

New Year's Eve Dinner

SOUP

Sunchoke and Cauliflower Cappuccino

SALAD

Bull and Bear Salad

*Petite Mixed Greens, Heirloom Cherry Tomato,
Elderflower Compressed Apple, Candied Walnuts, Pickled
Red Onion and Mugolio Vinaigrette*

APPETIZER

Bull & Bear Fried Chicken

Served with Mashed Potato and Foie Gras Gravy

Or

Oyster Rockefeller

House Cured Bacon and Foyot Sauce

CHOICE OF ENTRÉE

Petite Beef Wellington

Wild Mushroom Duxelle, Foie Gras and Wagyu Consommé

Pan Seared Seabass

*Risotto of Farro, Warm Fava Bean Salad and
Champagne Vinaigrette*

Iberico Pork Chop

Celery Root Puree, Wild Mushroom and Truffle Honey

DESSERT

New Year's Eve Trio

*Vanilla and Chocolate Crème Brûlée, Chocolate Praline
Charlotte and Mango Sorbet Sundae*

\$295 per Adult, plus tax and gratuity

Wine pairings available



BULL & BEAR