# SAVORY

## WEST COAST ARTISAN CHEESES | V I CN

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 29

### WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 31

#### SEASONAL MARKET SALAD | VE I DF I GF

County Line Baby Lettuce, Banyul's Vinaigrette 17

## PRELUDE SEAFOOD SALAD | GF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 35

## GREENS OF THE GARDEN | VE I DF I GF

Lola Rossa Baby Lettuces, Orange Segments, Grilled Wildwood Tofu,Vegan Feta, Pistachios, Green Goddess Dressing, Fine Herbs 27

## SPICED AHI TUNA | GF

Forbidden Rice Salad, Apple Caper Sauce, Pickled Radish, Granny Smith Apples, Fennel 29

#### #CITRUS MARINATED PRAWNS | GF

Snow Peas, Melted Leeks, Pea Puree, Radish-Tomato Slaw, Aged Parmesan 45

#### #NEW ENGLAND SCALLOPS | GF

Charred Broccolini, Petty Pan Squash, Green Garlic, Farro, Lemon Berjus, Chive Oil 62

#### HOUSE-MADE DINNER ROLLS 6

~ ADD TO ANY PLATE ~ HERB ROASTED MARY'S CHICKEN 15 PETIT FILET MIGNON 25 FRESH MARKET FISH 17 ROASTED CITRUS GULF PRAWNS 17

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE) # HØT ITEMS: AVAILABLE DURING PRE-SHOW ONLY Pre-Order for Pre-Show

BOOK YOUR TABLE AND PLACE YOUR ORDER TODAY, SKIP THE LINE, DANCE PAST THE WAIT, ENJOY THE VIEW, AND SING WITH JOY AT THE AWAITING PLATE!

## DESSERT

MANGO CHEESE CAKE | V Mango Lime Mousse, Key Lime Sauce, Lime Zest 16

## MIXED BERRY MILLE- FEUILLE | V

Fresh Mixed Berries, Strawberry Coulis, Vanilla pastry cream, Whipped Mascarpone Raspberry Powder 16

### TRIPLE CHOCOLATE TARTE | V

Blueberry Coulis, Honey Whipped, Chocolate Cremeux 16

## GUITTARD CHOCOLATE TRUFFLES | V

Two Housemade Truffles with Cognac, Two Housemade Truffles with Champagne 16

#### CHOCOLATE DIPPED STRAWBERRIES | V I GF

Four Strawberries, Dark Chocolate, White Chocolate Drizzle 16

#### ASSORTED COOKIES | V

Chef's Selection of Cookies 15

#### VE - VEGAN I V - VEGETARIAN I DF - DAIRY FREE GF - GLUTEN-FREE I CN- CONTAINS NUTS

\*WE ARE NOT A NUT FREE FACILITY\*

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BY CHOOSING TO CONSUME SUCH ITEMS, THE PATRON ASSUMES ALL ASSOCIATED RISKS.

Pre-order food and beverages with your server or host. **Two forms of payment per party maximum. No separate checks.** 

18% gratuity added to all parties of 6 or greater. 6% Health Mandate added to all checks. All food is cooked with Zero Acre Oil. Split plate fee \$6.

forth Gox Restaurant

# PRE-ORDER WITH YOUR SERVER, BARTENDER OR HOST FOR INTERMISSION

# NON-ALCOHOLIC BEVERAGES

14
7
7
7
7
7
7
8
8

## BEER

Stella Artois	13
Stella Artois 0.0% Non-Alcoholic	10
Elysian Space Dust IPA	14

# PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	22
Laurent Perrier Brut, FRA, NV, 375 ml	66
Krug. Grand Cuvee, FRA, 375ml	206

# SPARKLING

	GLASS	BOTTLE
Pierre Chanier Brut. FRA, NV	17	65
Veuve Clicquot Brut, FRA, NV	38	149
Veuve Clicquot Rose, FRA, NV		166
Laurent Perrier La Cuvee Brut, FRA,	, NV	131
Krug Grande Cuvee, FRA		411

# WHITES / ROSES

	GLASS	BOTTLE
Domaine Bousquet Rose, Argentina		66
Murphy Goode, Sauvignon Blanc, CA	17	65
Cakebread, Sauvignon Blanc, Napa		86

**CHARDONNAY** 

	GLASS	BOTTLE
Dark Harvest, NV	17	65
Hahn, Monterey County	23	89
Freemark Abbey, Napa Valley		91
Mountain Winery, Santa Cruz		96

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POTTI E

# **PINOT NOIR**

	GLASS	DUTTLE
Cycles Gladiator, CA	17	65
Gehricke, Russian River		74
MacMurray, Russian River		86
Mountain Winery, Santa Cruz		96

# CABERNET SAUVIGNON

	GLASS	BOTTLE
Dark Harvest, NV	17	65
Hahn, Central Coast	23	89
Textbook, Napa Valley		86

\*Corkage \$40/750 ml (2 Bottles Max)

# CLASSIC COCKTAILS

NEGRONI NO 21 NEGRONI COCKTAIL 22

# ESPRESSO MARTINI

KETEL ONE, MR. BLACK COFFEE LIQUEUR, COLD BREW, SIMPLE SYRUP 23

# **BALLET ROYALE**

LIMONCELLO, BLACK RASPBERRY LIQUEUR, HOUSE BRUT 19

IRISH COFFEE IRISH WHISKEY, SUGAR CUBE, COFFEE, WHIPPED CREAM 21

# DID YOU KNOW?

IF YOU HAVE TICKETS TO ANOTHER SF WAR MEMORIAL VENUE PERFORMANCE, YOU ARE WELCOME TO DINE AT THE OPERA HOUSE IF THERE IS A BALLET THAT SAME DAY AND TIME.

ASK YOUR SERVER FOR DETAILS!