CHRISTMAS DINNER

BULL & BEAR

DECEMBER 24 & 25, 2026

Coffee Truffle Salt Crusted Creek Stone Prime Rib*

King 25oz
Queen 16oz

Pommes Aligot | Roasted Royal Trumpet Mushrooms
Creamy Citrus Horseradish | Sauce Choron

Lobster Tagliatelle

Vanilla Bean Poach Lobster | Chestnut Tagliatelle | Morel Mushroom
Sauce Truffée au Beurre

Chocolate and Hazelnut Praline Christmas Log

A velvety Chocolate sponge layered with Smooth Hazelnut Praline Mousse and a Crisp Hazelnut Feuilletine Insert, and Grand Crus Chocolate Ganache

A 20% operations charge is applied to parties of 6 or more. An 18% operations charge is applied to all unsigned checks. 100% of these charges are distributed directly to the service staff. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.