



Carmen

Georges Bizet

8:30 PM

JULY 1, 6, 9, 15, 22

8 PM

AUGUST 2, 8, 13, 17, 27



2022 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. A speaker will introduce you to the evening's opera during dessert.

Artisanal greens, cherry tomatoes, artichoke hearts, shaved fennel, grilled asparagus, Manzanilla olives, roasted red peppers and crispy chickpeas served with an orange blossom saffron vinaigrette

GF/V/VG/DF

Romero Farms fingerling potatoes fried until crispy and tossed in pimenton and topped with saffron aioli

GF/V/DF

Smoky grilled eggplant, peppers, summer squash, zucchini, onions in sherry vinaigrette and fresh herbs

GF/V/VG/DF

Local carrots cooked al dente, marinated in Moorish spices and olive oil finished with fresh mint

GF/V/VG/DF

Slow braised beef short ribs in tomato and Rioja wine, with fresh parsley and orange zest

GF

Pan seared cod in a bright white wine tomato sauce with Spanish paprika, sweet peppers, capers and olives, over a bed of steamed spinach

GF/S

Sage Bakehouse rustic farmhouse sourdough bread

Palo cortado citrus scented chocolate truffles with a smoky pimenton dust

Queso Leonora and stone fruit chutney

GF/V

GF Gluten Free **V** Vegetarian **VG** Vegan **S** Seafood Watch **DF** Dairy Free



The Barber of Seville

Gioachino Rossini

8:30 PM
JULY 2, 8, 13

8 PM
AUGUST 1, 6, 10, 20, 26



2022 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. A speaker will introduce you to the evening's opera during dessert.

Artisanal greens, carrot, blistered cherry tomatoes, cucumber, gigante beans, roasted red peppers, baby corn and crostini served with sherry vinegar and arbequina olive oil

GF/V/VG/DF

Spanish potato omelet with caramelized onions and local yukon gold potatoes topped with sofrito

GF/V/DF

Free range chicken seared and braised with Manzanilla olives, piquillo peppers, tomatoes, mushrooms, Valencia oranges and a fino broth

GF

Pan seared cod in a sauce of fresh tomato, sweet peas, bell peppers and pine nuts served over a bed of saffron rice

GF/S/DF

Ratatouille mixture of squash, eggplant and peppers stewed with fresh tomatoes and fresh herbs

GF/V/VG/DF

Sage Bakehouse rustic farmhouse sourdough bread

Blood orange chocolate truffles

GF/V

Mahon cheese with fresh grapes and Marcona almonds

GF/V

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Falstaff

Giuseppe Verdi

8:30 PM
JULY 16, 20, 29

8 PM
AUGUST 4, 9, 16, 25



2022 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. A speaker will introduce you to the evening's opera during dessert.

Crusty Italian bread, fresh tomato and basil tossed with aged balsamic vinegar and olive oil on a bed of arugula finished with shaved pecorino Toscano cheese

V

Radicchio, arugula, pistachio pesto, herbed goat cheese, pecorino romano, white balsamic vinegar, olive oil and crispy prosciutto

GF/V

Ricotta cheese, Tuscan kale, lentils, San Marzano tomato, béchamel, pecorino and topped with pine nuts

V

Grilled marinated eggplant with fresh vine ripened tomatoes, basil and a mix of fontina and mozzarella melted on top

V/VG

Slow braised duck with fennel, carrots, fresh marinara and red wine over homemade spinach pappardelle

Pan roasted barramundi in a light lemon caper butter over roasted fennel, spinach, barley and blistered cherry tomatoes

GF/S

Sage Bakehouse rustic farmhouse sourdough bread

Fernet-Branca chocolate truffles

GF/V

Ricotta salata cheese and peach white balsamic jam

GF/V

GF Gluten Free V Vegetarian VG Vegan S Seafood Watch DF Dairy Free



Tristan und Isolde

Richard Wagner

8 PM

JULY 23, 27

AUGUST 5, 11, 19, 23

2022 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. A speaker will introduce you to the evening's opera during dessert.

Golden and chioggia beets, apple, watercress, micro chard, baby kale, puffed barley, toasted walnut and yarg cheese served with a honey cider vinaigrette

GF/V

Pan roasted root vegetables, baby rainbow carrots, rutabaga, turnips and fingerling potatoes with fresh herbs and served with an Irish whisky maple dressing

GF/V/VG/DF

Summer beans with almonds and lemon

GF/V

Slow braised grass-fed beef in a rich stout, leeks, carrot, golden potato and onion wrapped in a flaky pastry

Mead lavender glazed roasted Cornish game hen in apple herb nage

GF

Sage Bakehouse rustic farmhouse sourdough bread

Irish whiskey chocolate truffles

GF/V

Cornish yarg cheese with sage and apples

GF Gluten Free **V** Vegetarian **VG** Vegan **S** Seafood Watch **DF** Dairy Free



WORLD PREMIERE

M. Butterfly

蝴蝶君

MUSIC

Huang Ruo

LIBRETTO

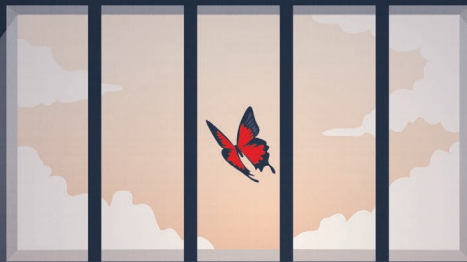
David Henry Hwang

8:30 PM

JULY 30

8 PM

AUGUST 3, 12, 18, 24



2022 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. A speaker will introduce you to the evening's opera during dessert.

Cucumber, daikon radish, carrot, bok choy, endive, scallion, red peppers, bean sprouts, mandarin orange, red cabbage served with a ginger kombucha dressing

GF/V/VG/DF

Shredded potatoes, green peppers, piment d'Espelette, Sichuan peppercorn with black rice vinegar

GF/V/VG/DF

Jasmine rice

GF/V/VG/DF

Kurobuta pork tenderloin with sweet bean sauce, Asian pear, Napa cabbage and a scallion pancake

Red snapper, ginger, scallions, Shaoxing rice wine, black vinegar, Whiskey barrel aged soy sauce

GF

Sage Bakehouse rustic farmhouse sourdough bread

Nama chocolate truffles matcha dust and macadamia nut crumble

GF/V

Drunken goat cheese with fresh berries

GF/V

GF Gluten Free **V** Vegetarian **VG** Vegan **S** Seafood Watch **DF** Dairy Free

If you have dietary needs, please let us know when you place your order. Due to seasonality of fresh ingredients, menus may vary.