



Christmas Day Dinner:

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

Starter: Relish Tray with crudites, olives, and potted cheese.

Soup course: Beet-Fennel Soup with a Bear Mountain Lodge cracker.

Entrees:

Pork Tenderloin stuffed with pistachios, beehive hatch cheese, and basil served with calabacitas and scalloped potatoes.

Or

Yellow Mole Chicken served with calabacitas and scalloped potatoes.

Or

Veggie Galette served with calabacitas and scalloped potatoes.

Or

Crab Cakes topped with a remoulade sauce with fresh basil and capers served with calabacitas and scalloped potatoes.

Served with homemade bread and butter.

Dessert:

Oaxacan Brownies with Oaxacan Chocolate Ice Cream.

Or

Pistachio Cream Custard

Or

Cherry Hand Pies with Cherry Vanilla Ice Cream.

\$100. Per person limited seating with a wine pairing \$130.

Reservations a must!

Phone: 575-538-2538 or email: info@bearmountainlodge.com

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