

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, Banyul's 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

TUNA CARPACCIO | GF

Quail Eggs, Greens, Fried Capers, Red Onion, Sea Salt, Agrumato Orange Oil 30

GRILLED SALMON AVOCADO TOAST

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

ORANGE SESAME SOY TOFU | VE | DF | GF

Brown Rice, Curried Blistered Green Beans, Carrots, Scallions, Pepita Crunch 27

#GRILLED MARINATED JUMBO PRAWNS | GF

Sweet Gem, Heirloom Tomato, Salmon Bacon, Piccolo Croutons, Macadamia Nut Dill Pesto 45

#SLOW BRAISED SHORT RIB

Bomba Rice, Red Pepper, Green Pepper, Sun Burnt Squash, Green Curry Emulsion 60

HOUSE-MADE DINNER ROLLS 6

- ADD TO ANY PLATE -

HERB ROASTED MARY'S CHICKEN 12

PETIT FILET MIGNON 20

FRESH MARKET FISH 15

ROASTED CITRUS GULF PRAWNS 15

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

HOT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

DESSERT

PUMPKIN SPICE TRES LECHES | V

Tres Leches, Sponge Cake, Swiss Meringue, Caramel, Creme Anglaise 16

PANNA COTTA CARROT CAKE | V

Carrot Cake, Vanilla Citrus Panna Cotta, Cranberry Coulis 16

DECADENT CHOCOLATE CAKE | V

Flourless Dark Chocolate, Chocolate Cremeux, 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

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!

