

Hazy Foothills Permaculture Cheese and Wine Pairing Dinner - August 29th, Friday 6pm
Limited seating call 575 538 2538 or email info@bearmountainlodge.com

Wine pairings by Solera.

First Course:

Hazy Foothills Permaculture Cheshire Cheese Board - Apricot Rosemary Bread, Melon, Grapes, Watermelon Pickles, and Spiced Nuts.

Second Course:

Zucchini Pancakes with Hazy Foothills Permaculture Asiago Cheese topped with Pumpkin Seeds and w/without Smoked Salmon served with a mixed green salad and local produce.

Dessert Course:

Baked Hazy Foothills Permaculture French Triple Cream Cheese in Phyllo Dough topped with fresh fruit medley.

\$70. Per person