

Valentine's Day

FIRST COURSE

Roasted Sunchoke Cappuccino
Red Wine Demi-Glace, Toasted Hazelnuts, Porcini Powder

SECOND COURSE

Bull & Bear Carpaccio & Frites
*Egg Yolk, Juniper Salt, Fresh Black Truffle, Black Garlic Aioli,
Pine Cone Bud Syrup*

THIRD COURSE

Coquille St Jacques
*Diver Scallop, Black Venus Rice, Beech Mushroom,
Gruyère, Micro Celery*

ENTRÉE

12oz Filet with Nova Scotia Lobster Tail
Served with Potato Pave and Sautéed Mushroom
Carved tableside for two

DESSERT

Les Coeurs en Chocolat
*White and dark chocolate mousse hearts filled with strawberry
and dulce de leche*

\$270 per couple, plus tax and gratuity
Wine pairings available for \$45 and \$65



BULL & BEAR

