

Christmas

SOUP

Potato Leek Soup
with Braised Shallot, Pancetta, Fresh Truffle

Lobster Bisque
with Butter Poached Lobster Medallion

SALAD

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

ENTRÉE

Prime Filet of Beef
Butter Poached Lobster, Preserved Cherry, Charred Cipollini Onion, Lightly Smoked Puree of Potato, Demi

Or

Pan Seared Halibut
Toasted Black Barley Risotto with Wild Mushroom and Soubise

SIDES

*Roasted Beets
Truffle Mac and Cheese
Seasonal Wild Mushrooms*

DESSERT

Christmas Dessert Trio
*White Chocolate Cheesecake, Berry Marmalade Praline and Chocolate Buche de Noël
Peppermint Ice Cream Pop*

**Adults \$130
Children \$70
Plus tax and gratuity
Wine Pairings Available**



BULL & BEAR

