

Prelude AT THE OPERA HOUSE

A LA CARTE

WEST COAST ARTISAN CHEESES OR CHARCUTERIE

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 24
Crafted Meats, Tomato Marmalade, Crostini 26

SEASONAL MARKET SALAD VE | DF | GF | NF

County Line Baby Lettuce, Banyuls Vinaigrette 14

PRELUDE SEAFOOD SALAD GF | NF

*Roasted Salmon, Bay Shrimp, Chopped Romaine,
Butter Lettuce, Cucumber, Fennel, Eggs, Tomato,
Avocado, Micro Celery, Louie Dressing 30*

FRESH SUMMER ROLLS VE | DF | GF

*"Chicken" Larb, Rice Noodles, Lettuce, Carrots,
Peppers, Cucumber, Thai basil, Seared Tofu,
Roasted Shiitake Mushrooms,
Sambal and Lime Emulsion, Peanut Sauce 24*

NAPA VALLEY COBB SALAD NF | GF

*Grilled Romaine, Smoked Chicken, Grapes,
Fuji Apple, Celery, Fennel, Lemon Honey
Yogurt Dressing 27*

HAMACHI CRUDO NF | GF | DF

*Avocado, Jalapeno, Shallots, Chiltepin, Cucumber,
Shishito, Lime and Orange Dressing 28*

CRAB STUFFED CHILES NF | GF

*Grilled Chile Guero, Cucumber, peppers, Avocado,
Shallots, Lemon Preserved Emulsion, Pipian Verde 38*

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, \$52 per Adult | \$26 per Child
Brunch, \$42 per Adult | \$21 per Child

DESSERTS

CITRUS PANNA COTTA V | NF

Mixed Berry Compote 12

ALMOND POUND CAKE V

*Strawberry Balsamic Sauce, Creme Anglaise,
Chocolate Drizzle 12*

GUITTARD CHOCOLATE TRUFFLES V

*Two Housemade Truffles with Cognac
Two Housemade Truffles with Champagne 12*

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 12*

CHOCOLATE DIPPED STRAWBERRIES V | GF | NF

*Four Strawberries, Dark Chocolate,
White Chocolate Drizzle 12*

ASSORTED COOKIES V

Chef's Selection of Cookies 11

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

September & October 2022

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NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water	12
Coke, Diet Coke, Sprite, Ginger Ale	5
Iced Tea	4
Hot Tea	4
Intelligentsia Coffee or Decaf	4
Milk	5
Orange, Cranberry, Pineapple or Grapefruit Juice... 4	
Martineeli's Sparkling Cider	5
Shirley Temple or Roy Rogers	5

FORT POINT BEER

KSA Kolsch Style Ale	9
Villager San Francisco Style IPA	9
Westfalia Nuremberg Inspired Red Ale	9

PERFECTLY PORTIONED SPARKLING

Lovo, Prosecco, ITL, NV, 187ml	17
Laurent Perrier Brut, FRA, NV, 375 ml	50
Ruinart, Blanc de Blancs, FRA, NV, 375 ml	60
Ruinart, Rose, FRA, NV, 375 ml	60
Krug Grande Cuvee, FRA, NV, 375 ml	200

SPARKLING

	GLASS	BOTTLE
Pierre Chanier Brut, CA, NV	14	56
Benvolio, Prosecco, ITL, NV	20	80
La Crema Brut Rose, CA, NV	30	120
Veuve Clicquot Brut, FRA, NV	30	128
Veuve Clicquot Rose, FRA, NV	38	152
Bollinger Brut, FRA, NV		170
Moet & Chandon, Imperial Brut, FRA, NV		100
Laurent Perrier La Cuvee Brut, FRA, NV		100
Laurent Perrier Rose, FRA, NV		170
Krug GrandeCuvee, FRA, '04		350
Veuve Clicquot Grande Dame Brut Rose,'06		550

INTERESTING WHITES

	GLASS	BOTTLE
Rose, Domaine Bousquet, CA, '17	14	56
Vermentino, Vitiano, ITL, '18	16	64
Riesling, Chateau Montelena, CA, '17		70

SAUVIGNON BLANC

	GLASS	BOTTLE
Murphy Goode, North Coast, CA, '17...14	14	56
Rutherford Provenance, CA, '17		60
Heron, Mendocino County, '18		65
Cakebread, Napa, '18		80

CHARDONNAY

	GLASS	BOTTLE
Line 39, CA, '20	14	56
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	14	56
Gehricke, Russian River, '19		68
MacMurray, Russian River, '16	18	72
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.	14	56
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



SPIRITED LIBATIONS

ANTONY'S AMERICANO

*Campari, Sweet Vermouth,
Pear Liquor, Soda 16*

TCHAIKOVSKY'S DRAMA

*Tequila, Cabernet Sauvignon,
Triple Sec, Chambord, Agave, Lemon 15*

GINTERMISSION

Gin, Canton, Campari, Lime Juice 16

MISERY AND DEPAIR

*Tequila, Triple Sec, Lemon Juice,
Agave, Grapefruit Juice, Soda 15*

TEST OF FAITH

*Sweet Vermouth, Dry Vermouth,
Chartreuse, Orange Bitters, Tonic 15*

ARISTOCRATIC BLISS

*Port, Lemon Juice, Simple Syrup,
Cherries, Soda 16*

CLASSIC COCKTAILS

OPERA ROYALE

Chambord, Sparkling Brut 15

ELDERFLOWER SPRITZ

*Gin, St. Germain, Sparkling Brut,
Lemon Twist 15*

COSMOPOLITAN

*Vodka, Cranberry Juice, Triple Sec,
Lime Juice 15*

MARGARITA

*Tequila, Agave Syrup,
Lime Juice 14*

CAIPIRINHA

Cachaca, Simple Syrup, Lime Juice 15

VESPER MARTINI

Vodka, Gin, Lillet Blanc, Lemon Juice 16

IRISH COFFEE

*Tullamore Dew, Sugar Cube, Coffee,
Whipped Cream 15*

~ Upgrade to Jameson for 1 ~

SPANISH COFFEE

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