



Wine Pairing Dinner -February 20th, Friday 6pm
John and I went to Oaxaca and got some ideas!

Limited seating call 575 538 2538 or email info@bearmountainlodge.com

February Wine Dinner with pairings by Solera.

First Course:

Corn and veggie soup served with dumplings.

Kaiken Estate Torrontes

Second Course:

Duck Enchiladas served with annatto spiced rice and New Mexican Hatch Green/Oaxacan inspired chile mole with pistachios.

Bodegas Monteabellon "Avaniel Tinto"

Or

Butternut Squash Enchiladas served with annatto spiced rice New Mexican Green/Oaxacan inspired chile mole with pistachios.

Bodegas Monteabellon "Avaniel Tinto"

Dessert Course:

Oaxacan inspired Tres Leche Cake with berries.

Michel-Gautier Vouvray Demi Sec

\$70. Per person for the wine pairing.