

New Year's Eve Gala

SOUP OR SALAD

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*

2ND COURSE

Bull & Bear Fried Chicken

Mashed Potatoes & Foie Gras Gravy

ENTRÉE (CHOICE OF)

Petite Filet Oscar

Colossal Crab, Foyot, Asparagus & Potato "Cupcake"

OR

Pan Seared Halibut

Sauteed Brussels Sprouts, Heirloom Carrot, Shimeji Mushroom

OR

Colorado Lamb

Apple & Mint Relish, Potato Pave, Veal Demi

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