



Christmas Day Dinner:

12:30 to 6 pm, the 25th of December, Thursday.

Starter: Homemade Apricot Rosemary Bread with cream cheese spread, tangerine olives, and grapes.

Soup course: Smoked Butternut Squash soup served with homemade cracker.

Alvarez y Diaz Mantel Blanco (Verdejo)

Entrees:

Argentine Beef Stew- Seasoned Beef simmered in Malbec, spices, carrots, corn, and red bell peppers

served in a half of a baked acorn squash topped with mascarpone cheese, roasted red bell pepper, and

toasted pumpkin seeds. Chateau Armandiere Cahor (Malbec)

Or

Roasted Duck Confit served with a Port Black Cherry sauce served with scalloped potatoes and glazed

carrots. Ca'Gialla Barbera d'Alba

Or

Vegetarian Option: Classic French Tart with carrots, red bell pepper, and leeks served with glazed

carrots. Kellerei Bozen Muller Thurgau

Or

Bear Mountain Lodge's Crab Cakes topped with a remoulade sauce with fresh basil and capers served

with glazed carrots. Kellerei Bozen Muller Thurgau

Dessert:

Chocolate Yule Log served with berries and whipped cream.

Or

English Lemon Pudding with berries.

Chateau Andoyse du Hayot Sauterne

\$90. Per person limited seating with a wine pairing \$110.

Reservations a must!

Phone: 575-538-2538 or email: [info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)

Please choose an entree and a dessert on making the reservation.