

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

Or

Salad

THE BULL & BEAR SPRING SALAD

Catch

BONE-IN TURBOT STEAK

Green Pea Puree, Sumac Tomato and Turbot 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