



Tosca

MUSIC

Giacomo Puccini

LIBRETTO

Luigi Illica and Giuseppe Giacosa

8:30 pm • June 30; July 5, 8, 14, 21
8 pm • August 1, 7, 12, 19, 23, 26



2023 PREVIEW DINNER MENUS

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

Fresh summer melon salad with mint pistachio pesto, arugula, spinach, local wildflower honey, burrata cheese, white balsamic and olive oil

V/GF

Crispy ball of creamy arborio rice, sweet peas, guanciale and pecorino romano

GF

Stewed eggplant with celery, onions, heirloom cherry tomatoes, capers and raisins

V/GF/DF/VG

Beef short ribs slowly braised, rolled in pasta with herbs, creamy ricotta and kale with bechamel and tomato ragu

GF

Snapper stuffed with smoked provolone, olives, raisins, herbs and lemon

Sage Bakehouse bread

Tiramisu

Cheese and fresh fruit

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free



The Flying Dutchman

MUSIC & LIBRETTO

Richard Wagner

8:30 pm • July 1, 7, 12

8 pm • July 31; August 5, 10, 15, 25

2023 PREVIEW DINNER MENUS

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

Romaine, butter lettuce, frisée, cauliflower, breakfast radishes, sweet peppers, chives, Jarlsberg cheese, lingonberry vinaigrette and pickled mustard seed

V/GF

Dutch baby potatoes, apples, gherkins, rainbow carrots, hardboiled eggs, sweet peas, pickled mustard seed with roasted shallot aioli

V/GF

Rutabagas, turnips, beets, carrots, kohlrabi roasted with tarragon and mead

V/GF/DF/VG

Apple encrusted haberdine in dulce quince beurre blanc

GF

Slow braised pork layered with peppercorns, juniper and savoy cabbage

GF

Sage Bakehouse bread

Dutch apple cake with toasted almonds

V

Cheese and fresh fruit

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free



Pelléas et Mélisande

MUSIC
Claude Debussy

LIBRETTO
Claude Debussy adapted
from Maurice Maeterlinck's
play *Pelléas et Mélisande*

8:30 pm
July 15, 19, 28

8 pm
August 3, 9, 18



2023 PREVIEW DINNER MENUS

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

Butter lettuce, romaine, frisée, radicchio, red grapes, pea tendrils, roasted mushrooms, toasted walnuts, Cabrales cheese, heirloom cherry tomatoes, cracked pepper with a smoked tomato verjus and arbequina oil
V/GF

Pan roasted Romanesco cardamom ice wine bechamel, Comte and Trigel cheese
V

Fresh summer beans, Marcona almonds and lemon amontillado
V/GF

Caramelized potatoes with sweet cream butter, chives and raclette cheese
V/GF

Lemon sole sautéed in butter with lemon, marjoram, dill and parsley
GF

Turkey breast roasted with prunes, Castelvetrano olives, Kalamata olives, capers, oregano, rosemary, brown sugar and wine
GF

Sage Bakehouse bread

Triple chocolate torte with fresh berries and Chantilly cream
V

Cheese and fresh fruit

GF Gluten Free **V** Vegetarian **VG** Vegan **DF** Dairy Free



Rusalka

MUSIC
Antonín Dvořák

LIBRETTO
Jaroslav Kvapil

8:30 pm • July 22, 26
8 pm • August 4, 8, 17, 22



2023 PREVIEW DINNER MENUS

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

Rainbow beets, red cabbage, English peas, carrots, julienne crispy potatoes, roasted garlic aioli

V/GF/DF

Artisan baby greens, green beans, heirloom tomatoes, English cucumbers, green peppers, walnuts, Jihočeská Niva cheese, sugar snap pea vinaigrette

V/GF

Yukon gold potatoes, parsnips, sweet potatoes caramelized with puff pastry fontina, herb salad

V/VG

Grilled summer vegetables marinated in herbs, spices and ice vinegar

GF

Smoked wild mushrooms broiled with potato vodka bechamel and Golandsky cheese

V/GF

Pan seared line caught Alaskan halibut with sunchoke truffle puree and herbed brown butter

GF

Roasted free-range chicken breast with sweet and sour apricot glaze, fresh dill and tarragon

GF/DF

Sage Bakehouse bread

Chocolate salami

V

Cheese and fresh fruit

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free



Orfeo

MUSIC

Claudio Monteverdi

LIBRETTO

Alessandro Striggio

WORLD PREMIERE

Orchestration by Nico Muhly

8:30 pm • July 29

8 pm • August 2, 11, 16, 24



2023 PREVIEW DINNER MENUS

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

Crispy romaine, arugula, English cucumbers, heirloom tomatoes, red onions, green peppers, Kalamata olives, capers, berries, chickpeas and feta cheese with oregano lemon dressing

V/GF

Bulgur tabbouleh, olives, cherry tomatoes, sweet peppers, dried figs, parsley, mint, cucumbers and scallions

V/VG

Baby kale, chard, nectarines, Marcona almonds, grilled halloumi croutons, smoked rosemary, saffron honey vinaigrette

GF/V

Spiced cabbage, brown rice with raisins and almonds

V/GF/VG/DF

Moorish spice rubbed lamb, oregano mint, chermoula, pomegranate molasses, tzatziki

GF

Red snapper, Aleppo chile, cinnamon broth, and feta cheese

GF

Grilled flatbread

V

Ruby chocolate rose petal and pistachio baklava

V

Cheese and fresh fruit

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free