

Wine Pairing Dinner - August 20th, Wednesday 6pm

Limited seating call 575 538 2538 or email info@bearmountainlodge.com

August Wine Dinner with pairings by Solera.

First Course:

Local Tomato Tart with a shot of fresh tomato soup and focaccia crouton.

Second Course (choose one):

Flank Steak topped with Gremolata and fresh tomatoes served with mashed potatoes.

or

Swiss Cheese and Shallot Quiche topped with Summer Squash, Gremolata, fresh tomatoes, and pistachios.

Dessert Course:

Chocolate Mousse layered with raspberries and malted milk Whipped Cream.

\$70. Per person