

# Prelude AT THE OPERA HOUSE

## A LA CARTÉ

### SEASONAL MARKET SALAD \* (VE, DF, GF, NF)

County Line Baby Mixed Lettuces,  
Banyuls Vinaigrette 12

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

Chopped Romaine, Butter Lettuce, Cucumber,  
Fennel, Micro Celery, Hard Boiled Egg, Avocado,  
Tomato, Louie Dressing 27

### HEIRLOOM TOMATO & BURRATA \* (V, GF, NF)

Grilled Peach, Basil Pesto 18

### GRILLED WATERMELON \* (VE, DF, GF, NF)

Sesame, Edamame Hummus, Basalamic Soy  
Reduction, Ninja Radish, Micro Sorrel 18

- Add Herb Roasted Mary's Chicken 7 -

- Add Seared Angus Sirloin 9 -

- Add Fresh Market Fish 10 -

- Add Poached Gulf Prawns 11 -

### KAMPACHI CRUDO \* (DF, GF, NF)

Parsley Cucumber Puree, Fresno Chili,  
Daikon Sprouts, Yuzu Vinaigrette 20

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

Frisee, Grilled White Peach, Chive,  
Kendall Farms Crème Fraiche, Avocado,  
Passion Fruit Emulsion 22

### WEST COAST ARTISAN CHEESES OR CHARCUTERIE \*

Artisan Cheeses, Fruits, Nuts, Water Crackers 21  
Crafted Meats, Tomato Marmalade, Crostinis 26

### BRAISED KOBE SHORT RIB (GF, NF)

Anson Mills Parmesan Polenta, Roasted Toy Box  
Baby Carrots, Red Wine Sauce 48

### HOUSE MADE DINNER ROLLS \* 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

### CALVADOS APPLE TART \* (V)

Calvados Sautéed Apples, Almond Frangipanne,  
Gianduja & Sea Salt Crumble 10

### SULTRY BUTTERSCOTCH BUDINO \*

Valrhona Dark Chocolate Crèmeux,  
Butterscotch Pudding, Chocolate Cardamom Soil,  
Chocolate Caviar 10

### THE NEW OPERA! \* (V)

Chocolate Almond Sacher Sponge,  
Valrhona 66% Dark Chocolate Crèmeux,  
Hazelnut Croquant, Whipped Sight Glass  
Coffee Infused Chocolate Ganache,  
Chocolate Coffee Caviar 10

### GUITTARD CHOCOLATE DIPPED

### STRAWBERRIES \* (V, GF, 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.

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

Stellar Food. Seamless Service. Sustainably Produced.

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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
Intelligentsia 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
Park Seasonal Single Hop Pale Ale . . . . .	9

## CAPTAIN'S WINE LIST

Sancerre, Alphonse Mellot, FRA, '17, 375mL . . . . .	40
Sauvignon Blanc, St. Supery, Napa, '16. . . . .	65
Chardonnay, Artesa Carneros, Carneros, '14 . . . . .	45
Chardonnay, Carneros Highway, Carneros, '14 . . . . .	50
Chardonnay, Gehricke, Russian River, '16 . . . . .	60
Chardonnay, St. Clement, Napa, '13 . . . . .	60
Pinot Noir, Fort Ross, CA, '13, 375mL . . . . .	48
Pinot Noir, DeLoach Vineyard, CA, '14 . . . . .	50
Pinot Noir, Gehricke, Russian River, '14 . . . . .	60
Cabernet Sauvignon, Simi, Alexander Valley, '15 . . . . .	70
Cabernet Sauvignon, Tamber Bay, CA, '15, 375mL . . . . .	66
Cabernet Sauvignon, Conn Creek, Napa, '13 . . . . .	80
Cabernet Sauvignon, Joseph Phelps, Napa, '15. . . . .	160
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 . . . . .	35
Chandon, California Brut, CA, NV, 375mL . . . . .	40
Laurent Perrier Brut, FRA, NV, 375 mL . . . . .	47
Champagne Deutz, Brut Rosé, FRA, NV, 375mL . . . . .	70
Krug Grande Cuvée, FRA, NV, 375mL . . . . .	225

<i>SPARKLING</i>	<i>GLASS</i>	<i>BOTTLE</i>
Pol Clement Brut, FRA, NV . . . . .	13	46
Chandon Etoile Brut, CA, NV . . . . .	22	84
Chandon Etoile Rosé, CA, NV . . . . .	25	96
Laurent Perrier La Cuvée Brut, FRA, NV . . . . .		90
Veuve Clicquot Brut, FRA, NV . . . . .	30	110
Veuve Clicquot Rosé, FRA, NV . . . . .	35	130
Laurent Perrier Rosé, FRA, NV . . . . .		170
Dom Perignon, FRA, '09 . . . . .		350
Krug Grande Cuvée, FRA, '04. . . . .		450
Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06. . . . .		500
Dom Perignon, Rosé, FRA, '05 . . . . .		600

<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. . . . .		70

<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. . . . .	18	68
Mountain Winery, Santa Cruz Mountains, '16 . . . . .		70
Chalk Hill Estate, Sonoma, '15. . . . .		95

<i>INTERESTING REDS</i>	<i>GLASS</i>	<i>BOTTLE</i>
Chianti, Castello di Gabbiano Riserva, ITL, '13. . . . .	17	64
Zinfandel, Dry Creek, Sonoma, '16 . . . . .	20	76
Red Blend, Chalk Hill Estate, CA, '15 . . . . .		80

<i>PINOT NOIR</i>	<i>GLASS</i>	<i>BOTTLE</i>
Storypoint, CA, '16 . . . . .	13	46
Mountain Winery, Santa Cruz Mountains, '14. . . . .		75
MacMurray, Russian River Valley, '16 . . . . .	22	84
Argus, Carneros, '15 . . . . .		80

<i>MERLOT</i>	<i>GLASS</i>	<i>BOTTLE</i>
J Lohr, CA, '17 . . . . .	13	46
Gundlach Bundschu, Sonoma County, '14 . . . . .		70

<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 . . . . .		95



## SPIRITED LIBATIONS

### MIMOSA

Sparkling Brut, Orange Juice 14

### SPICED PEAR TODDY

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

### IRISH COFFEE

Tullamore Dew, Sugar Cube,  
Coffee, Whipped Cream 14

### A GENTLEMAN'S IRISH COFFEE

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

### SPANISH COFFEE

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

### THE CAPULET \*

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

### QUEEN MAB'S MOONSHINE \*

Peach Moonshine, Domaine de Canton,  
Lemon, Black Tea Syrup 15

### MERCUTIO \*

Herradura Tequila, Agave, Lime Juice,  
Sparkling Brut, Lime Twist 17

\*Romeo & Juliet | +Billy Budd

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## COCKTAILS

### OPERA ROYALE

Chambord, Sparkling Brut 14

### BILLY'S BUBBLY +

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

### SUNSET OVER VERONA \*

Aperol, Sparkling Brut, Orange Peel 15

### ANGEL SPRITZ

Gin, St. Germain,  
Sparkling Brut, Lemon Twist 16

### ENVY'S EMBRACE +

Scotch, Yellow Chartreuse, Cinnamon Syrup,  
Sparkling Brut, Bitters, Lime Twist 15

### THE MONTAGUE \*

Bourbon, Aperol, Agave,  
Lime Juice, Bitters, Grapefruit Peel 16

### A ROSE BY ANY OTHER NAME \*

Apple Moonshine, Lime Juice,  
Ginger Beer, Rose Petals 16

### FRIAR'S POTION \*

Rum, Lime, Grapefruit, Marasca Syrup,  
Cointreau, Nutmeg, Mint 16

### INTO THE BRIGG +

Scotch, Orange Juice, Sweet Vermouth,  
Maraschino Liquor, Marasca Syrup 16

### MASTER AT ARMS +

Brandy, Cointreau, Chambord,  
Rosé Wine, Lemon 17

### LOVE'S DECEPTION \*

B&B, Grapefruit Juice,  
Lemon Juice, Angostura Bitters 17

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