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

The Righteous
Gregory Spears
Tracy K. Smith

STATER
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, or purchase online at santafeopera.org/special-events/
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

S T A R T E R

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

E N T R É E

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

*V E G E T A R I A N E N T R É E

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

D E S S E R T

Tropical pavlova
with strawberry and prickly pear sauce

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