



Wine Pairing Dinner – April 24th, Friday, 6:00 pm
Limited seating and reservations a must!
Call 575 538 2538 or email info@bearmountainlodge.com

Claire's Choice!

Wine Pairings by Solera.

Starter

Iced Rice Noodles with cucumber, apple, poppy seed
Mar de Vinas Albarino

Entree

Spicy Ginger-Garlic Fried Chicken
with sushi rice and shaved cabbage in miso-yuzu aioli
Tatomer Vandenberg Riesling

OR

Spicy Ginger-Garlic Fried Cauliflower (Vegetarian)
with sushi rice and shaved cabbage in miso-yuzu aioli
Tatomer Vandenberg Riesling

Dessert

Matcha Ice Cream w/ black sesame brittle
Chateau Mazetier Bordeaux Blanc

\$70. Per person with wine pairings
\$50. Without wine