

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

Wild Mushroom Risotto

Morels, Asparagus and Crème Fraiche

Pavé of Atlantic Salmon

Chevre Potato Gratin, Asparagus, Sweet Corn Chowder

Charbroiled Double Breast of Chicken "Niçoise"

Artichokes, Roast Tomato, Haricot Verts and Pomme Frites

Dessert

Petit Fours and Chocolate Truffles

Served for the table to share



SILVER

(Includes Coffee Service, Tax and Gratuity)

Salad

Poached Pear and Baby Watercress Salad
Gorgonzola, Walnuts and Mustard Vinaigrette

Entrée

Seared Rare Ahi Tuna and Pot Stickers
Asian Stir Fry with Coconut Red Curry

Roast Black Angus Sirloin
Gorgonzola Mash, Crisp Onions, Red Wine Shallots and a Green Peppercorn Jus

Charbroiled Double Breast of Chicken “Niçoise”
Artichokes, Roast Tomato, Haricot Verts and Pomme Frites

Charbroiled Colorado Lamb Chops
Eggplant Caponata, Roast Fingerlings and a Black Olive Rosemary Jus

Dessert

Petit Fours and Chocolate Truffles
Served for the table to share



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 and Jalapeno Cocktail Sauce

Lightly Fried Calamari

Lemon, Jalapeno and Wasabi Aioli

Romaine Heart Salad

Caesar Dressing, Homemade Garlic Croutons and Parmigiano

Entrée

Pavé of Atlantic Salmon

Chèvre Potato Gratin, Asparagus, Sweet Corn Chowder

Charbroiled Double Breast of Chicken “Niçoise”

Artichokes, Roast Tomato, Haricot Verts and Pomme Frites

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

Ahi Tuna Tartare and Avocado Terrine

Cucumber, Gaufrettes and Curry Oil

Steak Tartare

Olive Toast, Pickled Onion and Condiments

Poached Pear and Baby Watercress Salad

Gorgonzola, Walnuts and Mustard Vinaigrette

Entrée

Seared Diver Scallops

Golden Mashed Potatoes, Honey Roasted Fennel and a Bouillabaisse Sauce

Roast Black Angus Sirloin

Gorgonzola Mash, Crisp Onions, Red Wine Shallots and a Green Peppercorn Jus

Dessert

An Assortment of Petit Fours & Truffles

