

THE  
SANTA FE  
OPERA



# 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

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

## July 20 at 5 pm

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

## July 27 at 5:30 pm

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



FOUR SEASONS

RESORT

RANCHO ENCANTADO, SANTA FE

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WORLD PREMIERE

# The Righteous

Gregory Spears  
Tracy K. Smith



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 mozzarella

## DESSERT

Chiffon Cake  
with diplomat cream and blueberry sauce

\* 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.

For dinner reservations, please call 505-986-5903,  
email [cvolz@santafeopera.org](mailto:cvolz@santafeopera.org), or purchase online at  
[santafeopera.org/special-events/](http://santafeopera.org/special-events/)

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# Der Rosenkavalier

Richard Strauss



**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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# The Elixir of Love

Gaetano Donizetti



**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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