



For Immediate Release

August 4, 2009

Contact:

Edward Wilensky, Director of Media Relations

Edward.Wilensky@sdopera.com

Telephone: 619.232.7636

San Diego Opera Announces a Second Helping of “Taste of Opera”

Casual Events Take Opera Out of the Theatre and into Restaurants for an Introduction to Art Form

Newly Added Opera-Inspired Cooking Classes Spice Up Program

Dinners and Discussions Make For “Entertaining Entrées to Opera”

San Diego, CA – San Diego Opera is pleased to announce the return of “Taste of Opera,” a series of events designed to offer an introduction to San Diego Opera’s 2010 season in informal and casual settings around creatively-themed dinners and events. Working off the successes of the 2009 “Taste of Opera”, this year offers an expanded menu of activities and events including a themed series of cooking classes at **Great News Discount Cookware and Cooking School** as well as “Entertaining Entrées to Opera” at some of San Diego’s hottest restaurants.

New this year are a series of opera-inspired cooking classes at Great News Discount Cookware and Cooking School. Chef Katherine Emmenegger has created four cooking class menus inspired by each of our operas in 2010: *La bohème* (French), *Nabucco* (Israeli/Persian), *Romeo and Juliet* (romantic) and *La traviata* (champagne). Chef Emmenegger will be accompanied by sous chef (and San Diego Opera Geisel Director of Education and Outreach) Dr. Nicolas Reveles, who will entertain guests with facts and stories while these meals are being created. A complete listing of the menus, dates and times, can be found at the bottom of this release.

Continuing the popularity of last season’s events, San Diego Opera continues to pair up a speaker with some of San Diego’s hottest restaurants for themed “Entertaining Entrees to

Opera”. Dinners will be held at **Bondi, Bertrand at Mister A’s, Tapenade and Curren Brasserie**, to name a few. A complete listing of events, menus, dates and times can be found at the bottom of this release.

“Taste of Opera is a wonderful series of events that helps demystify the greatest art form in the world. By going into the community and engaging our neighbors in casual discussions over the dinner, participants get their first taste of opera and a great meal at some of the finest restaurants our city has to offer. Most of all, it is fun, which is what going to the opera is truly about,” comments Risë Walter, San Diego Opera’s Director of Marketing.

For more information and to RSVP to Taste of Opera events visit online at **<http://www.sdopera.com/Experience/TasteOfOpera>** or call **(619) 533-7000**. Reservations to the cooking classes must be made directly with Great News at the contact information below.

Taste of Opera 2009 Events:

Cooking Classes at Great News Discount Cookware and Cooking School

- Registration opens September 1, 2009
- Call **1-888-GR8-Chef** or visit **www.great-news.com** to make reservations directly with Great News.
- All of the cooking class events cost \$59 per person and includes a tasting menu of the recipes prepared.
- All classes are at Great News, 1788 Garnet Ave., San Diego, CA 92109.

La bohème – Friday, October 16, 2009 at 6 PM. Celebrations and merry making lead to fine meals. This menu will have participants celebrating like a bohemian at Café Momus for an opulent meal paired with French wines, while Nicolas Reveles entertains with stories and inside information.

Recipes: Blue Cheese Stuffed Roasted Dates; Turkey and Prosciutto Roulade with Plum and Riesling Jus; Coconut Rice Pilaf; Steamed Green Beans with Marjoram and Hazelnut oil; Chocolate Cherry Lava Cakes with Cherry Liqueur Cream; Hot Mulled Whiskey and Coffee with Whipped Cream and Spiced Caramel.

Nabucco - Friday, November 13, 2009 at 6 PM. In the opera *Nabucco*, amidst the struggle for power and domination, the love story of two characters brings together a change that combines faith and a blend of the cuisines of two cultures. In this class explore the common ingredients and flavors of Israeli and Persian cuisines. Kosher wines will be paired with the meal. Nicolas Reveles will be on hand to provide a fun and interesting synopsis of the opera.

Recipes: Cucumber Walnut Salad with Dilled Yogurt; "Megadara" Cardamom Scented Rice and Lentils; Roasted Chicken with Artichokes and Preserved Lemons; Seared Winter Squash with Pistachio-Honey Butter; Cheese Filled Kodafa with Saffron Syrup.

Romeo and Juliet – Friday, December 11, 2009 at 6 PM. The consummate definition of a love story, our celebration of *Romeo and Juliet* boasts a menu fit for lovers. In this class prepare a wonderfully romantic meal, paired with French wines while Nicolas Reveles presents a delightfully entertaining discussion on the opera.

Recipes: Caramelized Onion and Sun-Dried Tomato Stuffed Fillet Mignon with Tarragon Aioli; Roasted Garlic Duchesse Potatoes; Harricot Verts with Shallot and Sauvignon Blanc Butter; Rose Scented Crème Brûlée.

***La traviata* – Friday, January 15, 2010 at 6 PM.** *La traviata* takes the opera enthusiast to opulent parties and the celebration of Carnival. In this class create a menu paired with sparkling wines that will have you dancing in the streets, while Nicolas Reveles entertains and informs participants of the fine points of this opera.

Recipes: Spicy Crab and Shrimp Stuffed Artichoke Bottoms; Carnival Salad- Endive, Radicchio, and Arugula with Candied Pecan Crusted Chevre Cheese; Stuffed Cornish Hens with Calvados Fig Confit; Chenin Blanc Glazed Carrots; Chocolate Grand Marnier Crepes.

Entertaining Entrees to Opera

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

Bondi: The Australian Bar & Kitchen, Downtown San Diego

Tuesday, August 25, 2009 at 6 PM

333 Fifth Ave, San Diego, CA 92101

Join Australian and San Diego Opera General Director Ian Campbell as he talks about the 2010 season.

\$30 per person including 1 glass of wine, prix fixe menu, tip & tax

Menu:

- 1st Course: Ceasar Salad
- 2nd Course: (CHOICE OF)
 - Red Chicken Curry
 - Fish & Chips
 - Papardelle
- 3rd Course: Flourless Chocolate Cake
- 1 glass of wine: select Australian red or white wine

The University Club Atop Symphony Towers

Thursday, September 24, 2009 at 6:30 pm

Address: Symphony Towers, 750 B Street, San Diego, CA 92101

Join Dr. Nicolas Reveles as he talks about the bohemian lifestyle of *La bohème*

\$60 per person for hosted champagne toast, 3 course prix fixe menu, 1 glass wine, tip and tax.

Menu:

- Hosted champagne toast
- 1st Course: Ceasar salad
- 2nd Course: Boneless Braised Short Rib, Garlic Mashed Potatoes, Baby Root Vegetables and Red Wine Sauce (Vegetarian available upon request)
- 3rd Course: Crème Brulee: Tahitian Vanilla Bean with fresh berries
- 1 glass of wine, complimentary coffee & tea

Please note that the dress code is strictly enforced at dinner. Jackets are required for men. Appropriate attire for women. Please no denim or tennis shoes.

Bertrand at Mister A's

Thursday, September 29, 2009 at 6:30 pm

2550 Fifth Ave, 12th Floor, San Diego, CA 92103

Join Dr. Nicolas Revels as he talks about the romance of *Romeo and Juliet*.

\$50 per person including prix fixe menu, 1 glass wine, tip & tax

Menu:

- 1st Course: Fresh baked mussels provencale, garlic pernod butter and fresh herbs
- 2nd Course: (CHOICE OF)
 - Duck confit quercynois, verjus and shallot sauce, with french white beans and arugula salad
 - Spinach gnocchi with tomato coulis, wild mushrooms, broccoli puree and swiss chard gratin.
- 3rd Course: Traditional Tahitian vanilla crème brulee
- 1 glass of wine, coffee

Tapenade, La Jolla

Wednesday, October 28, 2009 at 6:30 PM

7612 Fay Avenue, La Jolla, CA 92037

Join Dr. Nicolas Reveles as he talks about romantic French operas and *Romeo and Juliet*.

\$40 per person for 1 glass wine, prix fixe menu, tip & tax.

Menu:

- 1st Course: (CHOICE OF)
 - Mesclun field greens, goat cheese, dried cranberries, extra virgin olive oil and homemade red wine vinegar
 - Seasonal organic vegetable soup
- 2nd Course: (CHOICE OF)
 - Braised beef short ribs in Burgandy red wine sauce, Yukon gold mashed potato, vegetables bouquet
 - Alaskan salmon, lightly creamed baby spinach, Vermouth sauce
 - Wild mushroom raviolis, aged Port wine sauce with white truffle oil, Parmesan Reggiano
- 3rd Course: seasonal flavored crème brulee
- 1 glass of wine

Currant Brasserie

Wednesday, December 2, 2009 at 5:30 PM

140 West Broadway, San Diego, CA 92101

Join Dr. Nicolas Reveles for a champagne reception to look at the opulent world of *La traviata*.

\$30 per person for cocktail reception featuring champagne and passed hors d'oeuvres

The 2010 International Season

<i>La bohème</i>	Giacomo Puccini	January 30, February 2, 5 and 7 (mat), 2010
<i>Nabucco</i>	Giuseppe Verdi	February 20, 23, 26 and 28 (mat), 2010
<i>Romeo and Juliet</i>	Charles Gounod	March 13, 16, 19 and 21 (mat), 2010
<i>La traviata</i>	Giuseppe Verdi	April 17, 20, 23 and 25 (mat), 2010

Purchasing Tickets

Three and four-opera subscriptions for the 2010 International Season are now available. Regular subscriptions range from \$90 - \$720 (some Saturday subscriptions slightly higher) and can be purchased by calling (619) 533-7000 or online at www.sdopera.com. Senior citizen discount packages are available for full-season Tuesday night subscribers. Call (619) 533-7000 for more information.

For information about single ticket availability and prices please visit www.sdopera.com or call (619) 533-7000 to speak to an opera representative.

\$20 rush tickets, subject to availability, are available 90-minutes prior to performances. There is a one-ticket per person limit. Cash only.

General Information

A widely respected member of the international opera community, *San Diego Opera* brings the world's finest artists to San Diego. Founded in 1965, and led for the last 26 years by General Director and Artistic Director Ian D. Campbell, San Diego Opera produces performances of the highest artistic quality while remaining financially stable. San Diego Opera is also home to one of the most extensive, diverse opera education and outreach programs in North America, reaching over 70,000 schoolchildren and 20,000 adults in San Diego County and Baja California.

www.sdopera.com