

BULL & BEAR

December 31st, 2025 | \$395 per Guest (+18 only)

ICE SCULPTURE SHRIMP COCKTAIL

COCKTAIL SAUCE, TABASCO, LEMON

“ANTONIOUS” CAVIAR ADD-ON AVAILABLE FOR \$250 PER ORDER

(MUST BE ORDERED BY DECEMBER 27TH)

AMUSE POMMES SOUFLÉES

PETROSSIAN CAVIAR, CRÈME FRAICHE

FIRST COURSE MUSHROOM CONSOMMÉ

WILD MUSHROOMS, FRESH TRUFFLE, FOIE GRAS

CHOICE OF APPETIZER SURF & TURF

FRIED OYSTER, STEAK TARTARE, GRIBICHE SAUCE
OR

WALDORF TERRINE “EN CROUTE”

VEAL, PORK, DUCK, APPLES, CELERY, BLACK TRUFFLE
OR

BONE MARROW BOURBON CRÈME BRULÉE

ELIJAH CRAIG TOASTED BARREL - MARROW CUSTARD

BULL & BEAR BEET SALAD

MIXED BEETS, POINT REYES BLEU CHEESE, MUSTARD GREEN, FIG VINAIGRETTE,
POLENTA CROUTONS

CHOICE OF ENTRÉE LOBSTER AGNOLOTTIS

TRUFFLE PASTA, MAINE LOBSTER, CARDINAL SAUCE
OR

14OZ CREEK STONE BONE IN FILET

POMMES ALIGOT, FROG SONG FARM SEASONAL BOUNTY, SAUCE CHORON
OR

THE PORCHETTA

MOFONGO STUFFED KUROBUTA PORK BELLY, WHITE BEAN PURÉE, RICE CRACKER

DESSERT

STRAWBERRY ROMANOFF BABA

PIÑA COLADA PARFAIT, CARAMELIZED BANANA CAKE, MANGO BOBA, HONEY CRISPY TUILE

Price includes a bottle of champagne per table for every 4 guest sand live entertainment.
Tax and gratuity are additional.