



# La Traviata

Giuseppe Verdi

June 28

July 3, 6, 12, 19

August 1, 5, 10, 17, 20, 24



## 2024 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air 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

**GF/V**

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

**GF**

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**



# Don Giovanni

Wolfgang Amadeus Mozart

June 29

July 5, 10, 29

August 3, 6, 16, 21, 23



## 2024 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. During dessert, a speaker will introduce you to the evening's opera.

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

**GF**

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



WORLD PREMIERE

# The Righteous

Gregory Spears  
Tracy K. Smith

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



## 2024 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. During dessert, a speaker will introduce you to the evening's opera.

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

**GF**

Yukon potato mash with scallions

**GF/V**

Lavender corn pudding

**GF**

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

**V**

Cheese and fresh fruit

**GF/V**

**GF** Gluten Free

**V** Vegetarian

**VG** Vegan

**DF** Dairy Free



# Der Rosenkavalier

Richard Strauss

July 20, 24  
August 2, 8, 15



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Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. During dessert, a speaker will introduce you to the evening's opera.

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  
**V**

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  
**V**

Cheese and fresh fruit  
**GF/V**

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



# The Elixir of Love

Gaetano Donizetti

July 27, 31  
August 9, 14, 22

## 2024 PREVIEW DINNER MENUS

Enjoy an opera-themed buffet dinner at our open-air Dapples Pavilion, surrounded by beautifully landscaped grounds. During dessert, a speaker will introduce you to the evening's opera.

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**

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

**GF/V/VG**

Seared swordfish on pasta with polenta and salsa verde

**GF**

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

**V**

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

**GF**

Sage Bakehouse bread

Tiramisu

**V**

Cheese and fresh fruit

**GF/V**

**GF** Gluten Free

**V** Vegetarian

**VG** Vegan

**DF** Dairy Free