



# THE BEAR

Chef Gabby  
**Dolmades**

Tender grape leaves filled with rice and fresh herbs like mint, basil, parsley, and garlic.

Chef Oscar  
**Tomato Burrata Salad**

Slices of tomatoes and burrata cheese, drizzled with balsamic vinegar and sprinkled with fresh basil.

Chef Paige  
**Lentil Soup**

Lemon-infused lentil soup, boasting a delightful blend of lentils, carrots, onions, and spiced with cumin, saffron, and cayenne.

Chef Bryan  
**Filet Mignon**

Prime filet mignon served with a red wine reduction sauce.

Chef Simon  
**Mushroom Risotto**

Creamy Arborio rice cooked in white wine and vermouth, over onions and topped with mushrooms and Parmesan.

Chef Yi  
**Triple Berry Crisp**  
A juicy berry filling nestled under a crispy oat topping.

Chef Mariko  
**Crème Brûlée**

Crème brûlée made with espresso powder and infused with a touch of vanilla.

## Wines

Pinot Noir, Chardonnay



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28 April 2024

grizzly good

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