

DESSERTS



*THE LEMON 25

CRÈME BRÛLÉE FLAMBÉ 20

Hidden Dark Chocolate Crème

PEANUT BUTTER CHOCOLATE CAKE 20

Chocolate Cake, Peanut Butter Foam, Tahitian Vanilla Ice Cream

CHOCOLATE BAR 20

Valrhona Carmélla Chocolate, Chocolate Vodka Syrup

THE RING OF YUZU 25

Yuzu Inspiration Mousse, Buttery Sablé Breton, Strawberry whipped Ganache with a Basil Sponge Cloud, Garnished with Strawberry and Yuzu Inspiration Chocolate Lavash and Crispy Meringue

*VANILLA NAPOLEON 25

Caramelized Mille Feuille, Tahitian Vanilla Bean Custard, Vanilla Crème Chantilly, Pineapple Chutney and Coquito Gelato

*LA FRAISE 25

Strawberry Shortcake, Strawberry Sauce and Liquid Nitrogen Strawberry Ice Cream Prepared Tableside

ARTISANAL CHEESE SELECTION 36

SEASONAL MACARON 18

Almond Macaron, Seasonal Fruit Sorbet

Curated for Bull & Bear by Executive Pastry Chef Franck Riffaud

* Tableside desserts are unavailable for guests dining at the bar and lounge.

Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK. For more information, please speak with a manager.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.