



Wine Pairing Dinner -August 20th, Thursday 6pm
Limited seating and reservations a must!
Call 575 538 2538 or email info@bearmountainlodge.com

First Course:

Crab or Veggie Dumplings served with dipping sauce and berry salad.

Curvos Vinho Verde

Second Course:

Korean Spiced Pork Ribs served with Korean-style steamed egg custard.

Il Trullo Primitivo

Or

Pan-Fried Sesame-Soy Breaded Tofu served with Korean-style steamed egg custard.

Ingrid Groiss Rose

Dessert:

Mango Custard with a candied ginger cookie.

Quinta da Alorna Abafado

\$70. Per person with wine pairings

\$50. Without wine