

New Year's Eve Dinner

CHOICE OF SOUP OR SALAD

Sunchoke and Cauliflower Bisque

Bull and Bear Salad

Petite Local Arugula, Heirloom Apple, Lightly Sautéed Grape, Barrel Aged Feta, Bourbon Barrel Aged White Balsamic Vinaigrette

SECOND COURSE

Bull & Bear Fried Chicken

Mashed Potato, Foie Gras Gravy

CHOICE OF ENTRÉE

Petite Prime Filet of Beef

Wild Mushroom Duxelle, Foie Gras, Truffle Red Wine Demi

Pan Seared Seabass

Lobster Risotto with Pata Negra and Green Peas, Buerre Blanc

Iberico Pork Chop

Potato Pave, Preserved Cherries, Rare Madeira Reduction

DESSERT

New Year's Eve Dessert Trio

Vanilla Crème Brulee Flambe, Praline Chocolate Mousse Cake, Mango Fruit Sorbet Sundae

\$350 per Adult, plus tax and gratuity

Wine pairings available



BULL & BEAR