

DESSERTS



THE LEMON 30

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

THE VANILLA EXPERIENCE 40

Your chosen Peruvian Vanilla Bean is Folded into our House-Churned Vanilla Ice Cream. Served with Mango Chutney and Finished with Nitrogen-Infused Dried Meringue and Warm Vanilla Honey Madeleine.

LA FRAISE 25

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

ARTISANAL CHEESE SELECTION 36

MILK CHOCOLATE HAZELNUT CRUNCH CAKE 44

Salted Caramelized Peanut Glaze
Served with a Bull & Bear Espresso Martini
**Plant Based*

Curated for Bull & Bear by Executive Pastry Chef Franck Riffaud

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.
A 20% operations charge is applied to parties of 6 or more. An 18% operations charge is applied to all to-go orders and unsigned checks. 100% of these charges are distributed directly to the service staff.