

# Prelude AT THE OPERA HOUSE

## A LA CARTÉ

### SEASONAL MARKET SALAD \* (VE)

County Line Baby Mixed Lettuces,  
Banyuls Vinaigrette 12

### 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 -

### GRILLED ARTICHOKE & SHIMEJI MUSHROOM \* (V,GF)

Barigoule Vegetable, Amaranth 17

### SCOTTISH SMOKED SALMON CARPACCIO \* (GF)

Shaved Fennel, Radish,  
Agrumato Lemon, Mache 19

### DUNGENESS CRAB CAKE \* (GF, NF)

Frisee, Grapefruit, Chive,  
Kendall Farms Crème Fraiche, Avocado,  
Lemon Preserve Emulsion 22

### WEST COAST ARTISAN CHEESES \*

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

### PAN SEARED DAY BOAT SCALLOPS (GF, NF)

Spring Carnaroli Rice, Jumbo Asparagus,  
Vegetable Vinaigrette 42

BREAD PLATE \* 3

## BUFFET MENU

Chef's Fresh Seasonal Selections May Vary.  
Dinner \$48 per Adult | \$24 per Child  
Brunch \$38 per Adult | \$19 per Child

## 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

### 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.  
Pre-order with your server or the host.

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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 . . . . .	3
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 Kölsch 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 . . . . .	40
Sauvignon Blanc, St. Supery, Napa, '16 . . . . .	45
Sauvignon Blanc, Chimney Rock, CA, '15 . . . . .	50
Chardonnay, Artesa Carneros, Carneros, '14 . . . . .	45
Chardonnay, Carneros Highway, Carneros, '14 . . . . .	50
Chardonnay, St. Clement, Napa, '13 . . . . .	60
Pinot Noir, Fort Ross, CA, '13, 375mL . . . . .	48
Pinot Noir, DeLoach, CA, '14 . . . . .	50
Cabernet Sauvignon, Simi, Alexander Valley, '15 . . . . .	52
Cabernet Sauvignon, Tamber Bay, CA, '15, 375mL . . . . .	66
Cabernet Sauvignon, Conn Creek, Napa, '13 . . . . .	70
Cabernet Sauvignon, Joseph Phelps, Napa, '15 . . . . .	120
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.

<i>PERFECTLY PORTIONED SPARKLING</i>	<i>BOTTLE</i>
Chandon, Sweet Star Brut, FRA, NV, 187mL . . . . .	14
Moët & Chandon, Brut, FRA, NV, 187mL . . . . .	28
Moët & Chandon, Rosé Imperial, FRA, NV, 187mL . . . . .	28
Champagne Deutz, Brut Rosé, FRA, NV, 375mL . . . . .	60
Moët & Chandon, Nectar Rosé, FRA, NV, 375mL . . . . .	80
Chandon, California Brut, CA, NV, 375mL . . . . .	30
Laurent Perrier Brut, FRA, NV, 375 mL . . . . .	47
Krug Grande Cuvée, FRA, NV, 375mL . . . . .	175

<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 . . . . .	24	78
Laurent Perrier La Cuvée Brut, FRA, NV . . . . .	. . . . .	90
Veuve Clicquot Brut, FRA, NV . . . . .	25	95
Veuve Clicquot Rosé, FRA, NV . . . . .	28	115
Laurent Perrier Rosé, FRA, NV . . . . .	. . . . .	150
Dom Perignon, FRA, '09 . . . . .	. . . . .	350
Dom Perignon, Rosé, FRA, '05 . . . . .	. . . . .	600
Krug Grande Cuvée, FRA, '04 . . . . .	. . . . .	450
Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06 . . . . .	. . . . .	500

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

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

<i>SAUVIGNON BLANC</i>	<i>GLASS</i>	<i>BOTTLE</i>
Murphy Goode, North Coast, CA, '17 . . . . .	13	46
Provenance Vineyards, CA, '17 . . . . .	. . . . .	55

<i>CHARDONNAY</i>	<i>GLASS</i>	<i>BOTTLE</i>
Leese Fitch, CA, '17 . . . . .	12	42
J, Russian River, '16 . . . . .	14	48
Chalk Hill Estate, Sonoma, '15 . . . . .	. . . . .	75

<i>INTERESTING REDS</i>	<i>GLASS</i>	<i>BOTTLE</i>
Red Blend, Chalk Hill Estate, CA, '15 . . . . .	. . . . .	80
Chianti, Castello di Gabbiano Riserva, ITL, '13 . . . . .	15	50
Zinfandel, Dry Creek, Sonoma, '16 . . . . .	17	55

<i>PINOT NOIR</i>	<i>GLASS</i>	<i>BOTTLE</i>
Storypoint, CA, '16 . . . . .	13	46
MacMurray, Russian River Valley, '16 . . . . .	18	60
Argus, Carneros, '15 . . . . .	. . . . .	75

<i>MERLOT</i>	<i>GLASS</i>	<i>BOTTLE</i>
Red Rock Reserve, CA, NV . . . . .	13	46
Gundlach Bundschu, Sonoma County, '14 . . . . .	. . . . .	68

<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 . . . . .	. . . . .	82

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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, Aperol, Orange Peel 15

### KALEIDOSCOPE SANGRIA

Brandy, Cointreau, Chambord,  
Rosé Wine, Lemon 15

### ANGEL SPRITZ

Gin, St. Germain,  
Champagne, Lemon Twist 16

### INTO THE SUNSET

Vodka, Campari,  
Honey Syrup, Orange Peel 16

### AURORA'S SPINDLE

Lunazul Reposado, Mezcal, Prickly Pear Syrup,  
Grand Marnier, Orange Peel 17

### CHASING DOWN A DREAM

Vodka, Sweet and Dry Vermouth, Chartreuse,  
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