



Wine Pairing Dinner -January 20th, Tuesday 6pm
Winter is here and a Menu of heart-warming homemade goodness.
Limited seating call 575 538 2538 or email info@bearmountainlodge.com

January Wine Dinner with pairings by Solera.

First Course: Roasted Red Bell Pepper Soup served with the famous apricot rosemary bread.
Henri Poiron Muscadet (France)

Second Course:

Chicken Potpie with veggies in a Bechamel sauce and topped with flaky pastry and a crisp side salad with Bear Mountain Lodge Crackers.

Or

Veggie Potpie- butternut squash, shallots, carrots, and red bell pepper in a Bechamel sauce and topped with flaky pastry and a crisp side salad with Bear Mountain Lodge Crackers.

Fabulas Fecerunt Pecorino (Italy)

Dessert Course:

Shaker Sugar Chess Pie

Chateau Mazetier Bordeaux Blanc (France)

\$70. Per person