

800-280-4654

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santafeopera.org

# 2024 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.

Endive, baby spinach and micro kale with fennel, orange, artichoke heart, pine nut, Bleu de Saint Jean cheese and sweet orange white balsamic vinaigrette

Chicken braised in burgundy and cognac with cremini mushrooms, onion and carrot

Roasted summer vegetables with fresh herbs **GF/V/VG/DF** 

Salmon with cognac hazelnut sauce, grilled peach and fresh mint

GF

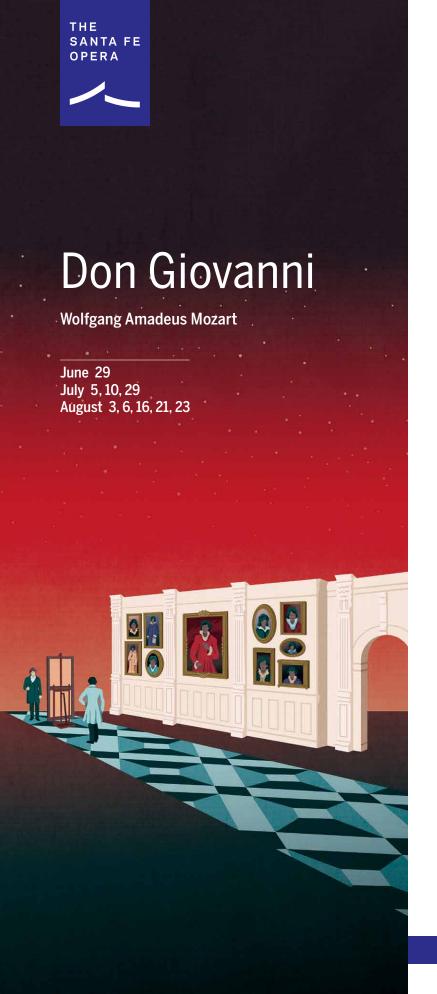
Basmati rice with caramelized shallot and sorrel **GF/V** 

Sage Bakehouse bread

Thousand crepe cake with summer fruit compote v

Cheese and fresh fruit **GF/V** 

If you have dietary needs, please let us know when you purchase your dinner. Due to seasonality of fresh ingredients, menus may vary.



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Romaine lettuce with red onion, roasted red peppers, cucumbers, grilled artichoke, olives, Manchego cheese, Marcona almonds, serrano ham and orange blossom, zucchini vinaigrette

GF

Grilled peppers, squash, cauliflower, asparagus, carrots and charred scallions

GF/V/VG/DF

Chicken with artichokes, gigantes beans, green beans and saffron rice

GF/DF

Beef with Jumilla wine, peppers, Valencia orange, cauliflower puree, parsley and anchovy salad

Roasted fingerling potatoes with pimento vinaigrette and roasted garlic aioli

GF/V

Sage Bakehouse bread

Basque cheesecake with ganache and cherries **GF/V** 

Cheese and fresh fruit **GF/V** 

**GF** Gluten Free

**V** Vegetarian

**VG** Vegan

**DF** Dairy Free

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**WORLD PREMIERE** 

### The Righteous

**Gregory Spears** Tracy K. Smith

July 13, 17, 26, 30 August 7, 13



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Romaine lettuce with scallion, cherry tomato, crispy speck (pork), hickory smoked pecans and Roquefort cheese vinaigrette

GF

Hanger steak marinated in cider whisky with roasted tomatillo salsa verde

GF/DF

Turkey ballotine with a thyme, lavender and rosemary rub and ancho blackberry mole

Yukon potato mash with scallions

Lavender corn pudding

Black beans, black-eyed peas, sweet corn, avocado, red peppers, poblano pepper, tomato, lime and cilantro GF/V/VG/DF

Sage Bakehouse bread

Chocolate ganache brownie and cheesecake

Cheese and fresh fruit GF/V

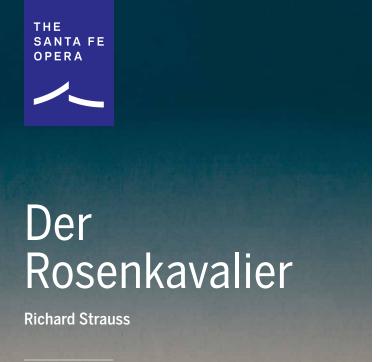
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July 20, 24

August 2, 8, 15

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Kale and chard salad with roasted, pickled beets, apples, red onions, dried apricots, toasted pumpkin seeds, goat cheese and tarragon Riesling vinaigrette GF/V

Yukon gold potatoes simmered in vegetable broth with mustard seed, chives, red onion and champagne vinegar

GF/V/VG/DF

Spätzle (egg noodles) baked with Emmentaler cheese topped with fried onion and black pepper

Fire-roasted summer vegetables glazed in Grüner Veltliner (white wine)

GF/V/VG

Pan-seared trout with roasted mushrooms, butter and lemon

GF

Chicken schnitzel with lingonberry jam, lemon and parsley

DF

Sage Bakehouse bread

Chocolate cake

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Cheese and fresh fruit GF/V

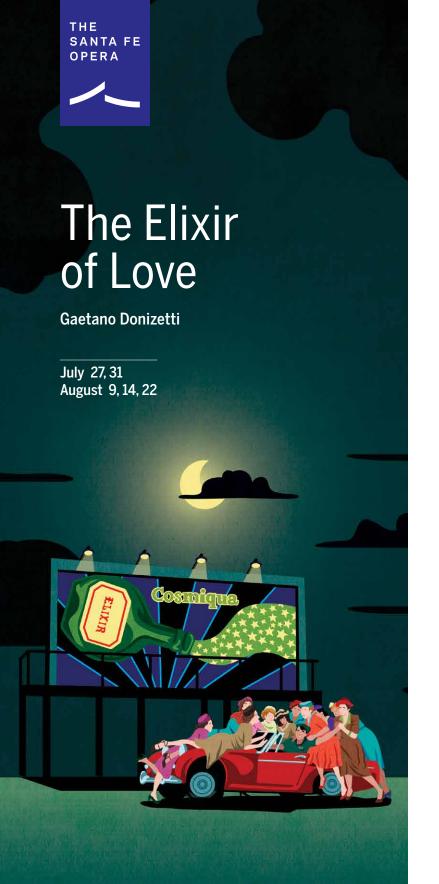
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Grilled radicchio, pickled peaches, endive, arugula, tart cherry, spinach, Gorgonzola cheese, prosciutto and pistachio with balsamic blood orange vinaigrette GF

Eggplant marinated in lemon and rosemary, heirloom tomatoes, mozzarella, Fontina and basil **GF/V** 

Broccolini, white beans, Calabrian chile, pine nuts, garlic, lemon and artichoke

GF/V/VG

Seared swordfish on pasta with polenta and salsa verde

Linguine with fresh cracked black pepper, sea salt, pistachio dust and Pecorino Romano

Chicken cutlet marinated in garlic, lemon, capers, butter, parsley, olive and anchovy salad **GF** 

Sage Bakehouse bread

Tiramisu

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Cheese and fresh fruit **GF/V** 

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