



Wine Pairing Dinner - February 24<sup>th</sup>, Tuesday, 6pm

**Claire's Choice**

Limited seating call 575 538 2538 or email [info@bearmountainlodge.com](mailto:info@bearmountainlodge.com)

February Wine Dinner with pairings by Solera.

Starter:

Spring Onion soup with chive Creme Fraiche and pita crackers

*Marina Danieli Pinot Grigio*

Entrée;

Preserved lemon and roasted garlic chicken with gnocchi alla Romana and Moroccan carrot salad

*Domaine Dyckerhoff Reuilly Blanc*

Veg option is the same but sub cauliflower for chicken

*Domaine Dyckerhoff Reuilly Blanc*

Dessert:

Meringue roulade with rose petals and fresh raspberry

*Conti Riccati Prosecco Brut*

\$70 with wine pairing \$50 without