

# New Year's Eve Gala

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## AMUSE BOUCHE

### Wagyu Carpaccio

*Herb Aioli, Caper, Parsley, Parmesan Reggiano, Olive Oil*

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## 1<sup>st</sup> COURSE

### Roasted Red Kuri Squash Soup

*with Fried Sage and Brown Butter*

OR

### Bull and Bear Salad

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

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## 2<sup>ND</sup> COURSE

### Bull & Bear Fried Chicken

*Mashed Potatoes & Foie Gras Gravy*

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## ENTRÉE (CHOICE OF)

### Petite Filet Oscar

*Colossal Crab, Foyot, Asparagus & Potato "Cupcake"*

OR

### Pan Seared Halibut

*Sautéed Brussels Sprouts, Heirloom Carrot, Shimeji Mushroom*

OR

### Colorado Lamb

*Apple & Mint Relish, Potato Pave, Veal Demi*

OR

### BRAISED VEAL SHANK

*Black Venus Rice, Sautéed Broccolini, Veal Demi, Truffle Oil*

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## DESSERT

*New Year's Assorted Sweets Platter*

\$295 per Adult, plus tax and gratuity

Includes a bottle of Taittinger Champagne per table.

Upgrade to Taittinger Comtes Blanc de Blancs  
for \$180 per bottle.

Wine pairings also available.



BULL & BEAR