

# *Prelude* AT THE OPERA HOUSE

## DINNER BUFFET MENU

CHEF'S FRESH SEASONAL SELECTIONS MAY VARY.  
SAMPLE MENU PRESENTED BELOW.

\$48 PER ADULT | \$24 PER CHILD

### SALADS

#### MEZCLADITA SALAD (V/GF)

Baby Kale, Butternut Squash, Apple, Pecan, Cider Vinaigrette

#### ENSALADA DE REMOLACHA (V/GF)

Roasted Beet, Saffron Poached Pear, Sherry Honey Vinaigrette

#### ORGANIC ARUGULA SALAD (VE/GF)

Pink Lady Apple, Medjool Dates, Manchego Cheese, Candied Walnut, Balsamic Vinaigrette

#### BARLEY SALAD (V)

Eggplant, Idiazábal Cheese, Sweet Peppers, Red Wine Vinaigrette

#### CHEESE AND DRIED FRUIT PLATE (V/GF)

#### FRESH FRUIT PLATE (V/GF)

### ENTRÉES

#### PAELLA DE POLLO (GF)

Chorizo de Bilbao, Zucchini, Tomato Sofrito

#### SAUTEÉD SHRIMP (GF)

Garlic, Pardon Chilies

#### CARVED SLOW ROASTED LEG OF LAMB (GF)

### SIDES

#### SPANISH STYLE ROASTED YUKON POTATOES (VE/GF)

#### GLAZED BRUSSELS SPROUTS (VE/GF)

#### ROASTED CAULIFLOWER (VE/GF)

# *Prelude* AT THE OPERA HOUSE

## BRUNCH BUFFET MENU

CHEF'S FRESH SEASONAL SELECTIONS MAY VARY.  
SAMPLE MENU PRESENTED BELOW.

\$38 PER ADULT | \$19 PER CHILD

### SALADS

#### MEZCLADITA SALAD (V/GF)

Baby Kale, Butternut Squash, Apple, Pecan, Cider Vinaigrette

#### ENSALADA DE REMOLACHA (V/GF)

Roasted Beet, Saffron Poached Pear, Sherry Honey Vinaigrette

#### ORGANIC ARUGULA SALAD (VE/GF)

Pink Lady Apple, Medjool Dates, Manchego Cheese, Candied Walnut, Balsamic Vinaigrette

#### BARLEY SALAD (V)

Eggplant, Idiazábal Cheese, Sweet Peppers, Red Wine Vinaigrette

#### CHEESE AND DRIED FRUIT PLATE (V/GF)

#### FRESH FRUIT PLATE (V/GF)

### ENTRÉES

#### SCRAMBLED EGGS (GF)

#### CARAMELIZED BANANA PANCAKES (V)

#### CARVED SLOW ROASTED HONEY HAM (GF)

### SIDES

#### BREAKFAST POTATOES (VE/GF)

#### GLAZED BRUSSELS SPROUTS (VE/GF)

#### APPLEWOOD SMOKED BACON (GF)

#### CHICKEN APPLE SAUSAGE (GF)

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## SEASONAL MARKET SALAD \* (VE)

County Line Baby Mixed Lettuces,  
Banyuls Vinaigrette 12

## BABY KALE \* (V,GF)

Caramelized Walnut, Shaved Fennel,  
Manchego Cheese, Purple Radish, Citrus,  
Orange Cumin Vinaigrette 17

## GREEN GODDESS SALAD \* (V,DF,GF,NF)

Butter Lettuce, Cucumber, Grilled Red Onion,  
Hard Boiled Egg, Avocado, Cherry Tomato 18

- Add Herb Roasted Mary's Chicken 7 -
- Add Seared Angus Sirloin 9 -
- Add Fresh Market Fish 10 -
- Add Poached Gulf Prawns 11 -

## ROASTED BEETS \* (V,GF)

Feta, Frisee, Candied Hazelnut, Chives,  
White Sesame Seeds, Za'atar Vinaigrette 17

## TUNA TARTAR \* (GF,DF,NF)

Avocado, Pardon Pepper, Grilled Scallion,  
Plantain Chips, Passion Fruit Soy Vinaigrette 20

## WEST COAST ARTISAN CHEESES \*

Seasonal Fresh Fruits and Nuts, Water Crackers  
Serves 2 - 19 | Serves 4 - 38

## ANGUS PETITE FILET MIGNON (GF,NF)

Truffle Peruvian Potatoes,  
Rainbow Baby Carrots, Red Wine Sauce 48

## BREAD PLATE \*

Fresh Bread and Butter 3

## DESSERTS

### NEGRONI CREAMSICLE \* (NF)

Citrus & Tahitian Vanilla Bean Scented  
Panna Cotta, Negroni Gelee, Blood Orange,  
Ruby Red Grapefruit 10

### PASSION FRUIT RASPBERRY TART \* (V,NF)

Passion Fruit Curd, Sweet Chantilly,  
Verjus Macerated Raspberries,  
Crystalized Rose Petal 10

### 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 10

### HOUSE MADE CHURROS \* (V)

Ceylon Cinnamon,  
Warm Spanish Dipping Chocolate 10

### GUITTARD CHOCOLATE DIPPED STRAWBERRIES \* (V,NF)

Four Strawberries, Chocolate,  
White Chocolate Drizzle 10

### ASSORTED COOKIES \* (V)

Chef's Selection of Cookies 10

VE - VEGAN | V - VEGETARIAN | DF - DAIRY FREE  
GF - GLUTEN FREE | NF - NUT FREE


\* Items available during Intermission

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## NON-ALCOHOLIC BEVERAGES

|   |   |
|---|---|
| Still Water . . . . .                         | 6 |
| Sparkling Water . . . . .                     | 6 |
| Coke, Diet Coke, Sprite, Ginger Ale. . . . .  | 4 |
| House-Made Lemonade . . . . .                 | 5 |
| Arnold Palmer . . . . .                       | 5 |
| Iced Tea . . . . .                            | 4 |
| Hot Tea . . . . .                             | 4 |
| Intellegentsia Coffee, Decaf. . . . .         | 4 |
| Milk . . . . .                                | 4 |
| Orange, Cranberry, Grapefruit Juice . . . . . | 5 |
| Martinelli's Sparkling Cider . . . . .        | 5 |
| Shirley Temple . . . . .                      | 5 |
| Roy Rodgers . . . . .                         | 5 |

## FORT POINT BEER

|   |   |
|---|---|
|  KSA Kolsch Style Ale. . . . . | 9 |
| Villager San Francisco Style IPA. . . . .   | 9 |
| Westfalia Nuremberg Inspired Red Ale. . . . .   | 9 |
| Citra Park Seasonal Single Hop Pale Ale. . . . .  | 9 |

## CAPTAIN'S WINE LIST

|  |    |
|--|----|
| Sparkling, Domaine Carneros, Napa, '14 . . . . .         | 60 |
| Sancerre, Alphonse Mellot, FRA, '17, 375mL . . . . .     | 30 |
| Sauvignon Blanc, Chimney Rock, CA, '15 . . . . .         | 50 |
| Sauvignon Blanc, St. Supery, Napa, '16. . . . .          | 45 |
| Chardonnay, Artesa Carneros, Carneros, '14 . . . . .     | 45 |
| Chardonnay, Carneros Highway, Carneros, '14 . . . . .    | 60 |
| Chardonnay, St. Clement, Napa, '13 . . . . .             | 64 |
| Pinot Noir, Fort Ross, CA, '13, 375mL . . . . .          | 32 |
| Pinot Noir, DeLoach, CA, '14. . . . .                    | 50 |
| Cabernet Sauvignon, Conn Creek, Napa, '13 . . . . .      | 85 |
| Cabernet Sauvignon, Tamber Bay, CA, '15, 375mL . . . . . | 36 |
| Cabernet Sauvignon, Simi, Alexander Valley, '15. . . . . | 52 |
| Zinfandel, DeLoach Vineyard, CA, '14 . . . . .           | 45 |

An 18% gratuity will be added to parties of 6 or more.  
Corkage fee \$30 per 750mL bottle, two bottle maximum.

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| <i>PERFECTLY PORTIONED SPARKLING</i>                    | <i>BOTTLE</i> |
| Moët & Chandon, Brut, FRA, NV, 187mL . . . . .          | 28            |
| Moët & Chandon, Rosé Imperial, FRA, NV, 187mL . . . . . | 28            |
| Champagne Deutz, Brut Rosé, FRA, NV, 375mL . . . . .    | 34            |
| Moët & Chandon, Nectar Rosé, FRA, NV, 375mL . . . . .   | 40            |
| Chandon, California Brut, CA, NV, 375mL . . . . .       | 40            |
| Laurent Perrier Brut, FRA, NV, 375 mL . . . . .         | 47            |
| Krug Grande Cuvée, FRA, NV, 375mL . . . . .             | 140           |

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| <i>SPARKLING</i>   | <i>GLASS</i> | <i>BOTTLE</i> |
| Pol Clement Brut, FRA, NV . . . . .                      | 13           | 46            |
| Chandon Etoile Brut, CA, NV . . . . .                    | 20           | 65            |
| Chandon Etoile Rosé, CA, NV. . . . .                     | 23           | 78            |
| Laurent Perrier La Cuvée Brut, FRA, NV . . . . .         |              | 90            |
| Veuve Clicquot Brut, FRA, NV. . . . .                    | 25           | 95            |
| Veuve Clicquot Rosé, FRA, NV . . . . .                   | 26           | 100           |
| Laurent Perrier Rosé, FRA, NV . . . . .                  |              | 150           |
| Dom Perignon, FRA, '09 . . . . .                         |              | 240           |
| Dom Perignon, Rosé, FRA, '05 . . . . .                   |              | 400           |
| Krug Grande Cuvée, FRA, '04. . . . .                     |              | 450           |
| Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06. . . . . |              | 500           |

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| <i>ROSÉ</i>                            | <i>GLASS</i> | <i>BOTTLE</i> |
| Rosé, Domain de Cala, FR, '17. . . . . | 13           | 46            |

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| <i>INTERESTING WHITES</i>                     | <i>GLASS</i> | <i>BOTTLE</i> |
| Riesling, Chateau Montelena, CA, '17. . . . . |              | 50            |

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| <i>SAUVIGNON BLANC</i>                       | <i>GLASS</i> | <i>BOTTLE</i> |
| Murphy Goode, North Coast, CA, '17 . . . . . | 13           | 46            |
| Provenance Vinyards, CA, '17 . . . . .       |              | 60            |

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| <i>CHARDONNAY</i>                       | <i>GLASS</i> | <i>BOTTLE</i> |
| Leese Fitch, CA, '17. . . . .           | 12           | 42            |
| J, Russian River, '16. . . . .          | 13           | 46            |
| Chalk Hill Estate, Sonoma, '15. . . . . |              | 50            |

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| <i>INTERESTING REDS</i>                                  | <i>GLASS</i> | <i>BOTTLE</i> |
| Red Blend, Chalk Hill Estate, CA, '15 . . . . .          |              | 60            |
| Chianti, Castello di Gabbiano Riserva, ITL, '13. . . . . | 15           | 58            |
| Zinfandel, Dry Creek, Sonoma, '16 . . . . .              | 19           | 68            |

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| <i>PINOT NOIR</i>                              | <i>GLASS</i> | <i>BOTTLE</i> |
| Edna Valley Vineyards, CA, '16 . . . . .       | 13           | 46            |
| MacMurray, Russian River Valley, '16 . . . . . | 16           | 50            |
| Argus, Carneros, '15 . . . . .                 |              | 60            |

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| <i>MERLOT</i>                                   | <i>GLASS</i> | <i>BOTTLE</i> |
| Red Rock Reserve, CA, NV . . . . .              | 13           | 46            |
| Gundlach Bundschu, Sonoma County, '14 . . . . . |              | 64            |

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| <i>CABERNET SAUVIGNON</i>              | <i>GLASS</i> | <i>BOTTLE</i> |
| Leese Fitch, CA, '16 . . . . .         | 12           | 42            |
| Louis Martini, CA, '15. . . . .        | 14           | 48            |
| St. Supéry, Napa Valley, '15 . . . . . |              | 68            |

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## SPIRITED LIBATIONS

### MIMOSA

Champagne, Orange Juice 14

### GREYHOUND

Vodka, Grapefruit Juice 14

### IRISH COFFEE

Tullamore Dew, Sugar Cube,  
Coffee, Whipped Cream 14

### A GENTLEMAN'S IRISH COFFEE

Jameson Irish Whiskey, Sugar Cube,  
Coffee, Whipped Cream 15

### SPICED PEAR TODDY

Whisky, St. George Spiced Pear Liqueur,  
Lemon Juice, Honey Syrup 15

### SPANISH COFFEE

Kahlua, Rum, Triple Sec,  
Coffee, Whipped Cream, Nutmeg 16

### THE PERFECT SCREWDRIVER

Ketel One Vodka, Aperol, Orange Juice 16

### PAMPLEMOUSSE

Gin, St. Germain, Grapefruit Juice,  
Lemon Juice, Basil Leaf 17

### MEXICO 70

Herradura Tequila, Agave, Lime Juice,  
Champagne, Lime Twist 17

## COCKTAILS

### BALLET ROYALE

Chambord, Champagne 14

### PARISIAN BUBBLY

Bourbon, Sparkling Apple Juice,  
Lemon Juice, Cardamom Bitters 14

### BALLET SLIPPER

Vodka, Lime Juice, Grapefruit Juice,  
Grenadine, Soda, Orange Peel 15

### DON QUIXOTE'S "SANGRIA"

Bourbon, Cointreau, Chambord,  
Red Wine, Lemon 15

### ANGEL SPRITZ

Gin, St. Germain,  
Champagne, Lemon Twist 16

### INTO THE SUNSET

Vodka, Campari,  
Honey Syrup, Orange Peel 16

### LEOPARD LEOTARD

Flor de Cana Rum, Triple Sec  
Grapefruit, Lime and Marasca Syrup, Nutmeg 16

### CHASING DOWN A DREAM

Vodka, Sweet and Dry Vermouth, Chartruese,  
Orange Bitters, Orange Peel 17

### RÊVES NOIRE

Johnnie Walker Black, Benedictine,  
Honey Syrup, Lemon Peel Garnish 18

### DANZATORE

Remy Martin VSOP, Benedictine, St. Germain,  
Pear Liqueur, Grand Marnier 18