



La bohème

Giacomo Puccini

June 27

July 2, 5, 11, 18, 28

August 2, 6, 14, 19, 23



2025 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.

Artisanal baby kale, baby chard and frisée, carrot ribbons, cucumbers, pickled shallots, roasted chestnuts, sweet oranges, honey-whipped goat cheese and brandied date vinaigrette

GF VG

White balsamic-grilled asparagus

GF V VG DF

Slow-braised white beans with carrots, kale, artichoke hearts and plum tomatoes, with thyme and roasted garlic

V VG GF

Rosemary roasted chicken with persillade, figs and grapes over brown butter mustard greens

GF

Local beef short ribs braised in Burgundy with wild mushrooms and sage-lavender fingerling potatoes

GF

Decadent flourless dark chocolate torte, bittersweet chocolate with raspberry dust

GF VG

Chef-curated cheese platter

GF

Sage Bakehouse bread

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free



The Marriage of Figaro

Wolfgang Amadeus Mozart

June 28

July 4, 9, 31

August 4, 9, 12, 16, 22



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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.

Seasonal artisanal lettuce, green grapes, heirloom tomato, olives, Marcona almonds, roasted garlic sherry vinaigrette, garlic olive oil croutons, cucumbers, red onion, Idiazabal cheese

VG

Seasalt crusted saffron essence fingerling potatoes with mojo verde

GF V VG DF

Charred green beans with caramelized garlic, pimentón butter and romesco

GF V VG DF

Free-range chicken braised in smoked ajillo sauce with lemon, fresh herbs and roasted piquillo peppers over a bed of chickpeas and spinach

GF

Smoked thyme Tempranillo marinated grilled local beef flank steak, aged sherry mojo picón and grilled scallion

GF DF

Pedro Ximénez ganache Basque cheesecake with cherry and pistachio dust

GF VG

Chef-curated cheese platter

GF

Sage Bakehouse bread

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free



Rigoletto

Giuseppe Verdi

July 12, 16, 25, 29
August 7, 15, 20



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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.

Wild arugula, Castelfranco and Tuscan gem lettuce, strawberries, red onion, Vincotto paste, toasted Marcona almonds and gorgonzola cheese

GF VG

Truffle and asparagus risotto with Grana Padano cheese

GF VG

White balsamic-roasted courgette zucchini with heirloom cherry tomatoes, mint and basil

GF VG

Herb crusted Duroc pork loin stuffed with pine nuts, bread crumbs, prosciutto, kale, raisins and aged provolone topped with apricot mostarda

Seared free range chicken breast in marsala wine and butter with wild mushrooms, lemon and parsley

GF

Pistachio amarena cherry cannoli with candied orange ricotta and chocolate ganache

VG

Chef-curated cheese platter

GF

Sage Bakehouse bread

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free



The Turn of the Screw

Benjamin Britten

July 19, 23
August 1, 5



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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.

Artisanal summer greens, broad beans, breakfast radish, crispy shallots, hazelnuts, asparagus, sweet peas, shaved pickled beetroot, goat cheese and English mustard salad cream

GF VG

Wild rice with woodland mushrooms, walnuts and fresh chives

GF V VG

Roasted cauliflower with garlic confit, lemon and parsley

GF V VG DF

Ale braised local beef short ribs with peas, carrots and leeks, parsnip golden potato purée, caramelized Roquefort cheese, green peppercorn

GF

Roasted salmon with capers and parsley beurre noisette, sweet pickled cucumbers, crème fraîche with dill

GF

Cheesecake brownie with fresh berries and cinnamon Chantilly cream

VG

Chef-curated cheese platter

GF

Sage Bakehouse bread

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free

THE
SANTA FE
OPERA



Die Walküre

Richard Wagner

July 26, 30
August 8, 13, 21

2025 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.

Artisanal blend of mâche greens and frisée, grape, onion, apple, blackberry toasted walnut cave aged blue cheese, sweet peas and blood orange honey vinaigrette
GF VG

Skillet-browned potatoes with Dulce sea salt and scallions
GF V VG DF

Spiced mead-roasted Brussels sprouts with lemon and fresh herb salad
GF V VG DF

Poached salmon with a Sandefjord butter sauce, lemon and fresh dill
GF

Caraway and Tellicherry peppercorn crusted beef tenderloin horseradish crème, Burgundy jus
GF

Chocolate ganache cheesecake with Chantilly cream and fresh berries
GF VG

Chef-curated cheese platter
GF

Sage Bakehouse bread

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

800-280-4654 505-986-5900 santafeopera.org

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