



Wine Pairing Dinner - February 24th, Tuesday, 6pm

Claire's Choice

Limited seating call 575 538 2538 or email 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