

# 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

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 28

#### WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 30

#### SEASONAL MARKET SALAD | VE | DF | GF

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

#### WATERMELON VEGAN FETA SALAD | VE

Watermelon, Heirloom Tomatoes, Power Greens, Vegan Feta, Coriander Vinaigrette 27

#### GRILLED SALMON AVOCADO TOAST

Avocado, Goat Cheese, Tomato, Red onion, Cucumber, Kalamata, Citrus Infused Olive Oil 28

#### YELLOWFIN TUNA AGUACHILE | GF

Mango, Red Onion, Cucumber, Yuzu Lime Juice, Blue Corn Chips 30

#### #GRILLED MARINATED JUMBO PRAWNS | GF

Romaine, Charred Stone Fruit, Crispy Prosciutto, Piccolo Croutons, Macadamia Nut Dill Pesto 44

#### #RIBEYE | GF

Corn Puree, Melted Leeks, Baby Carrots, Jalapeno Salsa Verde 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

### DESSERT

#### PINEAPPLE POPPY SEED CAKE | V

Poppy Seed Cake, Hibiscus Lime Curd, Pineapple, Stone Fruit, Italian Meringue, Raspberry Coulis 16

#### STRAWBERRY SHORTCAKE | V

Buttermilk Biscuit, Honey Cream Chantilly, Balsamic Glazed Strawberries, Lemon Coulis 16

#### DECADENT CHOCOLATE CAKE | V

Flourless Dark Chocolate, Chocolate Cremux, Chantilly Cream, Blueberry Pomegranate Coulis 16

#### GUITTARD CHOCOLATE TRUFFLES | V

Two Housemade Truffles with Cognac Two Housemade Truffles with Champagne 16

#### CHOCOLATE DIPPED STRAWBERRIES | V | GF

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 | CN- CONTAINS NUTS

\*WE ARE NOT A NUT FREE FACILITY\*

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

**Two forms of payment per party maximum.**

**No separate checks.**

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

4% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

# Prefude

## Opera House

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

### NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	13
Coke, Diet Coke, Sprite, Ginger Ale	6
Iced Tea	6
Hot Tea	6
Intelligentsia Coffee or Decaf	6
Milk	6
Orange, Cranberry, Pineapple or Grapefruit Juice	6
Martinelli's Sparkling Cider	7
Shirley Temple or Roy Rogers	7

### FORT POINT BEER

KSA, Kolsch Style Ale	12
Westfalia, Red Ale Style	12
Erdinger Non-Alcoholic Beer	12

### PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	22
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
Krug Grande Cuvee, FRA		410

### WHITES / ROSES

	GLASS	BOTTLE
Domaine Bousquet Rose, Argentina		65
Murphy Goode, Sauvignon Blanc, CA	16	64
Cakebread, Sauvignon Blanc, Napa		85

### CHARDONNAY

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

### PINOT NOIR

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

### CABERNET SAUVIGNON

	GLASS	BOTTLE
Dark Harvest, NV	16	64
Hahn, Central Coast	22	88
Textbook, Napa Valley		85

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



*Prelude*  
*Opera House*

CLASSIC COCKTAILS

NEGRONI

NO 21 NEGRONI COCKTAIL

21

ESPRESSO MARTINI

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

22

OPERA ROYALE

CHAMBORD, SPARKLING BRUT

18

IRISH COFFEE

JAMESON, SUGAR CUBE,  
COFFEE, WHIPPED CREAM

20

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 AN OPERA  
SHOW THAT SAME DAY  
AND TIME.

ASK YOUR SERVER FOR  
DETAILS!

