BULL & BEAR

December 31st, 2026 | $375 per Guest (+18 only)

RECEPTION

RAW BAR | OYSTER & SHRIMPS*

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

(MUST BE ORDERED BY DECEMBER 27TH)

AMUSE

CANNOLI AU FOIE*

FOIE MOUSSE, CITRUS, OSETRA CAVIAR

FIRST COURSE

DUCK CONSOMMÉ A L’ORANGE

CHOICE OF APPETIZER

VENISON TARTARE*

VENISON TENDERLOIN, SOUR CHERRY GELEE, SMOKED EGG YOLK, POTATO TUILLE, JUNIPER OIL

OR

COQUILLES ST JACQUES

DIVER SCALLOPS, WILD MUSHROOM DUXELLE, OSSEAU MORNAY SAUCE, HERB GRATIN

WINTER CITRUS & CHICORY

ENDIVE, RADICCHIO, SHAVED FENNEL, GRAPE FRUIT, CARA CARA, ASIAN PEAR, PISTACHIO, WHIPPED CHEVRE, CHAMPAGNE HONEY VINAIGRETTE

CHOICE OF ENTRÉE

WAGYU FILET*

POMMES ANNA, ROASTED FROG SONGS SEASONAL VEGETABLE, ENTRECÔTE SAUCE

OR

WILD MUSHROOM TORTELLINI

CARAMELIZED SHALLOTS, MADEIRA JUS, ROASTED TRUMPET MUSHROOM, PARMIGIANA FOAM

OR

LOBSTER RISOTTO

BUTTER POACHED MAIN LOBSTER, SAFFRON, ENGLISH PEAS, BEURRE NOISETTE

PRE-DESSERT

STRAWBERRY ROMANOFF BABA

DESSERT

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.
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.