

# Prelude Opera House

## Buffet Menu

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 | CN

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 28

#### WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 30

#### SEASONAL MARKET SALAD | VE | DF | GF

County Line Baby Lettuce, Banyul's Vinaigrette 16

#### PRELUDE SEAFOOD SALAD | GF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 34

#### TOFU TARTARE | VE | DF | GF

Marinated Tofu, Brown Rice, Cucumber, Avocado, Jalapeño, Cilantro, Coconut Milk, Sriracha Aioli 27

#### GRILLED SALMON AVOCADO TOAST

Avocado, Goat Cheese, Tomato, Red Onion, Cucumber, Kalamata, Citrus Infused Olive Oil 28

#### #HARISSA MARINATED GRILLED PRAWNS | CN

Feta, Pistachio Hummus, Roasted Beets, Frisée, Orange Oil 44

#### #SLOW BRAISED SHORT RIB

Bomba Rice, Roasted Carrots, Demi Glaze 60

#### HOUSE-MADE DINNER ROLLS 6

- ADD TO ANY PLATE -

HERB ROASTED MARY'S CHICKEN 12

PETIT FILET MIGNON 20

FRESH MARKET FISH 15

ROASTED CITRUS GULF PRAWNS 15

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

# HOT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

### DESSERT

#### VANILLA TRES LECHES | V

Tres Leches, Sponge Cake, Bananas Flambé, Crème Anglaise 16

#### BUTTERSCOTCH CHEESECAKE | V

Pinot Noir Reduction, Cinnamon Graham Cracker Crust 16

#### TRIPLE CHOCOLATE TARTE | V

Sea Salt Caramel, Honey Whipped Cream 16

#### GUITTARD CHOCOLATE TRUFFLES | V

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

#### CHOCOLATE DIPPED STRAWBERRIES | V | GF

Four Strawberries, Dark Chocolate, White Chocolate Drizzle 16

#### ASSORTED COOKIES | V

Chef's Selection of Cookies 15

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

4% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

# Prefude

## Opera House

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

### NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	13
Coke, Diet Coke, Sprite, Ginger Ale	6
Iced Tea	6
Hot Tea	6
Intelligentsia Coffee or Decaf	6
Milk	6
Orange, Cranberry, Pineapple or Grapefruit Juice	6
Martinelli's Sparkling Cider	7
Shirley Temple or Roy Rogers	7

### FORT POINT BEER

KSA, Kolsch Style Ale	12
Westfalia, Red Ale Style	12
Erdinger Non-Alcoholic Beer	12

### PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	22
Laurent Perrier Brut, FRA, NV, 375 ml	65
Ruinart, Blanc de Blancs, FRA, NV, 375 ml	75
Ruinart, Rose, FRA, NV, 375 ml	75
Krug. Grand Cuvee, FRA, 375ml	205

### SPARKLING

	GLASS	BOTTLE
Pierre Chanier Brut. CA, NV	16	64
Veuve Clicquot Brut, FRA, NV	37	148
Veuve Clicquot Rose, FRA, NV		165
Laurent Perrier La Cuvee Brut, FRA, NV		130
Krug Grande Cuvee, FRA		410

### WHITES / ROSES

	GLASS	BOTTLE
Domaine Bousquet Rose, Argentina		65
Murphy Goode, Sauvignon Blanc, CA	16	64
Cakebread, Sauvignon Blanc, Napa		85

### CHARDONNAY

	GLASS	BOTTLE
Dark Harvest, NV	16	64
Hahn, Monterey County	22	88
Freemark Abbey, Napa Valley		90
Mountain Winery, Santa Cruz		95

### PINOT NOIR

	GLASS	BOTTLE
Tree Fort, CA	16	64
Gehricke, Russian River		73
MacMurray, Russian River		85
Mountain Winery, Santa Cruz		95

### CABERNET SAUVIGNON

	GLASS	BOTTLE
Dark Harvest, NV	16	64
Hahn, Central Coast	22	88
Textbook, Napa Valley		85

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



*Prefude*  
*Opera House*

CLASSIC COCKTAILS

NEGRONI

NO 21 NEGRONI COCKTAIL

21

ESPRESSO MARTINI

KETEL ONE,  
MR. BLACK COFFEE LIQUEUR,  
COLD BREW, SIMPLE SYRUP

22

BALLET ROYALE

LIMONCELLO, BLACK RASPBERRY  
LIQUEUR, HOUSE BRUT

18

IRISH COFFEE

IRISH WHISKEY, SUGAR CUBE,  
COFFEE, WHIPPED CREAM

20

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 AN OPERA  
SHOW THAT SAME DAY  
AND TIME.

ASK YOUR SERVER FOR  
DETAILS!

