

# 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

#### GRILLED LITTLE GEM WEDGE | V I GF

Vegan Bacon, Grilled Scallions, Sweet Pepper Drops, Parsley, Point Reyes Blue Cheese Dressing 27

#### HAMACHI CRUDO | GF I DF

Avocado, Cucumber, Shallots, Hibiscus-Yuzu-Lychee Vinaigrette, Sesame Oil, Micro Shiso 29

#### #LOUISIANA JUMBO PRAWNS | GF

Garlic Stir-Fried Soba Noodles, Sweet Corn, Potatoes, Linguica Sausage 47

#### #PAN-SEARED DAY BOAT SCALLOPS | GF

Cauliflower-Potato Purée, Pecorino Toscano, Grilled Broccolini, Black Garlic Emulsion 65

#### 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

#### OPERA CAKE | V I CN

Sacher Sponge, Valrhona 66% Crèmeux, Chocolate Caviar, Hazelnut, Coffee Whip 16

#### HORCHATA APPLE CRUMBLE | V I CN

Pumpkin Spice Apple Compote, Frangipane, Brown Butter White Miso Caramel, Horchata Whipped Cream 16

#### COCONUT TRES LECHES | V I CN

Coconut Tres Leches Cake, Sweet Potatoes Buttercream, Spiced Rum Syrup, Toasted Pepitas, Dried Figs 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.  
**All guests must pay check before performance begins.**  
**Two forms of payment per party maximum.**  
**No separate checks.**

18% gratuity added to all parties of 6 or greater.

7% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

To-go Box Fee \$2.

**For your convenience, all checks must be settled prior to the start of the performance.**

**Thank you!**



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 |

## NON- ALCOHOLIC BEER

|                                  |    |
|----------------------------------|----|
| Stella Artois 0.0% Non-Alcoholic | 12 |
|----------------------------------|----|

## NON- ALCOHOLIC SPARKLING

|                                       |    |
|---------------------------------------|----|
| Markus Huber 'Layla', Austria, 750 ml | 60 |
|---------------------------------------|----|

## PERFECTLY PORTIONED SPARKLING

|                                        |    |
|----------------------------------------|----|
| Zonin Prosecco, NV, 187ml              | 23 |
| Piper-Heidsieck Brut Cuvée, NV, 375 ml | 66 |

## SAUVIGNON BLANC

|                             | GLASS | BOTTLE |
|-----------------------------|-------|--------|
| Opera House Sauvignon Blanc | 17    | 65     |

## CHARDONNAY

|                             | GLASS | BOTTLE |
|-----------------------------|-------|--------|
| Opera House Chardonnay      | 17    | 65     |
| Hahn, Monterey County       | 23    | 89     |
| Mountain Winery, Santa Cruz |       | 96     |

## PINOT NOIR

|                             | GLASS | BOTTLE |
|-----------------------------|-------|--------|
| Opera House Pinot Noir      | 17    | 65     |
| Mountain Winery, Santa Cruz |       | 96     |
| Balletto, Sonoma            |       | 89     |

## CABERNET SAUVIGNON

|                      | GLASS | BOTTLE |
|----------------------|-------|--------|
| Opera House Cabernet | 17    | 65     |
| Hahn, Central Coast  | 23    | 89     |

## SPARKLING

|                                      | GLASS | BOTTLE |
|--------------------------------------|-------|--------|
| Opera House Sparkling Wine           | 17    | 65     |
| Schramsberg Blanc de Blancs, NV      | 33    | 131    |
| Drappier Carte d'Or Yellow Label, NV | 38    | 149    |
| Drappier Brut Rose, NV               |       | 166    |
| Charles Heidsieck Brut Reserve, NV   |       | 189    |
| Dom Pérignon, FRA                    |       | 475    |

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



## CLASSIC COCKTAILS

### SIDECAR

HENNESSY, COINTREAU,  
LEMON JUICE  
25

### ESPRESSOTINI

KETEL ONE, MR. BLACK COFFEE  
LIQUEUR, SIMPLE SYRUP, COLD BREW  
23

### OPERA ROYALE

BLACK RASPBERRY LIQUEUR,  
HOUSE BRUT  
19

### KEOKE COFFEE

KAHLUA, CRÈME DE CACAO,  
HENNESSY, 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!