

# 2024 OPENING NIGHT DINNER MENUS

Join members of the creative team and other special guests for a dinner in our open-air pavilion at the Santa Fe Opera curated by the Four Seasons Resort's Executive Chef Andrew Fox.

## July 13 at 5:30 pm

Opening Night Dinner: *The Righteous*O'Shaughnessy Hall at the Santa Fe Opera

## July 20 at 5 pm

Opening Night Dinner: *Der Rosenkavalier* O'Shaughnessy Hall at the Santa Fe Opera

## July 27 at 5:30 pm

Opening Night Dinner: *The Elixir of Love* O'Shaughnessy Hall at the Santa Fe Opera





## July 13 at 5:30 pm

Opening Night Dinner: *The Righteous* O'Shaughnessy Hall at the Santa Fe Opera

#### STARTER

Heirloom tomato salad with goat cheese burrata, blonde frisée, toasted brioche, pickled fennel, candied olives and citrus vinaigrette

#### **ENTRÉE**

Adovada-rubbed bison bistro steak with duchess potatoes and charred tomato demi-glacé

#### **\*VEGETARIAN ENTRÉE**

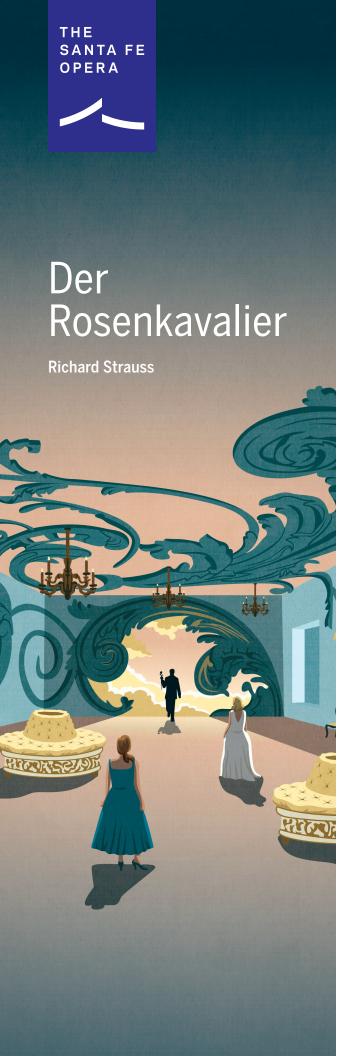
Vegetarian melanzane with eggplant parmigiana and mozarella

#### **DESSERT**

Chiffon Cake with diplomat cream and blueberry sauce

For dinner reservations, please call 505-986-5903, email cvolz@santafeopera.org, or purchase online at santafeopera.org/special-events/

<sup>\*</sup> Please indicate if you would like a vegetarian entrée or have any food allergies or dietary restrictions upon purchase. We will make our best effort to make accommodations.



## July 20 at 5 pm

Opening Night Dinner: *Der Rosenkavalier* O'Shaughnessy Hall at the Santa Fe Opera

#### STARTER

## Mixed summer vegetable salad with grilled artichoke hearts, parmesan espumas and herb pesto

#### **ENTRÉE**

### Oven-roasted sea bass

with fennel pollen and rice with roasted grapes, apples, asparagus tips, honey chimayo and beurre blanc

#### \*VEGETARIAN ENTRÉE

## Zucchini gratin

with quinoa, wild mushroom, provolone cheese, onion, and sun-dried tomato pesto

#### **DESSERT**

Sacher cake with apricot and anglaise sauce

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## July 27 at 5:30 pm

Opening Night Dinner: *The Elixir of Love* O'Shaughnessy Hall at the Santa Fe Opera

#### STARTER

Burrata, grilled peaches and arugula with garlic and herb brushed crostini and aged balsamic

#### **ENTRÉE**

Porcini-rubbed beef tenderloin with confit fingerling potatoes, and haricot verts

#### \*VEGETARIAN ENTRÉE

Grilled Mediterranean vegetable strudel with buffalo mozzarella, basil, cherry tomato ragout, basil pesto and arugula salad

#### DESSERT

Tropical pavlova with strawberry and prickly pear sauce

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