



# LA BOHÈME

JULY 3, 6, 12, 19, 29  
AUGUST 3, 7, 12, 17, 20, 24



## THE SANTA FE OPERA

---

## 2019 PREVIEW DINNER MENUS

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

Haricots verts, heirloom tomato salad with frisee, arugula, and basil pistou vinaigrette

Olive oil and thyme marinated grilled portobello, onion, and radicchio salad

Fresh mache greens tossed with shallot, red wine, and mustard vinaigrette

Olive oil, fresh thyme roasted fingerling potatoes

Baked steelhead trout meunière with garlic, celery, parsley, and sliced lemons

Poulet Vallée d'Auge with tart apple, butter, leeks, shallots, cremini mushrooms, calvados, and apple cider vinegar

Crunchy French baguette

*Vegan, GF option\**

Organic tofu Napoleon with portobello mushrooms, wilted spinach, heirloom tomato and a caramelized onion marmalade

*\*Vegan option must be requested in advance. Please let the line attendants know you have ordered this option.*

Orange goat cheese tart with chocolate short bread crust

Fresh strawberries and Old Windmill Dairy Jemez Spring artisan cheese

If you have special dietary needs, please let us know when you place your order.

Due to seasonality of fresh ingredients, menus may vary.

800-280-4654 505-986-5900 [SantaFeOpera.org](http://SantaFeOpera.org)



# THE PEARL FISHERS

JUNE 29  
JULY 5, 10, 30  
AUGUST 8, 16, 23



## THE SANTA FE OPERA

### 2019 PREVIEW DINNER MENUS

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

Tomato, caper, romaine, spinach, red onion, green pepper rings, feta cheese, and oregano dressing

Haricots verts, artichoke, carrot, fava bean, fresh dill, radicchio, arugula, and fresh dill vinaigrette

Local fresh mixed greens with roasted garlic, red wine vinegar, oregano, and parsley vinaigrette

Smoked paprika olive oil marinated  
grilled sweet potatoes with fresh chives

Grilled sea bass with lemon zest,  
fresh oregano, and olive oil

Rosemary lemon braised pork sirloin with pan jus garlic,  
roasted pepper, white wine demi-glace

Grilled bread

*Vegan, GF option\**

Quinoa lentil patty with fresh sage, roasted garlic,  
and shiitake mushroom demi-glace

*\*Vegan option must be requested in advance.  
Please let the line attendants know you have ordered this option.*

Pomegranate chocolate layer cake

Fresh strawberries and Old Windmill Dairy  
white cheddar

If you have special dietary needs, please let us know when you place your order.

Due to seasonality of fresh ingredients, menus may vary.



# COSÌ FAN TUTTE

JULY 13, 17, 26  
AUGUST 1, 5, 13, 22



## THE SANTA FE OPERA

### 2019 PREVIEW DINNER MENUS

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

Balsamic roasted beets, arugula, almonds, goat cheese, local tomatoes, and champagne Dijon vinaigrette

Marinated roasted asparagus, sweet red pepper, fennel, and local seasonal fresh vegetables

Romaine, endive, parsley, fresh basil, olives, tossed with olive oil lemon honey dressing

Creamy risotto with fresh parsley, parmesan, and onion

Pan fried sea scallops with sweet and sour agrodolce

Grilled petit filet of beef topped with compound fresh herb butter

Sage Bake House rosemary bread

*Vegan, GF option\**

Organic tofu Napoleon with portobello mushrooms, wilted spinach, heirloom tomato and a caramelized onion marmalade

*\*Vegan option must be requested in advance. Please let the line attendants know you have ordered this option.*

Amaretto custard with chocolate dipped biscotti

Fresh strawberries and Old Windmill Dairy romano

If you have special dietary needs, please let us know when you place your order.

Due to seasonality of fresh ingredients, menus may vary.

800-280-4654 505-986-5900 [SantaFeOpera.org](http://SantaFeOpera.org)



# JENŮFA

JULY 20, 24  
AUGUST 2, 6, 15



## THE SANTA FE OPERA

### 2019 PREVIEW DINNER MENUS

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

Baby kale, almonds, kalamata olives, sundried tomato, and champagne vinaigrette

Carrot, tahini, raisins, slivered onion, spiced chickpeas, and lemon infused honey tahini dressing

Couscous, diced tri-color sweet pepper, fresh mint, roasted golden beets, and orange vinaigrette

Egg noodles tossed with olive oil, cabbage and caraway seed

Lemon parsley baked cod with sautéed shiitake mushroom butter sauce

Braised paprika chicken with onion, roasted tomato and sour cream

Sage Bake House farm bread

*Vegan, GF option\**

Lemon and herb marinated grilled tofu topped with garlic olive oil shiitake mushrooms

*\*Vegan option must be requested in advance.  
Please let the line attendants know you have ordered this option.*

Bittersweet chocolate apricot tart with chantilly cream

Fresh strawberries and Old Windmill Dairy New Mexico Virga cheese

If you have special dietary needs, please let us know when you place your order.

Due to seasonality of fresh ingredients, menus may vary.

800-280-4654 505-986-5900 [SantaFeOpera.org](http://SantaFeOpera.org)



# THE THIRTEENTH CHILD

WORLD PREMIERE

JULY 27, 31  
AUGUST 9, 14, 21



THE SANTA FE OPERA

## 2019 PREVIEW DINNER MENUS

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

Shaved kohlrabi salad with carrot ribbons,  
cucumbers, and orange lime dressing

Summer garden greens with pickled grapes,  
candied pecans, and a light champagne vinaigrette

White balsamic rainbow tomato, basil, and spinach salad

Forbidden black rice

Seared wild caught salmon with  
avocado mango salsa

Seared beef filet topped with crisp bacon and  
gorgonzola cheese

Sage Bake House sourdough boule

*Vegan, GF option\**

Organic tofu napoleon with portobello  
mushrooms, wilted spinach, heirloom tomato and  
a caramelized onion marmalade

*\*Vegan option must be requested in advance.  
Please let the line attendants know you have ordered this option.*

Chocolate meringue with raspberry mousse  
and mango puree

Fresh strawberries and Old Windmill Dairy  
stout gouda

If you have special dietary needs, please let us know when you place your order.

Due to seasonality of fresh ingredients, menus may vary.

800-280-4654 505-986-5900 [SantaFeOpera.org](http://SantaFeOpera.org)



# RENÉE FLEMING

LETTERS FROM GEORGIA  
AUGUST 10



## THE SANTA FE OPERA

---

## 2019 PREVIEW DINNER MENUS

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

Seasoned roasted garden vegetables, endive, butter leaf lettuce salad with fresh tarragon vinaigrette

Romaine heart salad with poached pears, toasted almonds, and rice wine dressing, side of Stilton cheese and garlic crostini

Olive oil, chimayo chile-marinated, grilled asparagus

Pappardelle with pistachio, butter, and fresh lime sauce

Baked herb-crust halibut with hot and sour tangerine sauce

Seared duck breast with mole balsamic reduction sauce

Sage Bake House ciabatta bread

*Vegan, GF option\**

Leek potato galette with pistachio crust

*\*Vegan option must be requested in advance.  
Please let the line attendants know you have ordered this option.*

Chocolate piñon torte with prickly pear sauce and red chile brittle

Fresh strawberries and Old Windmill Dairy New Mexico blue cheese

If you have special dietary needs, please let us know when you place your order.

Due to seasonality of fresh ingredients, menus may vary.

800-280-4654 505-986-5900 [SantaFeOpera.org](http://SantaFeOpera.org)