

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 | CN

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 29

WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 31

SEASONAL MARKET SALAD | VE | DF | GF

County Line Baby Lettuce, Banyul's Vinaigrette 17

PRELUDE SEAFOOD SALAD | GF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 35

GREENS OF THE GARDEN | VE | DF | GF

Lola Rossa Baby Lettuces, Orange Segments, Grilled Wildwood Tofu, Vegan Feta, Pistachios, Green Goddess Dressing, Fine Herbs 27

SPICED AHI TUNA | GF

Forbidden Rice Salad, Apple Caper Sauce, Pickled Radish, Granny Smith Apples, Fennel 29

#CITRUS MARINATED PRAWNS | GF

Snow Peas, Melted Leeks, Pea Puree, Radish-Tomato Slaw, Aged Parmesan 45

#NEW ENGLAND SCALLOPS | GF

Charred Broccolini, Petty Pan Squash, Green Garlic, Farro, Lemon Berjus, Chive Oil 62

HOUSE-MADE DINNER ROLLS 6

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 15

PETIT FILET MIGNON 25

FRESH MARKET FISH 17

ROASTED CITRUS GULF PRAWNS 17

DESSERT

MANGO CHEESE CAKE | V

Mango Lime Mousse, Key Lime Sauce, Lime Zest 16

MIXED BERRY MILLE- FEUILLE | V

Fresh Mixed Berries, Strawberry Coulis, Vanilla pastry cream, Whipped Mascarpone Raspberry Powder 16

TRIPLE CHOCOLATE TARTE | V

Blueberry Coulis, Honey Whipped, Chocolate Cremeux 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

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BY CHOOSING TO CONSUME SUCH ITEMS, THE PATRON ASSUMES ALL ASSOCIATED RISKS.

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.

6% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

HOT ITEMS: AVAILABLE DURING PRE-SHOW ONLY



PRE-ORDER WITH YOUR SERVER,
BARTENDER OR HOST FOR
INTERMISSION

NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	14
Coke, Diet Coke, Sprite, Ginger Ale	7
Iced Tea	7
Hot Tea	7
Intelligentsia Coffee or Decaf	7
Milk	7
Orange, Cranberry, Pineapple or Grapefruit Juice	7
Martinelli's Sparkling Cider	8
Shirley Temple or Roy Rogers	8

BEER

Stella Artois	13
Stella Artois 0.0% Non-Alcoholic	10
Elysian Space Dust IPA	14

PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	22
Laurent Perrier Brut, FRA, NV, 375 ml	66
Krug. Grand Cuvee, FRA, 375ml	206

SPARKLING

	GLASS	BOTTLE
Pierre Chanier Brut. FRA, NV	17	65
Veuve Clicquot Brut, FRA, NV	38	149
Veuve Clicquot Rose, FRA, NV		166
Laurent Perrier La Cuvee Brut, FRA, NV		131
Krug Grande Cuvee, FRA		411

WHITES / ROSES

	GLASS	BOTTLE
Domaine Bousquet Rose, Argentina		66
Murphy Goode, Sauvignon Blanc, CA	17	65
Cakebread, Sauvignon Blanc, Napa		86

CHARDONNAY

	GLASS	BOTTLE
Dark Harvest, NV	17	65
Hahn, Monterey County	23	89
Freemark Abbey, Napa Valley		91
Mountain Winery, Santa Cruz		96

PINOT NOIR

	GLASS	BOTTLE
Cycles Gladiator, CA	17	65
Gehricke, Russian River		74
MacMurray, Russian River		86
Mountain Winery, Santa Cruz		96

CABERNET SAUVIGNON

	GLASS	BOTTLE
Dark Harvest, NV	17	65
Hahn, Central Coast	23	89
Textbook, Napa Valley		86

*Corkage \$40/750 ml (2 Bottles Max)



CLASSIC COCKTAILS

NEGRONI

NO 21 NEGRONI COCKTAIL

22

ESPRESSO MARTINI

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

23

BALLET ROYALE

LIMONCELLO, BLACK RASPBERRY
LIQUEUR, HOUSE BRUT

19

IRISH COFFEE

IRISH WHISKEY, SUGAR CUBE,
COFFEE, WHIPPED CREAM

21

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 A BALLET
THAT SAME DAY AND
TIME.

ASK YOUR SERVER FOR
DETAILS!