

# SD OPERA Media Release

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## **“Taste of Opera” Returns to Dish up a Series of Opera Influenced Foodie Events**

*2015-2016 season inspires a series of cooking classes at The Curious Fork  
in Solana Beach*

*Wildly popular dinners and discussions continue at a variety of San Diego  
restaurants*

**San Diego, CA** – San Diego Opera is pleased to announce the return of “Taste of Opera” - a series of food-centric events designed to offer an introduction to San Diego Opera’s 2015 - 2016 season in informal and casual settings around creatively-themed dinners and cooking classes at The Curious Fork in Solana Beach.

“The great thing about opera is that you can see something like *Tosca* or *Madama Butterfly* a dozen times and still discover something completely new,” shares San Diego Opera’s Director of Education and Community Engagement, Dr. Nic Reveles. “I can’t wait to share my new discoveries about these wonderful operas. I’m also delighted to continue working with Chef Katherine Afendoules-Emmenegger at our new cooking class venue The Curious Fork in Solana Beach. It’ll be fun to whet the appetites of the opera-curious at these events.”

Chef Katherine Afendoules-Emmenegger from The Curious Fork has created cooking class menus inspired by the settings of each of our operas in 2015-2016 season: Classic Italian inspired fare for *Tosca*, the flavors of Japan for *Madama Butterfly*, and an all-American menu for the west coast premiere of Jake Heggie’s new opera, *Great Scott*.

Chef Afendoules-Emmenegger will once again be accompanied by sous chef (and San Diego Opera’s Director of Education and Community Engagement) Dr. Nicolas Reveles, who will entertain guests with facts, stories and musical excerpts while these meals are being created. Previously, these events were held at Great News Cooking School and sold-out well in advance, so an early sign-up is suggested for those who wish to attend this new series at The Curious Fork in Solana Beach.

Continuing the popularity of last season's events, Taste of Opera will continue to pair up a speaker with some of San Diego's hottest restaurants for themed "Entertaining Entrees to Opera". A dinner will be held at **Solare** and will feature a conversation about *Tosca* and *Madama Butterfly*. A casual "mix and mingle" event will take place at **Croce's Park West** and will feature a conversation with San Diego Opera's General Director David Bennett. A wine/cheese/chocolate pairing will take at **Eclipse Chocolate** and Dr. Nic will explore the three mainstage offering of our season with a conversation about *Tosca*, *Madama Butterfly*, and *Great Scott*.

A complete listing of events, dates and times can be found at the bottom of this release.

For more information and to purchase tickets to Taste of Opera events visit online at <http://www.sdopera.com/Experience/TasteOfOpera> or call (619) 533-7000.

Taste of Opera Events:

### **Cooking Classes at The Curious Fork**

- All of the cooking class events cost \$49 per person and includes a tasting menu of the recipes prepared. Please note: these are not hands-on classes.
- All classes are at The Curious Fork, 2512 Via de la Valle, Suite 102 Solana Beach, CA 92075
- Space is limited will sell-out. Reserve early.
- All dishes at this cooking series are gluten free.

### **Friday, January 22, 2016 at 6:30 PM – *Tosca***

The raw emotion evoking arias and sensual melodies of Puccini convey the passionate story of love, politics, police brutality, betrayal, jealousy and murder. *Tosca's* Roman setting provides the perfect gastronomic backdrop. Nicolas Reveles' expert narration and Chef Katherine's culinary interpretation of this opera will shock, amuse, and satisfy.

**Recipes:** Fettuccini with White Wine Braised Mussels and Cumin Sauce; Fennel, Radicchio, and Blood Orange Salad with Dill Vinaigrette; Chicken Saltimbocca and Braised Artichokes; Honey Ricotta Cake with Vin Santo Roasted Pears.

### **Friday, February 26, 2016 at 6:30 PM – *Madama Butterfly***

Puccini's *Madama Butterfly* tells the story of a geisha torn between tradition and desire through passionate, poignant and haunting, musical scores. Nicolas unfolds the tale while Katherine shares the art of Japanese cuisine.

**Recipes:** Miso Soup with Garlic and Ginger; Salmon and Avocado Sushi Rolls; Togarashi Grilled Steak with Kabocha Squash Rice; Pickled Cucumber and Wakame; Green Tea Ice Cream and Butter Cookies.

### **Friday, March 25, 2016 at 6:30 PM – *Great Scott***

Arden Scott - a modern day woman and opera diva of *Great Scott* – struggles with the challenges ahead when she moves back to her hometown to save the American Opera, only to find that

opening night is scheduled on the same day as the big game of the home football team. This story told with lighthearted, tender humor, explores music of the past while contrasting it with today's popular culture. While Nicolas unfolds the story with music, Katherine brings you an All American menu.

**Recipes:** French Onion Dip Potato Skins; Carolina Barbeque with Tangy Sauce and House Made Pickled Peppers; Farmer's Market Slaw; Hush Puppy Onion Rings; Apricot-Pistachio Tarts.

### **Entertaining Entrees to Opera**

- Call San Diego Opera at (619) 533-7000 or visit <http://www.sdopera.com/Experience/TasteOfOpera> to purchase tickets.
- All events must be reserved in advance.

#### **Solare – Wednesday, November 11, 2015 at 6 PM**

Cost \$50 per person – 3 course prix-fixe menu, with wine

2820 Roosevelt Dr.

Liberty Station

Point Loma, San Diego, CA 92106

San Diego Opera is producing two of Puccini's greatest operas this season, *Tosca* and *Madama Butterfly*. You may think that you know these two works because they are among the best known (and best loved!) operas in the repertoire: but *do you?* Come hear Dr. Nic, San Diego Opera's Director of Education and Community Engagement, speak in his usual engaging way about what it is that makes these operas truly great, and why audiences flock to them every time they're performed! Join us at Solare Ristorante, the restaurant San Diego Magazine crowned "Best Chef" and "Best Italian Restaurant" for a divinely Italian dining experience.

Menu: **1st Course:** Salad

**Insalata della Casa:** Organic Mixed Green Salad in balsamic vinaigrette

**2nd Course:** Entree Choice of

**Pollo al Marsala:** Mary's Farm Free Range Chicken Breast served with Porcini and Cremini Mushrooms and Marsala Wine reduction

*Or*

**Timballo di Melanzane :** Eggplant, mozzarella, basil, tomatoes with aged Parmigiano Reggiano

*Or*

**Fettuccine Fradiavolo:** House Made Fettuccine with sautéed wild Baja Shrimp, Cherry Tomatoes, Torpedo Onion, Sweet Chili

**3rd Course**

**Tiramisu:** Traditional Italian Tiramisu, Italian mascarpone cheese, lavazza espresso

#### **Croce's Park West – Tuesday, January 12, 2016 at 6 PM**

Cost \$36 per person – includes tray passed hors d'oeuvres with one glass of red or white wine or beer, tax and gratuity

2760 Fifth Avenue #100

San Diego, CA 92103

Kick off opera Season with San Diego Opera’s Dr. Nicolas Reveles and special guest General Director David Bennett! These two experts will explore the exciting themes in the upcoming season’s operas *Tosca*, *Madama Butterfly* and *Great Scott* and give us behind-the-scenes info on the composers, productions and the stars in the leading roles. Held at Croce’s Park West, which has been honored as “The Best of the Best Casual Dining” 2015 and “Best New Restaurant” in 2014 by San Diego Magazine, Reader’s Choice, this event is light on your wallet featuring delicious and light fare to help you keep your New Year’s resolutions!

**Hors d’oeuvres tray pass include:**

- Heirloom tomato bruschetta
- Goat cheese crostini with truffle and honey
- Hummus on cucumber slices
- Deviled eggs with and without bacon
- Includes one glass of red or white wine or beer, tax and gratuity

**Eclipse Chocolate - Wednesday, February 3, 2016 at 6 PM and 8 PM (Two Seatings)**

Cost \$20 per person – includes tasting of 3 chocolates, 3 wines, and 3 cheeses  
 2145 Fern St.  
 San Diego, CA 92104

Dreaming of a Chocolate Threeway? Then we have the decadent event for you. Join Dr. Nicolas Reveles, San Diego Opera’s Director of Community Engagement as he takes you on a guided ‘tasting’ of the three main stage operas *Tosca*, *Madama Butterfly* and *Great Scott* while Will Gustwiller, Eclipse Chocolate Owner and Chocolatier provides the critical accompaniment of three exotic chocolates, three artisan cheeses and three wines. Fun, informative, decadent and delicious!

**2015-2016 International Season**

<i>René Barbera in Recital</i>		September 19, 2015
<i>Patricia Racette “Diva on Detour”</i>		November 14, 2015
<i>Tosca</i>	Giacomo Puccini	February 13, 16, 19 and 21 (mat), 2016
<i>Ferruccio Furlanetto in Concert</i>		March 5, 2016
<i>Madama Butterfly</i>	Giacomo Puccini	April 16, 19, 22 and 24 (mat), 2016
<i>Great Scott</i>	Jake Heggie	May 7, 10, 15 and 15 (mat), 2016

**San Diego Opera Mission Statement**

The mission of San Diego Opera is to deliver exceptional vocal performances and exciting, accessible programs to diverse audiences, focusing on community engagement and the transformative power of live performance.

**San Diego Opera Vision Statement**

The San Diego Opera will be recognized internationally as a leading example of adaptability, innovation and sustainability in the operatic arts, promoting diversified programming and unique performance venues with world-class and emerging talent.

**San Diego Opera Core Values Statement**

Through excellence in innovative programming and education, SDO provides a lasting cultural service to the community.

- Our tradition of excellence in fully staged opera is augmented with new models of opera and venues. Our unique and deep commitment to the community propels us to explore ways of increasing affordability and accessibility.
- Through fiscal responsibility and nimble adaptation to the changing marketplace, we protect the future of San Diego Opera.
- Our educational and community involvement coupled with relevant programming will build the audience of the future.

[www.sdopera.com](http://www.sdopera.com)

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