

KEVIN TAYLOR'S
AT THE OPERA HOUSE

Blue Diamond Dinner Menu Options

CLASSIC

(Includes Coffee Service, Tax and Gratuity)

Salad

Romaine Heart Salad

Caesar Dressing, Homemade Garlic Croutons and Parmigiano

Entrée Course

Spring Morel Risotto

Morel and Fava Bean Ragout, Porcini Crème Fraiche

Seared Atlantic Salmon

Butter Poached Leeks, Fondant Potato, Champagne Vinaigrette

Seared "Rare" Hawaiian Ahi Tuna

Seaweed Salad, Braised Lentils, Coconut-Red Curry Sauce

Dessert

Petit Fours and Chocolate Truffles



SILVER

(Includes Coffee Service, Tax and Gratuity)

Salad

Roasted Pear and Baby Watercress Salad
Candied Walnut, Gorgonzola, Mustard Vinaigrette

Entrée Course

Seared "Rare" Hawaiian Ahi Tuna
Seaweed Salad, Braised Lentils, Coconut-Red Curry Sauce

Charbroiled Black Angus Tenderloin
Crisp Potato Pavé, Grilled Asparagus, Sauce Bordelaise

Roasted Muscovy Duck Breast
Roasted Fingerlings, Haricots Vert, Blood Orange Gastrique

Grilled Colorado Rack of Lamb
Mint-Cucumber "Salad", Feta, Black Olive Jus

Dessert

Petit Fours and Chocolate Truffles



GOLD

(Includes Coffee Service, Tax and Gratuity)

Price also includes one selection from each course below with choice of ½ Bottle of Wine per person

Steele Chardonnay or Merlot

First Course

Chilled Shrimp Cocktail
Avocado, Horseradish Gelée, Jalapeño Cocktail Sauce

Black Angus Steak Tartare
Olive Toast, Worcestershire Essence, Mini Pommes Frites

Romaine Heart Salad
Caesar Dressing, Homemade Garlic Croutons, Shaved Parmigiano

Entrée Course

Seared Atlantic Salmon
Butter Poached Leeks, Fondant Potato, Champagne Vinaigrette

Roasted Muscovy Duck Breast
Roasted Fingerlings, Haricots Vert, Blood Orange Gastrique

Dessert

An Assortment of Petit Fours & Truffles

PLATINUM

(Includes Coffee Service, Tax and Gratuity)

Price also includes one selection from each course below with choice of ½ Bottle of Wine per person

Grgich Hills Fume Blanc or King Estate Pinot Noir

First Course

Hawaiian Ahi Tuna
Granny Smith Apple, Avocado Ice Cream

Dungeness Crab, Avocado and Mango “Terrine”
Crisp Potatoes, Warm Vanilla-Coconut Sauce

Roasted Pear and Baby Watercress Salad
Candied Walnut, Gorgonzola, Mustard Vinaigrette

Entrée Course

Seared Baja Scallops

Morel, Smoked Bacon, Sweet Pea Mousseline, White Truffle Vinaigrette

Charbroiled Black Angus Tenderloin

Crisp Potato Pavé, Grilled Asparagus, Sauce Bordelaise

Dessert Course

An Assortment of Petit Fours & Truffles

