

Prelude AT THE OPERA HOUSE

WEST COAST ARTISAN CHEESES OR CHARCUTERIE
Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 28
(or)

Crafted Meats, Tomato Marmalade, Crostini 30

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 34*

ROASTED KING MUSHROOMS VE | NF | DF | GF
*Grilled Tofu, Roasted Baby Carrots,
Curry Coconut Cream 27*

ROASTED BEETS AND GOAT CHEESE SALAD V | GF | NF
*Wild Rocket Arugula, Pepita Crunch,
Citrus Vinaigrette 28*

TUNA TARTAR NF | GF
*Edamame Hummus, Avocado, Furikake,
Scallions, Plantain Chips 30*

* DUCK CONFIT NF | GF
*French Lentils, Charred Cauliflower,
Cilantro Dressing 44*

* SEARED DAY BOAT SCALLOPS NF | GF
*Carnaroli Rice, Baby Carrots, Sun Dried Tomatoes,
Capers 60*

HOUSE MADE DINNER ROLLS \$6

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 10 | PETIT FILLET MIGNON 18
FRESH MARKET FISH 14 | ROASTED CITRUS GULF PRAWNS 15
(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

* HOT ITEMS: AVAILABLE DURING PRE SHOW ONLY

Late Fall Opera 2023 (2)

BUFFET MENU

Chef's Fresh Seasonal Selections May Vary

Dinner, \$65 per Adult | \$32 per Child
Brunch, \$62 per Adult | \$31 per Child

DESSERTS

ROASTED APPLE TART V
*Frangipane, Brown Sugar Crumble,
Vanilla Mascarpone Chantilly, Caramel Sauce,
White Chocolate Drizzle 16*

WHITE CHOCOLATE PUMPKIN CHEESECAKE V
*Sour Cream Custard, Cranberry Coulis,
Pepita Brittle 16*

GUITTARD CHOCOLATE TRUFFLES V
*Two Housemade Truffles with Cognac
Two Housemade Truffles with Champagne 16*

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 16*

CHOCOLATE DIPPED STRAWBERRIES V | GF | NF
*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 | NF - NUT FREE

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

Two credit cards per party maximum.
18% gratuity added to all parties of 6 or greater.
4% Health Mandate added to all checks.
All food cooked with Zero Acre Oil.
Split plate fee \$6.

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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	6
Milk	6
Orange, Cranberry, Pineapple or Grapefruit Juice	5
Martinelli's Sparkling Cider	7
Shirley Temple or Roy Rogers	7

FORT POINT BEER

KSA, Kolsch Style Ale	12
Westfalia, Red Ale Style	12

PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	20
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
Bollinger Brut, FRA, NV		185
Krug Grande Cuvee, FRA		410

DON'T FORGET TO PRE-ORDER WITH
YOUR SERVER, BARTENDER OR HOST
FOR INTERMISSION

ENTICING WHITES/ROSES

	GLASS	BOTTLE
Rose, Domaine Bousquet, CA, '17		64
Murphy Goode, Saugunon Blanc, North Coast, CA, '17	16	64
Cakebread, Sauvignon Blanc, Napa, '18		85

CHARDONNAY

	GLASS	BOTTLE
Dark Harvest '20	16	64
Hahn, Monterey County, '18	22	88
Freemark Abbey, Napa Valley, '18		90
Mountain Winery, Santa Cruz, '16		95

ENTICING REDS

Zinfandel, Dry Creek, Sonoma, '16		60
Merlot, Freemark Abbey, Napa Valley, '17		80

PINOT NOIR

	GLASS	BOTTLE
Tree Fort, CA, '16	16	64
Gehricke, Russian River, '19		73
MacMurray, Russian River, '16		85
Mountain Winery, Santa Cruz, '19		95

CABERNET SAUVIGNON

	GLASS	BOTTLE
Dark Harvest '20	16	64
Hahn, Central Coast, '18	22	88
Textbook, Napa Valley, '17		85

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

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CLASSIC COCKTAILS

NEGRONI

Nº 21 Negroni Cocktail 21

ESPRESSO MARTINI

Ketel One, Mr. Black Coffee Liquor,
Cold Brew, Simple Syrup 22

OPERA ROYALE

Chambord, Sparkling Brut 18

IRISH COFFEE

Tullamore Dew, Sugar Cube, Coffee,
Whipped Cream 19

~ Upgrade to Jameson for 1 ~

Global Gourmet Catering creates incomparable experiences through highly customized food, beverage and event services, using sustainable practices and a customer service driven team to exceed all expectations as a local San Francisco caterer. It's the magic of the memorable event.

Our passion is to provide you with a top-notch, restaurant-caliber culinary experience, featuring the highest quality seasonal, locally produced and sustainably farmed ingredients from the San Francisco Bay Area.

Thank you for choosing to join GGC this evening and we hope you enjoy the show!