



# Madama Butterfly

Giacomo Puccini

July 3, 8, 11, 17, 24

August 3, 8, 10, 15, 20, 26, 29



## 2026 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.

### Sesame Ginger Spinach and Lotus Root Salad

Tender baby spinach with pickled lotus root, julienned carrots, cucumber and scallions, finished with toasted sesame seeds and a ginger-sesame vinaigrette  
*(vegan, dairy free, gluten free)*

### Gomoku Zushi

Sushi rice scattered with pickled shiitake mushrooms, carrots, pickled ginger and nori furikake  
*(vegan, dairy free, gluten free)*

### Roasted Miso-Glazed Eggplant and Zucchini

*(vegan, dairy free, gluten free)*

### Soy-Ginger Glazed Seabass

With yuzu and scallions  
*(dairy free, gluten free)*

### Chicken Katsu

With tonkatsu sauce over shredded cabbage  
*(dairy free)*

### Ube Cheesecake

With yuzu gastrique and ceremonial matcha-macadamia crumb  
*(vegetarian)*

### Chef-Curated Cheeses and Breads



# The Magic Flute

Wolfgang Amadeus Mozart

July 4, 10, 15  
August 4, 13, 22, 25, 28



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### Persian Cucumber and Tomato Salad

Persian cucumber, plum tomato, sweet red pepper, carrot and radish with parsley, cilantro, mint and dill, tossed with fresh lemon juice

*(vegan, dairy free, gluten free)*

### Curried Rice

With turmeric, red peppers and fresh lime

*(vegan, dairy free, gluten free)*

### Fava Beans with Fresno Chile and Cumin

Warm fava beans in olive oil with Fresno chile, garlic, cumin and lemon, finished with parsley, feathered red onion, pimentón and red peppers

*(vegan, dairy free, gluten free)*

### Coriander and Cardamom Braised Beef

Braised in spiced tomatoes with raisins and okra, finished with pomegranate molasses

*(dairy free, gluten free)*

### Spice-Roasted Chicken

With date honey and preserved lemon

*(gluten free)*

### Baklava

With orange blossom, chocolate and pistachio dust

*(vegetarian)*

### Chef-Curated Cheeses and Breads



# Eugene Onegin

Pyotr Ilyich Tchaikovsky

July 18, 22, 31  
August 6, 12, 19



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### Roasted Pickled Rainbow Beets

Crisp apple, red onion and dried apricot over an artisanal blend of kale and chard, finished with toasted pumpkin seeds, crumbled goat cheese and tarragon champagne vinaigrette

*(vegetarian, gluten free)*

### Yukon Gold Potato Zapekanka

Baked with Goldansky cheese

*(vegetarian, gluten free)*

### Green Beans with Caramelized Onion and Garlic

Finished with vodka, lemon and parsley

*(vegan, dairy free, gluten free)*

### Pan-Seared, Butter-Basted Line-Caught Halibut

Served in a tomato and leek broth with fresh dill

*(gluten free)*

### Saperavi-Braised Red Cabbage

With carrots and beets

*(vegan, dairy free, gluten free)*

### Medallions of Grass-Fed Angus Beef

Wild mushroom smetana sauce, mustard seed caviar and fresh herbs

*(gluten free)*

### Triple Chocolate Torte

Fresh berries and cream

### Chef-Curated Cheeses and Breads



# Rodelinda

George Frideric Handel

July 25, 29  
August 7, 11, 21



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### **Burrata, Summer Peach and Greens Salad**

Treviso, arugula and spinach with burrata, fresh summer peaches and basil, finished with raspberry balsamic syrup and cucumber caviar

*(vegetarian, gluten free)*

### **Gnocchi alla Romana**

Semolina egg dumplings baked in grass-fed butter and topped with Pecorino Romano, crispy sage, wilted spinach and vino cotto

*(vegetarian)*

### **Charred Broccolini**

Tossed in sweet pepper confit

*(vegan, dairy free, gluten free)*

### **Vegan Zucchini Rollatini**

Stuffed with spinach, vegan "feta" and fresh pomodoro

*(vegan, dairy free, gluten free)*

### **Grilled Branzino**

With heirloom cherry tomatoes, fresh salsa verde and artichoke-lemon tapenade

*(gluten free)*

### **Milk-Rested Beef Short Ribs**

With caramelized gorgonzola, summer truffle and figs

*(gluten free)*

### **Ricotta Limoncello Cheesecake**

*(vegetarian)*

### **Chef-Curated Cheeses and Breads**



# Lili Elbe

Tobias Picker | Aryeh Lev Stollman

August 1, 5, 14, 18, 27



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### **Nordic Garden Salad**

Baby greens with beet carpaccio, cucumber ribbons, shaved fennel and candied walnuts, tossed in a lemon dill vinaigrette and finished with crème fraîche  
*(vegetarian, gluten free)*

### **Roasted Root Vegetables**

With thyme and honey  
*(vegetarian, gluten free)*

### **Scandinavian Potato Gratin**

*(vegetarian, gluten free)*

### **Herbed Wild Rice**

*(vegan, dairy free, gluten free)*

### **Herb-Crusted Roasted Salmon**

With cucumber dill sauce  
*(gluten free)*

### **Danish Pork Tenderloin**

With apple brandy glaze  
*(gluten free)*

### **Meyer Lemon Cake**

With fresh berries  
*(vegan)*

### **Chef-Curated Cheeses and Breads**