



Wine Pairing Dinner – July 13, Monday 6pm

Limited seating and reservations a must!

Call 575 538 2538 or email info@bearmountainlodge.com

First Course

Melon salad with whipped herb feta, kalamata cream and fresh pita

Marina Danieli Pinot Grigio 2024 (Italy)

Second Course

Lamb kefta kebabs and green greek salad with shaved peach, pomegranate seeds, and smoked
black olives

San Roman Prima 2022 (Spain)

Dessert

Fenugreek cake with fig sorbet

La Ina Candela Cream Sherry (Spain)

\$70. Per person with wine pairings

\$50. Without wine