

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 Lettuces, Banyuls Vinaigrette 14

FORELLE PEAR & BLEU CHEESE SALAD * V | GF

Frisse, Arugula, Candied Pecans, Sherry Vinaigrette 22

DUNGENESS CRAB & BAY SHRIMP LOUIE * GF | NF

Chopped Romaine, Butter Lettuce,
Cucumber, Fennel, Micro Celery, Hard Boiled Egg,
Avocado, Tomato, Louie Dressing 28

GRILLED CAULIFLOWER STEAK * VE | DF | GF | NF

Squash, Fennel, Onion, Parsnip, Fresh Herbs 22

HAMACHI CRUDO * NF

Parsley Salsa Verde, Citrus & Serrano Chile 26

- Add to Any Plate -

Herb Roasted Mary's Chicken 9 | Seared Angus Sirloin 12

Fresh Market Fish 13 | Poached Gulf Prawns 15

DUCK CONFIT * DF | GF | NF

Stir-Fried Soba Noodle, Peppers, Carrots,
Sugar Snap Peas, Napa Cabbage, Plum Glaze 38

- served room temperature -

SEARED DAY BOAT SCALLOPS GF | NF

Creamy Carnaroli Risotto, Shimeji Mushrooms,
Roasted Cherry Tomatoes 52

HOUSE MADE DINNER ROLLS * 5

BUFFET MENU

Chef's Fresh Seasonal Selections May Vary.

Dinner \$52 per Adult | \$26 per Child

Brunch \$42 per Adult | \$21 per Child

DESSERTS

POACHED PEAR TART * V | GF

Frangipane, Crumble Topping,
Crème Anglaise, Caramel Sauce 12

PUMPKIN SPICE CRÈME BRÛLÉE * V

Tahitian Vanilla, Candied Pepitas 12

THE NEW OPERA! * V

Chocolate Almond Sacher Sponge,
Valrhona 66% Dark Chocolate Cremeux,
Hazelnut Croquant, Whipped Sight Glass
Coffee Infused Chocolate Ganache,
Chocolate Coffee Caviar 12

GUITTARD DARK CHOCOLATE TRUFFLES * V

Two Housemade Truffles with Cognac
& Two Housemade Truffles with Champagne 12

GUITTARD CHOCOLATE DIPPED STRAWBERRIES * V | GF | NF

Four Strawberries, Dark Chocolate,
White Chocolate Drizzle 10

ASSORTED COOKIES * V

Chef's Selection of Cookies 11

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

GF - GLUTEN FREE | NF - NUT FREE

* Items available during Intermission.

Pre-order with your server or the host.

Two credit cards per party. Split plate fee \$4.

Stellar Food. Seamless Service. Sustainably Produced.

A Global Gourmet Catering Property | GGCatering.com

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NON-ALCOHOLIC BEVERAGES

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

FORT POINT BEER



KSA Kölsch Style Ale	9
Villager San Francisco Style IPA	9
Westfalia Nuremberg Inspired Red Ale	9
Park Seasonal Single Hop Pale Ale	9
Featured Beer	9
Erdinger NA	9

PERFECTLY PORTIONED SPARKLING

	BOTTLE
Benvolio, Prosecco, ITL, NV, 187mL	17
Moët & Chandon, Brut, FRA, NV, 187mL	28
Moët & Chandon, Rosé Imperial, FRA, NV, 187mL	35
Laurent Perrier Brut, FRA, NV, 375 mL	50
Ruinart, Blanc de Blancs, FRA, NV, 375mL	60
Ruinart, Rosé, FRA, NV, 375mL	60
Krug Grande Cuvée, FRA, NV, 375mL	200

SPARKLING

	GLASS	BOTTLE
Domaine Laurier Brut, CA, NV	14	56
Alice Extra Dry Prosecco, ITA, '19	20	80
La Crema Brut Rosé, CA, NV	30	120
Veuve Clicquot Brut, FRA, NV	30	120
Veuve Clicquot Rosé, FRA, NV	35	140
Moët & Chandon, Imperial Brut, FRA, NV	100	
Laurent Perrier La Cuvée Brut, FRA, NV	100	
Laurent Perrier Rosé, FRA, NV	170	
Dom Perignon, FRA, '09	325	
Krug Grande Cuvée, FRA, '04	350	
Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06	550	
Dom Perignon, Rosé, FRA, '05	600	

An 18% gratuity will be added to parties of 6 or more.
Corkage fee \$30 per bottle, two bottle maximum.

INTERESTING WHITES

	GLASS	BOTTLE
Rosé, Chateau St. Jean Bijou, CA, '17	14	56
Riesling, Chateau Montelena, CA, '17		70

SAUVIGNON BLANC

	GLASS	BOTTLE
Murphy Goode, North Coast, CA, '17	14	56
St. Supery, Napa, '16		50
Rutherford Provenance, CA, '17		55
Heron, Mendocino County, '18		60
Cakebread, Napa, '18		80

CHARDONNAY

	GLASS	BOTTLE
Avalon, CA, '18	14	56
Hahn, Monterey County, '18	18	72
J Lohr, Riverstone, '17, 375mL		30
Carneros Highway, Carneros, '14		45
Artesa Carneros, Carneros, '14		55
St. Clement, Napa, '13		50
Gehricke, Russian River, '16		60
J, Monterey County, '17		65
Mountain Winery, Santa Cruz Mountains, '16		70
Freemark Abbey Winery, Napa Valley, '18		90
Chalk Hill Estate, CA '15		95

INTERESTING REDS

	GLASS	BOTTLE
Zinfandel, Dry Creek, Sonoma, '16	15	60
Chianti, Castello di Gabbiano Riserva, ITL, '13		50
Red Blend, Chalk Hill Estate, CA '15		120

PINOT NOIR

	GLASS	BOTTLE
Tree Fort, CA, '16	14	56
MacMurray, Russian River Valley, '16	18	72
Fort Ross, CA, '13, 375mL		48
Gehricke, Sonoma Coast, '19		70
Mountain Winery, Santa Cruz Mountains, '14		75
Argus, Carneros, '15		80

MERLOT

	GLASS	BOTTLE
J Lohr, CA, '17	16	64
Gundlach Bundschu, Sonoma County, '14		80
Freemark Abbey Winery, Napa Valley, '17		90

CABERNET SAUVIGNON

	GLASS	BOTTLE
Avalon, CA, '17	14	56
Hahn, Central Coast, '18	18	72
J Lohr, Hilltop Vineyard, '17, 375mL		35
Tamber Bay, CA, '15, 375mL		50
Louis Martini, CA, '15		64
Conn Creek, Napa, '13		75
Textbook, Napa Valley, '17		80
Simi, Alexander Valley, '15		85
St. Supery, Napa, '15		110
Stonestreet, Alexander Valley, '17		120



SPIRITED LIBATIONS

MIMOSA

Sparkling Brut, Orange Juice 15

PIZARRO'S REVENGE *

Vodka, Grapefruit & Lime Juices,
Triple Sec, Orange Peel 15

SUNSET IN SEVILLE *

Aperol, Sparkling Brut, Orange Peel 15

PEAR HOT TODDY

St. George Spiced Pear, Tullamore Dew,
Maple Syrup, Honey Syrup, Lemon, Cinnamon 15

IRISH COFFEE

Tullamore Dew, Sugar Cube,
Coffee, Whipped Cream 15

A GENTLEMAN'S IRISH COFFEE

Jameson Irish Whiskey, Sugar Cube,
Coffee, Whipped Cream 16

SPANISH COFFEE

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

* Fidelio

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COCKTAILS

OPERA ROYALE

Chambord, Sparkling Brut 15

ANGEL SPRITZ

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

COURAGE *

Pisco, Lime, Simple Syrup, Aquafaba, Bitters 15

FLORESTAN'S HOPE *

Effen Cucumber Vodka,
St. Germain, Tonic, Lime 15

SWEET JUSTICE *

Sailor Jerry's Spiced Rum, Creme de Cacao,
Half & Half, All Spice 16

LEONORE'S DISGUISE

Green Chartreuse, St. Germaine, Lemon Juice,
Grapefruit Juice, Aquafaba, Orange Zest 16

THE TRIUMPH OF LOVE *

Apple Whiskey, Lemon Juice,
Honey Syrup, Soda, Nutmeg 15

BOULEVARDIER

Bourbon, Antica Formula Sweet Vermouth,
Campari, Lemon Peel 16

MARTINI INNOVATIONS

Vodka, Lillet, St. Germain,
Orange Bitters, Lemon Twist 16

AMERICAN RENAISSANCE

Cognac, Cointreau, Maraschino,
Lemon, Sugared Rim 16

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