

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 openair 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

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

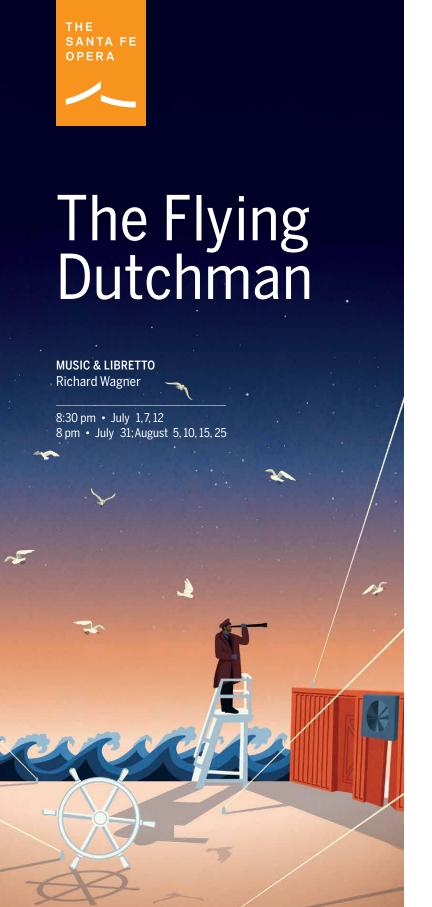
Tiramisu

Cheese and fresh fruit

VG Vegan

DF Dairy Free

GF Gluten Free



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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

Slow braised pork layered with peppercorns, juniper and savoy cabbage

Sage Bakehouse bread

Dutch apple cake with toasted almonds

Cheese and fresh fruit

GF Gluten Free

VG Vegan

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.



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

Pan roasted Romanesco cardamom ice wine bechamel, Comte and Trigal cheese

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

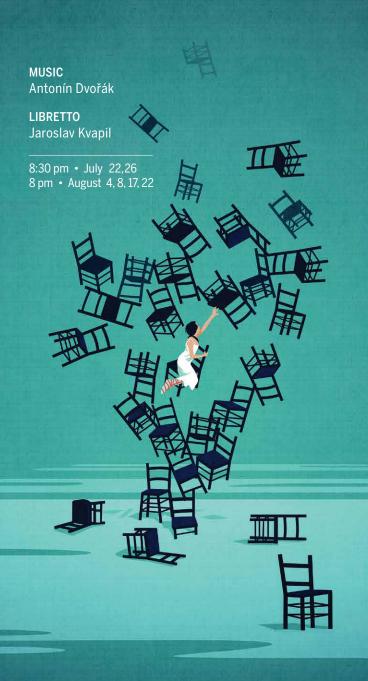
Cheese and fresh fruit

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

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Rusalka



2023 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our openair 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

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Cheese and fresh fruit

GF Gluten Free

V Vegetaria

VG Vegan

DF Dairy Free

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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

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Ruby chocolate rose petal and pistachio baklava

Cheese and fresh fruit

GF Gluten Free

V Vegetaria

VG Vegan

DF Dairy Free

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