



Wine Pairing Dinner -December 13<sup>th</sup>, Saturday 6pm  
Winter is here and festive Menu.  
Limited seating call 575 538 2538 or email  
[info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)

December Wine Dinner with pairings by Solera.

First Course: Salad greens with pear, berries, pistachios, and tomatoes with a vinaigrette dressing, a shot of potato leek soup, and Bear Mountain Lodge's crackers.

*Villa Roca Le Petite Blanc*

Second Course:

End of the Season Fresh Tomato Sauce with homemade meatballs served with fresh corn polenta and focaccia.

*Fabulus Montepulciano d'Abruzzo*

Or

End of the Season Fresh Tomato Sauce with veggies fritters served with fresh corn polenta and focaccia.

*Fabulus Montepulciano d'Abruzzo*

Dessert Course:

Lemon Bars served with macerated berries in Prosecco and a scoop of vanilla gelato.

*La Mascera Prosecco*

\$70. Per person