

BULL & BEAR

Gala Dinner

December 31st, 2024 | \$365 per Guest

CAVIAR FOR TWO COURSES AVAILABLE FOR \$250 PER ORDER

(MUST BE ORDERED BY DECEMBER 27TH)

AMUSE

STUFFED DATES

MAYTAG BLUE CHEESE, JAMON PATA NEGRA

SOUP

FRENCH ONION SOUP

SOURDOUGH ROLL, OSSAU IRATY, CAVIAR

CHOICE OF APPETIZER

SWEET POTATO GNOCCHI

PORK BELLY, MADEIRA REDUCTION, ROMESCO, CAULIFLOWER
OR

GRILLED OCTOPUS

PAPAS BRAVAS SKORDALIA, CHORIZO CRUMBLE, CASTELVETRANO OLIVES TUILLE, SHERRY GASTRIQUE

SALAD

GRILLED ENDIVE, CITRUS SUPREME, WATERCRESS, HAZELNUTS, HOUSE-CURED LARDO, BLOOD
ORANGE BALSAMIC VINAIGRETTE, ANSON MILLS SEA ISLAND PEAS

CHOICE OF ENTRÉE

CAB 14OZ CREEK STONE BONE-IN FILET

PLAY OF SUNLIGHT MUSHROOMS, CONFIT SEASONAL FROG SONG ROOT VEGETABLES, BLACK SHALLOT SAUCE
OR

COLORADO LAMB CHOPS

MACADAMIA HERB CRUST, CELERY ROOT PUREE, HONEY GLAZED CARROTS, MINT DEMI
OR

POISSON EN PAPILOTE

SEA BASS, BOUILLABAISSE, SEASONAL FROG SONG VEGETABLES, ROUILLE

DESSERT

MANGO AND PASSION FRUIT PAVLOVA WITH VANILLA CREAM
CHAMPAGNE GRANITA
VALRHONA CHOCOLATE AND ALMOND DACQUOISE

Price includes a bottle of champagne per table and live entertainment.
Tax and gratuity are additional.