

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 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

PRIMA VERDE | VE I DF I GF

Edamame Hummus, Hearts Of Palm, Marinate Baby Artichokes, Roasted Carrots, Baby Mache, Sherry Vinaigrette 27

DUNGENESS CRAB SALAD | GF

Mango, Fried Shallots, Chives, Peppers, Charred Avocado, Frisse, Kendall Farm Creme Fraiche 29

#CITRUS MARINATED PRAWNS

Farro Verde and Corn Ragu, Baby Turnips, Thumbelina Carrots, Arugula Pesto, Lemon Emulsion 45

#GRILLED LAMB CHOP

Exotic Mushroom, Carnaroli Rice, Parmesan, Romanesco, Cilantro Mint Chimichurri 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)

HOT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

DESSERT

S'MORES TART

Chocolate Ganache, Chocolate Sauce, Roasted Marshmallow, Toasted Graham Cracker Crumbs, Whipped Coffee Cream, Caramel Fudge 16

STRAWBERRY AND RHUBARB POUND CAKE | V

Almond Pound Cake, Raspberry Mascarpone, Strawberry Rhubarb Compote 16

TROPICAL PANNA COTTA | V

Citrus Panna Cotta, Puff Pastry, Passion Fruit, Guava, Lime, Mango 16

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



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

NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	14
Coke, Diet Coke, Sprite, Ginger Ale	7
Iced Tea	7
Hot Tea	7
Intelligentsia Coffee or Decaf	7
Milk	7
Orange, Cranberry, Pineapple or Grapefruit Juice	7
Martinelli's Sparkling Cider	8
Shirley Temple or Roy Rogers	8

BEER

Elysian Space Dust IPA	14
Stella Artois	13
Stella Artois 0.0% Non-Alcoholic	12

PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	22
Laurent Perrier Brut, FRA, NV, 375 ml	66
Krug. Grand Cuvee, FRA, 375ml	206

SPARKLING

	GLASS	BOTTLE
Pierre Chainier Brut. FRA, NV	17	65
Veuve Clicquot Brut, FRA, NV	38	149
Veuve Clicquot Rose, FRA, NV		166
Laurent Perrier La Cuvee Brut, FRA, NV		131
Krug Grande Cuvee, FRA		411

WHITES / ROSES

	GLASS	BOTTLE
Domaine Bousquet Rose, Argentina		66
Murphy Goode, Sauvignon Blanc, CA	17	65

CHARDONNAY

	GLASS	BOTTLE
Dark Harvest, NV	17	65
Hahn, Monterey County	23	89
Mountain Winery, Santa Cruz		96

PINOT NOIR

	GLASS	BOTTLE
Cycles Gladiator, CA	17	65
Mountain Winery, Santa Cruz		96
Balletto, Sonoma		89

CABERNET SAUVIGNON

	GLASS	BOTTLE
Dark Harvest, NV	17	65
Hahn, Central Coast	23	89

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



CLASSIC COCKTAILS

NEGRONI

NO 21 NEGRONI COCKTAIL

22

ESPRESSO MARTINI

KETEL ONE, MR BLACK COFFEE
LIQUEUR, LICOR 43, AND 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!