

Christmas

December 24 & 25, 2017

SOUP

Roasted Red Kuri Squash Soup
With Fried and Brown Butter

Lobster Bisque
With Butter Poached Lobster Medallion

SALAD

Bull and Bear Salad
*Petite Greens, Heirloom Apple, Lightly Sautéed Grapes
with Thyme, Goat Cheese, Champagne and Whole Grain Mustard
Vinaigrette, Pink Peppercorns*

ENTRÉE

Chateaubriand
Foyot, Rossini Foie Gras Potato Pave

Pan Seared Halibut
Roasted Beets, Meyer Lemon Beurre Blanc, Shimeji Mushroom

SIDES

Roasted Brussels Sprouts
Mashed Potatoes
Seasonal Wild Mushroom Melange

DESSERT

Bull and Bear Signature Miniature Trio
Chocolate Bar, Cheese Cake, Crème Brûlée

\$130 per Adult | \$70 per Child
plus tax and gratuity
Wine Pairings Available



BULL & BEAR