





Scan to Make a Reservation



\$75 Per Person* (Gratuity & Tax Not Included)

CHOICE OF APPETIZER:

Caramelized Delicata Squash burrata, pomegranate, arugula, sherry gastrique

Cauliflower Bisque
American caviar, crème fraiche, scallion

Roasted Eggplant Terrine goat cheese, crisp fennel salad

Little Gem marinated feta, overnight tomatoes, radish, marcona almonds

Duck Confit winter chicory, tart apple, cippolini, sherry

CHOICE OF ENTRÉE:

Beef Tenderloin potato leek gratin, brussels sprouts, red wine

Farm Raised Chicken prosciutto, sage, crisped creamer potatoes

Atlantic Salmon preserved lemon, capers, fingerling potatoes

Shrimp and Lobster Agnolotti lobster broth, citrus, basil

Baked Gnocchi roasted oyster mushrooms, mushroom butter, kale, parmesan

CHOICE OF DESSERT:

Chocolate Cherry Soufflé – vanilla ice cream ◊ Passion Fruit Curd – pistachio crunch sponge *Dinner includes glass of bubbly, soft drinks and coffee.

Questions? Call 845-786-2731 ext. 1090. Learn more at visitbearmountain.com



