Juice 18

IRISH COFFEE

*Tullamore Dew, Sugar Cube, Coffee,
Whipped Cream 16*

~ Upgrade to Jameson for 1 ~

SPANISH COFFEE

*Kahlua, Rum, Cointreau, Coffee,
Whipped Cream, Nutmeg 18*