

# FOOD & WINE WEEKENDS

## The Taste of Bull & Bear

### Beginning

ASPARAGUS CAPPUCINO

White Cheddar Foam

### Appetizer

ROMESCO BUTTER CRUSTED SCALLOP

Italian Beans & Roasted Chanterelles Ragout, Squid Ink Lace

### Salad

FORAGED SALAD

Fresh Garden Petit Greens, Organic Heirloom Tomatoes, Roasted Rainbow Beets, Asparagus, Grapefruit, Onion Petals, Italian White Beans, French Lentils, House Made Cheese, Candied Ginger, Olive Oil Powder, Aged Red Wine Sherry Vinaigrette

### Catch

HALIBUT

Green Pea Puree, Sumac Tomato and Sea Bass Chips

### Pasture

6oz FILET OF BEEF ROSSINI

Beef Tallow Candle, Potato Pave, Sautéed Seasonal Mushrooms

### Dessert

THE NAPOLEON

Grand Marnier Pastry Cream

**\$120 per person, plus tax and gratuity**

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## **The Taste of Bull & Bear – Wine Pairing Selections**

### **Beginning**

*Jaffurs Viognier 2014, Santa Maria Valley, California*

*Protea Chenin Blanc, South Africa*

### **Appetizer**

*Chateau Musar Jeune Rosé 2015, Bekaa Valley, Lebanon*

*Atmosphere Rose 2015 Provence, France*

### **Catch**

*Shafer Chardonnay Red Shoulder, California*

*Avancia Godello 2014, Galicia, Spain*

### **Pasture**

*Delas Saint Joseph, Cote Rhone, France*

*Alta Vista Terroir Selection 2014, Mendoza, Argentina*

### **Dessert**

*Mandarine Napoléon, Aperitif*

**Sommelier Pairing \$60 plus tax and gratuity**

**Captain Pairing \$40 plus tax and gratuity**