



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](mailto: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.