

Wine Pairing Dinner -July 20th, Monday 6pm
Limited seating and reservations a must!
Call 575 538 2538 or email info@bearmountainlodge.com

First Course:

Savory Empanadas served with dipping sauce and mini watermelon salad.
Condes Albarei Albarino 2024 (Spain)

Second Course:

Duck Confit in a Yellow Mole Sauce with Oaxacan red rice.
Or

Fresh Corn Fritters in a Yellow Mole Sauce served with Oaxacan red rice.
Monteabellon Tempranillo 2024 (Spain)

Dessert:

Fresh Corn Gelato served with an Oaxacan Chocolate Brownie.
Romaniera LBV Port 2018 (Portugal)

\$70. Per person with wine pairings
\$50. Without wine